

STARTERS

- Truffle Monkey Bread**..... 30⁹⁹
perigord truffles, parmesan cheese, truffle butter
- Slow Roasted Wagyu Meatballs** 28⁹⁹
red sauce, parmesan & garlic bread
- King Crab Rangoon**..... 29⁹⁹
cream cheese, scallion, sweet chili sauce
- Crispy Potato Pancakes***
apple sauce & sour cream..... 18⁹⁹
royale cut smoked salmon..... 36⁹⁹
- Tenderloin Steak Tartare*** 29⁹⁹
slow cooked egg yolk, dijonnaise, sourdough
- Baked Crab Cakes** 34⁹⁹
blue crab, preserved lemon, remoulade

CRUDO

- Royale Cut Smoked Salmon*** 19⁹⁹
- Salmon Crudo*** 34⁹⁹
yuzu ponzu, perigord truffles
- Akami Tartare*** 39⁹⁹
lean tuna belly, calabrian chili, caperberry and orange supremes
- Chu Toro Crudo*** 39⁹⁹
thin delicate slices, white ponzu, shallot
- Otoro Tartare w/ Caviar*** 125⁹⁹
bluefin tuna belly, yuasa white soy, brown butter toast

CHILLED SHELLFISH

- Fresh East Coast Oysters*** 4^{99/ea}
add caviar 5g..... 20⁹⁹
- Hokkaido King Crab***
1/2 lb..... 98⁹⁹
full lb..... 175⁹⁹
- Shrimp Cocktail*** 29⁹⁹
blue prawns, lemon, cocktail sauce, dijonnaise
- Golden Osetra Caviar**
56g 195⁹⁹
113g 550⁹⁹
served with potato pancakes & creme fraiche

SALADS

- Smoked Whitefish Caesar*** - 26⁹⁹
crispy potato chips, classic caesar dressing
- Wedge Salad*** - 26⁹⁹
egg, bacon, gorgonzola, red onion, ranch dressing

ENHANCEMENTS

- free-range chicken breast*** - 9⁹⁹
prime steak* - 19⁹⁹
king crab* - 32⁹⁹
royale cut smoked salmon* - 19⁹⁹
baked crab cake - 15⁹⁹

- Tuna & Avocado Niçoise Salad*** - 36⁹⁹
spanish tuna, avocado, green beans, tomato, hard boiled egg, sherry vinaigrette
- Butter Lettuce Salad*** - 21⁹⁹
lightly dressed with avocado & fines herbes

HANDMADE PASTAS

- Truffle Tagliatelle*** - 39⁹⁹
perigord truffle, pecorino
- Vodka Rigatoni*** - 34⁹⁹
vodka sauce, basil, parmesan

- Linguine with Clams*** - 35⁹⁹
littleneck clams, olive oil, herbs

- Lobster Spaghetti*** - 74⁹⁹
whole maine lobster, cognac, lemon, herbs

- Spicy Shrimp*** - 33⁹⁹
trofie, baby prawns, calabrian chile

- Layered White Lasagna** - 44⁹⁹
veal, pork, chicken, truffle jus

USDA PRIME STEAKS

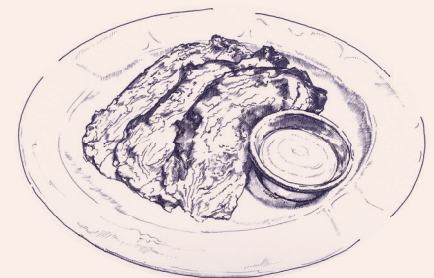
- Prime Rib French Dip** gruyère, au jus 39⁹⁹
- Ribeye Steak Frites*** béarnaise, french fries 55⁹⁹
- 10 oz Filet Mignon - Duchess Cut*** roasted tomato, béarnaise, watercress, steak salt 85⁹⁹
- 16oz Dry-Aged New York Strip Steak*** 42 day dry-aged, béarnaise 94⁹⁹
- 22 oz Dry-Aged Bone-In Ribeye*** 42 day dry-aged, béarnaise 125⁹⁹

SNAKE RIVER WAGYU

- 16oz Dry-Aged New York Strip Steak*** 42 day dry-aged, béarnaise 150⁹⁹
- 32oz Dry-Aged Porterhouse*** 42 day dry-aged, béarnaise MP

PRIME RIB

gorgonzola aged, served with horseradish cream and natural beef jus, limited availability



Prime Rib*
thin delicate slices or generous center cut
~99⁹⁹~

ENHANCEMENTS

- gorgonzola* - 10⁹⁹ * peppercorn crust, maître 'd butter or roasted garlic* - 6⁹⁹ * warm king crab oscar* - 35⁹⁹

CHEESEBURGERS

- Double Cheeseburger*** - 27⁹⁹
two prime beef patties, pickles, onions, dijonnaise, american cheddar cheese

- Wagyu Cheeseburger*** - 37⁹⁹
two snake river farms patties, pickles, onions, dijonnaise

plant based burgers available upon request

CHOPS

- Double Cut Berkshire Pork Chop*** 45⁹⁹
cognac, sweet prunes, bacon, rosemary
- Lamb Chops*** 74⁹⁹
roasted garlic, olives, herbs
- Veal Chop Milanese** 79⁹⁹
pan seared, lemon butter sauce

SEAFOOD & SHELLFISH

- Giant Prawn Scampi*** 48⁹⁹
tiger prawns, calabrian chile, fennel pollen
- Miso Glazed Black Cod*** 44⁹⁹
soy dashi, pea tendrils
- Honey Peppered Ora King Salmon*** ... 49⁹⁹
aromatic brown butter, lemon

ENTRÉES

- Fish & Chips** 38⁹⁹
beer battered cod, wedge fries, remoulade
- Roasted Chicken*** 35⁹⁹
buttery mashed potatoes, garlic confit, chicken jus
- Chicken Parmesan** 35⁹⁹
red sauce, fresh mozzarella, basil

SIDES

- Pommes Frites*** garlic aioli 12⁹⁹
- Buttery Mashed Potatoes*** garlic confit, chicken jus 12⁹⁹
- Creamed Spinach** blue cheese, caramelized onion 16⁹⁹
- Steamed Broccoli*** butter, lemon 16⁹⁹

- Thick Cut Maple Bacon*** toasted black pepper 16⁹⁹
- Broiled Asparagus*** lemon, parmesan, chives 16⁹⁹
- Truffle Mac & Cheese** truffle, white cheddar 25⁹⁹
- Button Mushrooms*** garlic, thyme, cream sherry 16⁹⁹

* Can Be Made With Gluten Free Ingredients

*Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of foodborne illness. Please advise your server of any dietary restrictions or food allergies. Not all ingredients are listed and we cannot guarantee that our food is completely free of any allergen.

LUNCH
Monday-Friday, 11:45am-2:30pm

DINNER
Tuesday-Saturday, 5:00pm-10:30pm
Sunday & Monday, 5:00pm-10:00pm

MONKEY BAR

THE BAR
Sunday & Monday, 11:45am-10:30pm
Tuesday-Saturday, 11:45am-11:00pm

MARTINIS

Vesper - 23^{.95}
sipsmith gin, tito's vodka, lillet blanc

Gibson - 22^{.95}
plymouth gin, dolin dry vermouth, cocktail onion

Cosmopolitan - 24^{.95}
st. george citrus vodka, cointreau, cranberry, lime

Espresso - 24^{.95}
haku vodka, fresh espresso, chocolate, kokuto

Cucumber - 24^{.95}
tito's vodka, st. germain, cucumber

Saketini - 23^{.95}
roku gin, cocchi americano, sake

OLD FASHIONEDS

Classic 24^{.95}
wild turkey rye 101, demerara, regans & angostura bitters

Bourbon 26^{.95}
russell's 10yr, demerara, regans & angostura bitters

Oaxacan 24^{.95}
maestro dobel diamante tequila, montelobos mezcal, agave, bitters

Tokyo® 42^{.00}
nikka coffey grain whiskey, kokuto, bitters

RESERVE

Monkey Bar Martini 34^{.00}
ki no bi gin, dolin dry vermouth, castelvetrano olives, lemon twist

Jefferson's Manhattan 42^{.00}
jefferson's ocean rye, carpano antica, regans & angostura bitters

Russell's 13yr Bourbon Old Fashioned 62^{.00}
russell's 13yr bourbon, demerara, bitters

Añejo Negroni 74^{.00}
clase azul añejo, campari, carpano antica, xocolati mole bitters

CADILLAC MARGARITAS

Coconut 24^{.50}
casamigos reposado, coconut rum, orange

Pink 28^{.50}
komos rosa reposado, aperol, pink salt rim

Clase Azul 36^{.95}
clase azul plata, grand marnier louis alexandre

CLASSICS

Negroni 24^{.95}
sipsmith gin, campari, carpano antica

Manhattan 23^{.95}
highwest double rye, carpano antica, bitters

Sazerac 22^{.95}
highwest double rye, demerara, absinthe

SPIRIT FREE

Ginger Peach Fizz 19^{.95}
peach puree, ginger beer, mint

Ghia Spritz 19^{.95}
ghia aperitif, elderflower tonic, mint

St. Agrestis "Negroni" 19^{.95}
bottled st. agrestis "phony negroni"

SPARKLING BY THE GLASS

	HALF POUR	CLASSIC POUR	MIDTOWN POUR
Bisol, "Jeio," Prosecco DOC , Italy, NV, soft, inviting, charming	8	16	21
Avinó, Brut Rosé , Cava Reserva, Spain, 2021, shimmering, vibrant, fruity	10	19	25
Gosset, Grande Réserve Brut , Champagne, France, NV, broad, serious, incisive	18	35	47

SAKE, WHITE & ROSÉ BY THE GLASS

Sake, Hakutsuru, Junmai Gingo, Hyogo, Japan, crisp, balanced, charming	14		
White Wine Spritzer, pinot grigio, cocchi americano, club soda, ice	17		
Chéreau Carré, Melon de Bourgogne , Comte Leloup, Loire Valley, France, 2018, oyster, evocative, dramatic	9	18	24
Abbazia di Novacella, Pinot Grigio , Alto-Adige, Italy, 2023, alpine, breezy, pure	9	18	24
Schloss-Lieser, Riesling , Estate Feinherb, Mosel, Germany, 2022, off-dry, refreshing, harmonious	8	16	21
Walnut Block, "Collectables," Sauvignon Blanc , Marlborough, New Zealand, 2022, herbal, tart, aromatic	9	18	24
Raimbault-Pineau, Sauvignon Blanc , Sancerre, Loire Valley, France, 2022, chiseled, mineral, refined	13	26	35
DuMol, Chardonnay , "Wester Reach," Russian River Valley, California, 2021, oaky, layered, decadent	22	44	59
Au Bon Climat, Chardonnay , Santa Barbara, California, 2022, caressing, electric, svelte	8	16	21
Domaine Laroche, Chardonnay, Chablis , "St. Martin," Bourgogne, France, 2022, textured, mineral, sharp	14	27	36
Château de Campuget, "Tradition de Campuget," Rosé , Costières De Nîmes, France, airy, fruity, quenching	8	16	21

RED BY THE GLASS

Domaine Chanson, Pinot Noir , Gevrey-Chambertin, Burgundy, France, 2019, saturated, energetic, sublime	18	35	46
Tyler, Pinot Noir , Santa Rita Hills, Santa Barbara County, California, 2022, bright, energetic, pure	11	22	33
Jean David, Grenache Blend , Côtes du Rhône, France, 2021, olivey, mediterranean, ripe	9	18	24
Lionel Faury, Syrah , Collines Rhodaniennes, Rhône Valley, France, 2022, peppery, floral, brooding	9	18	24
Farnetella, Sangiovese, Chianti Colli Senesi , Tuscany, Italy, 2020, herbal, tart, savory	9	18	24
Bedrock, Zinfandel , "Old Vines," California, 2021, massive, rich, brooding	9	18	24
Band of Vintners, Cabernet Sauvignon , Napa Valley, 2021, dense, powerful, decadent	14	27	36
Ramey Cellars, Cabernet Sauvignon , Napa Valley, 2018, substantial, velvety, savory	23	46	61
Tempo d'Angelus, Bordeaux blend , St. Emilion, Bordeaux France, 2021, tight, silky, plump	12	24	34

BEERS

Coors Light , light, lager, 4.2%, colorado	10 ^{.00}
Yuengling , traditional lager, 4.5%, pennsylvania	11 ^{.00}
Heineken , lager, 5.0%, netherlands	11 ^{.00}
Rothaus , pilsner, 5.3%, germany	13 ^{.00}
Threes Vliet , pilsner, 5.0%, brooklyn, nyc	14 ^{.00}
Sierra Nevada , pale ale, 5.6%, california	11 ^{.00}

Allagash White , witbier, 5.0%, maine	11 ^{.00}
Stone , american ipa, 7.0%, california	11 ^{.00}
Bell's Kalamazoo , stout, 6.0%, michigan	12 ^{.00}
Other Half , green city, dbl dry hopped hazy ipa, 7.0%, nyc	14 ^{.00}
Einbecker , na, germany	9 ^{.00}