

## STARTERS

- Truffle Monkey Bread**..... 30<sup>99</sup>  
perigord truffles, parmesan cheese, truffle butter
- Slow Roasted Wagyu Meatballs** ..... 28<sup>99</sup>  
red sauce, parmesan & garlic bread
- King Crab Rangoon**..... 29<sup>99</sup>  
cream cheese, scallion, sweet chili sauce
- Crispy Potato Pancakes\***  
apple sauce & sour cream..... 18<sup>99</sup>  
royale cut smoked salmon..... 36<sup>99</sup>
- Tenderloin Steak Tartare\*** ..... 29<sup>99</sup>  
slow cooked egg yolk, dijonnaise, sourdough
- Baked Crab Cakes** ..... 34<sup>99</sup>  
blue crab, preserved lemon, remoulade

## CRUDO

- Royale Cut Smoked Salmon\*** ..... 19<sup>99</sup>
- Salmon Crudo\*\*** ..... 34<sup>99</sup>  
yuzu ponzu, perigord truffles
- Akami Tartare\*\*** ..... 39<sup>99</sup>  
lean tuna belly, calabrian chili,  
caperberry and orange supremes
- Chu Toro Crudo\*\*** ..... 39<sup>99</sup>  
thin delicate slices, white ponzu, shallot
- Otoro Tartare w/ Caviar\*** ..... 125<sup>99</sup>  
bluefin tuna belly, yuasa white soy,  
brown butter toast

## CHILLED SHELLFISH

- Fresh East Coast Oysters\*** ..... 4<sup>99/ea</sup>  
add caviar 5g..... 20<sup>99</sup>
- Hokkaido King Crab\***  
1/2 lb..... 98<sup>99</sup>  
full lb..... 175<sup>99</sup>
- Shrimp Cocktail\*** ..... 29<sup>99</sup>  
blue prawns, lemon, cocktail sauce, dijonnaise
- Golden Osetra Caviar**  
56g ..... 195<sup>99</sup>  
113g ..... 550<sup>99</sup>  
served with potato pancakes & creme fraiche

## SALADS

- Smoked Whitefish Caesar\*\*** - 26<sup>99</sup>  
crispy potato chips, classic caesar dressing
- Wedge Salad\*** - 26<sup>99</sup>  
egg, bacon, gorgonzola, red onion,  
ranch dressing

### ENHANCEMENTS

- free-range chicken breast\*** - 9<sup>99</sup>  
**prime steak\*** - 19<sup>99</sup>  
**king crab\*** - 32<sup>99</sup>  
**royale cut smoked salmon\*** - 19<sup>99</sup>  
**baked crab cake** - 15<sup>99</sup>

- Tuna & Avocado Niçoise Salad\*** - 36<sup>99</sup>  
spanish tuna, avocado, green beans, tomato,  
hard boiled egg, sherry vinaigrette
- Butter Lettuce Salad\*** - 21<sup>99</sup>  
lightly dressed with avocado & fines herbes

## HANDMADE PASTAS

- Truffle Bucatini\*** - 39<sup>99</sup>  
perigord truffle, pecorino
- Vodka Rigatoni\*** - 34<sup>99</sup>  
vodka sauce, basil, parmesan

- Linguine with Cockles\*** - 38<sup>99</sup>  
cockles, olive oil, herbs
- Lobster Spaghetti\*** - 74<sup>99</sup>  
whole maine lobster, cognac, lemon, herbs

- Spicy Shrimp\*** - 33<sup>99</sup>  
cavatelli, baby prawns, calabrian chile
- Layered White Lasagna** - 44<sup>99</sup>  
veal, pork, chicken, truffle jus

## USDA PRIME STEAKS

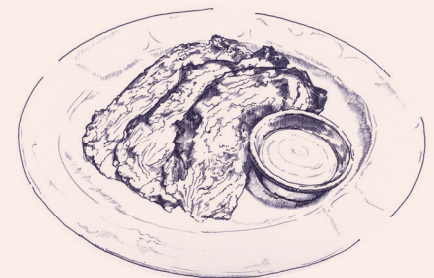
- Prime Rib French Dip** gruyère, au jus ..... 39<sup>99</sup>
- Ribeye Steak Frites\*** béarnaise, french fries ..... 55<sup>99</sup>
- 10 oz Filet Mignon - Duchess Cut\*\*** roasted tomato, béarnaise, watercress, steak salt ..... 85<sup>99</sup>
- 16oz Dry-Aged New York Strip Steak\*\*** 42 day dry-aged, béarnaise ..... 94<sup>99</sup>
- 22 oz Dry-Aged Bone-In Ribeye\*\*** 42 day dry-aged, béarnaise ..... 125<sup>99</sup>

## SNAKE RIVER WAGYU

- 16oz Dry-Aged New York Strip Steak\*\*** 42 day dry-aged, béarnaise ..... 150<sup>99</sup>
- 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  
~99<sup>99</sup>~

### ENHANCEMENTS

- gorgonzola\* - 10<sup>99</sup> \* peppercorn crust, maître 'd butter or roasted garlic\* - 6<sup>99</sup> \* warm king crab oscar\* - 35<sup>99</sup>

## CHEESEBURGERS

- Double Cheeseburger\*\*** - 27<sup>99</sup>  
two prime beef patties, pickles, onions, dijonnaise,  
american cheddar cheese

- Wagyu Cheeseburger\*\*** - 37<sup>99</sup>  
two snake river farms patties, pickles,  
onions, dijonnaise

plant based burgers available upon request

## CHOPS

- Double Cut Berkshire Pork Chop\*** ..... 45<sup>99</sup>  
cognac, sweet prunes, bacon, rosemary
- Lamb Chops\*** ..... 74<sup>99</sup>  
roasted garlic, olives, herbs
- Veal Chop Milanese** ..... 79<sup>99</sup>  
pan seared, lemon butter sauce

## SEAFOOD & SHELLFISH

- Giant Prawn Scampi\*** ..... 48<sup>99</sup>  
tiger prawns, calabrian chile, fennel pollen
- Miso Glazed Black Cod\*** ..... 44<sup>99</sup>  
soy dashi, pea tendrils
- Honey Peppered Ora King Salmon\*** ... 49<sup>99</sup>  
aromatic brown butter, lemon

## ENTRÉES

- Fish & Chips** ..... 38<sup>99</sup>  
beer battered cod, wedge fries, remoulade
- Roasted Chicken\*** ..... 35<sup>99</sup>  
buttery mashed potatoes, garlic confit, chicken jus
- Chicken Parmesan** ..... 35<sup>99</sup>  
red sauce, fresh mozzarella, basil

## SIDES

- Pommes Frites\*** garlic aioli ..... 12<sup>99</sup>
- Buttery Mashed Potatoes\*** garlic confit, chicken jus ..... 12<sup>99</sup>
- Creamed Spinach** blue cheese, caramelized onion ..... 16<sup>99</sup>
- Steamed Broccoli\*** butter, lemon ..... 16<sup>99</sup>

- Thick Cut Maple Bacon\*** toasted black pepper ..... 16<sup>99</sup>
- Broiled Asparagus\*** lemon, parmesan, chives ..... 16<sup>99</sup>
- Truffle Mac & Cheese** truffle, white cheddar ..... 25<sup>99</sup>
- Button Mushrooms\*** garlic, thyme, cream sherry ..... 16<sup>99</sup>

\* 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.<sup>95</sup>

sipsmith gin, tito's vodka, lillet blanc

**Gibson** - 22.<sup>95</sup>

plymouth gin, dolin dry vermouth, cocktail onion

**Cosmopolitan** - 24.<sup>95</sup>

st. george citrus vodka, cointreau, cranberry, lime

**Espresso** - 24.<sup>95</sup>

haku vodka, fresh espresso, chocolate, kokuto

**Cucumber** - 24.<sup>95</sup>

tito's vodka, st. germain, cucumber

**Saketini** - 23.<sup>95</sup>

roku gin, cocchi americano, sake

## OLD FASHIONEDS

**Classic** ..... 24.<sup>95</sup>  
wild turkey rye 101, demerara, regans & angostura bitters

**Bourbon** ..... 26.<sup>95</sup>  
russell's 10yr, demerara, regans & angostura bitters

**Oaxacan** ..... 24.<sup>95</sup>  
maestro dobel diamante tequila, montelobos mezcal, agave, bitters

**Tokyo**® ..... 42.<sup>00</sup>  
nikka coffey grain whiskey, kokuto, bitters

## RESERVE

**Monkey Bar Martini** ..... 34.<sup>00</sup>  
ki no bi gin, dolin dry vermouth, castelvetrano olives, lemon twist

**Jefferson's Manhattan** ..... 42.<sup>00</sup>  
jefferson's ocean rye, carpano antica, regans & angostura bitters

**Russell's 13yr Bourbon Old Fashioned** ..... 62.<sup>00</sup>  
russell's 13yr bourbon, demerara, bitters

**Añejo Negroni** ..... 74.<sup>00</sup>  
clase azul añejo, campari, carpano antica, xocolati mole bitters

## CADILLAC MARGARITAS

**Coconut** ..... 24.<sup>50</sup>  
casamigos reposado, coconut rum, orange

**Pink** ..... 28.<sup>50</sup>  
komos rosa reposado, aperol, pink salt rim

**Clase Azul** ..... 36.<sup>95</sup>  
clase azul plata, grand marnier louis alexandre

## CLASSICS

**Negroni** ..... 24.<sup>95</sup>  
sipsmith gin, campari, carpano antica

**Manhattan** ..... 23.<sup>95</sup>  
highwest double rye, carpano antica, bitters

**Sazerac** ..... 22.<sup>95</sup>  
highwest double rye, demerara, absinthe

## SPIRIT FREE

**Ginger Peach Fizz** ..... 19.<sup>95</sup>  
peach puree, ginger beer, mint

**Ghia Spritz** ..... 19.<sup>95</sup>  
ghia aperitif, elderflower tonic, mint

**St. Agrestis "Negroni"** ..... 19.<sup>95</sup>  
bottled st. agrestis "phony negroni"

## SPARKLING BY THE GLASS

	HALF POUR	CLASSIC POUR	MIDTOWN POUR
Bisol, "Jeio," <b>Prosecco DOC</b> , Italy, NV, soft, inviting, charming	9	18	24
Avinóy, <b>Brut Rosé</b> , Cava Reserva, Spain, 2021, shimmering, vibrant, fruity	10	19	25
Gosset, <b>Grande Réserve Brut</b> , 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	19. <sup>95</sup>
Chéreau Carré, <b>Melon de Bourgogne</b> , Comte Leloup, Loire Valley, France, 2018, oyster, evocative, dramatic	10 • 19 • 25
Abbazia di Novacella, <b>Pinot Grigio</b> , Alto-Adige, Italy, 2023, alpine, breezy, pure	10 • 19 • 25
Schloss-Lieser, <b>Riesling</b> , Estate Feinherb, Mosel, Germany, 2022, off-dry, refreshing, harmonious	9 • 18 • 24
Walnut Block, "Collectables," <b>Sauvignon Blanc</b> , Marlborough, New Zealand, 2023, herbal, tart, aromatic	10 • 19 • 25
Raimbault-Pineau, <b>Sauvignon Blanc</b> , Sancerre, Loire Valley, France, 2023, chiseled, mineral, refined	13 • 26 • 35
DuMol, <b>Chardonnay</b> , "Wester Reach," Russian River Valley, California, 2021, oaky, layered, decadent	22 • 44 • 59
Au Bon Climat, <b>Chardonnay</b> , Santa Barbara, California, 2022, caressing, electric, svelte	9 • 18 • 24
Domaine Laroche, Chardonnay, <b>Chablis</b> , "St. Martin," Bourgogne, France, 2022, textured, mineral, sharp	14 • 27 • 36
Château d'Estoublon, Roseblood, <b>Rosé</b> , Coteaux Varois en Provence, 2023	10 • 19 • 25

## RED BY THE GLASS

Domaine Chanson, <b>Pinot Noir</b> , Gevrey-Chambertin, Burgundy, France, 2019, saturated, energetic, sublime	18 • 35 • 46
Tyler, <b>Pinot Noir</b> , Santa Rita Hills, Santa Barbara County, California, 2022, bright, energetic, pure	11 • 22 • 33
Jean David, <b>Grenache Blend</b> , Côtes du Rhône, France, 2021, olivey, mediterranean, ripe	10 • 19 • 25
Lionel Faury, <b>Syrah</b> , Collines Rhodaniennes, Rhône Valley, France, 2022, peppery, floral, brooding	10 • 19 • 25
Farnetella, Sangiovese, <b>Chianti Colli Senesi</b> , Tuscany, Italy, 2021, herbal, tart, savory	10 • 19 • 25
Bedrock, <b>Zinfandel</b> , "Old Vines," California, 2022, massive, rich, brooding	10 • 19 • 25
Band of Vintners, <b>Cabernet Sauvignon</b> , Napa Valley, 2021, dense, powerful, decadent	14 • 27 • 36
Ramey Cellars, <b>Cabernet Sauvignon</b> , Napa Valley, 2018, substantial, velvety, savory	23 • 46 • 61
Tempo d'Angelus, <b>Bordeaux blend</b> , Bordeaux France, 2021, tight, silky, plump	12 • 24 • 34

## BEERS

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

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