

STARTERS

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

CRUDO

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

CHILLED SHELLFISH

Fresh East Coast Oysters*	4 ^{99/ea}
<i>add caviar 5g..... 20⁹⁹</i>	
Hokkaido King Crab*	
1/2 lb.....	98 ⁹⁹
full lb.....	175 ⁹⁹
Shrimp Cocktail*	29 ⁹⁹
<i>blue prawns, lemon, cocktail sauce, dijonnaise</i>	
Golden Osetra Caviar	
56g.....	195 ⁹⁹
113g.....	550 ⁹⁹
<i>served with potato pancakes & creme fraiche</i>	

SALADS

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

ENHANCEMENTS

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

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

HANDMADE PASTAS

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

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

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

USDA PRIME STEAKS

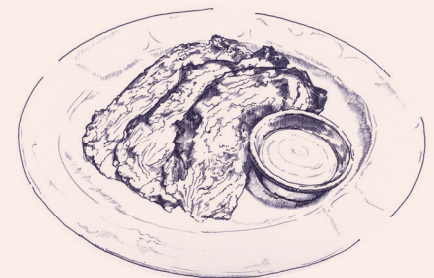
Prime Rib French Dip <i>gruyère, au jus</i>	39 ⁹⁹
Ribeye Steak Frites* <i>béarnaise, french fries</i>	55 ⁹⁹
10 oz Filet Mignon - Duchess Cut** <i>roasted tomato, béarnaise, watercress, steak salt</i>	85 ⁹⁹
16oz Dry-Aged New York Strip Steak** <i>42 day dry-aged, béarnaise</i>	94 ⁹⁹
22 oz Dry-Aged Bone-In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

SNAKE RIVER WAGYU

16oz Dry-Aged New York Strip Steak** <i>42 day dry-aged, béarnaise</i>	150 ⁹⁹
32oz Dry-Aged Porterhouse** <i>42 day dry-aged, béarnaise</i>	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** - 27 ⁹⁹
<i>two prime beef patties, pickles, onions, dijonnaise, american cheddar cheese</i>

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

plant based burgers available upon request

CHOPS

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

SEAFOOD & SHELLFISH

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

ENTRÉES

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

SIDES

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

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

* 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 - 23⁹⁵
sipsmith gin, tito's vodka, lillet blanc

Gibson - 22⁹⁵
plymouth gin, dolin dry vermouth, cocktail onion

Cosmopolitan - 24⁹⁵
st. george citrus vodka, cointreau, cranberry, lime

Espresso - 24⁹⁵
haku vodka, sawada project x espresso, chocolate, kokuto

Cucumber - 24⁹⁵
tito's vodka, st. germain, cucumber

Saketini - 23⁹⁵
roku gin, cocchi americano, sake

OLD FASHIONEDS

Classic 24⁹⁵
wild turkey rye 101, demerara, regans & angostura bitters

Bourbon 26⁹⁵
russell's 10yr, demerara, regans & angostura bitters

Oaxacan 24⁹⁵
maestro dobel diamante tequila, montelobos mezcal, agave, bitters

Tokyo® 42⁰⁰
nikka coffey grain whiskey, kokuto, bitters

RESERVE

Monkey Bar Martini 34⁰⁰
ki no bi gin, dolin dry vermouth, castelvetrano olives, lemon twist

Jefferson's Manhattan 42⁰⁰
jefferson's ocean rye, carpano antica, regans & angostura bitters

Russell's 13yr Bourbon Old Fashioned 62⁰⁰
russell's 13yr bourbon, demerara, bitters

Añejo Negroni 74⁰⁰
clase azul añejo, campari, carpano antica, xocolati mole bitters

CADILLAC MARGARITAS

Coconut 24⁵⁰
casamigos reposado, coconut rum, orange

Pink 28⁵⁰
komos rosa reposado, aperol, pink salt rim

Clase Azul 36⁹⁵
clase azul plata, grand marnier louis alexandre

CLASSICS

Negroni 24⁹⁵
sipsmith gin, campari, carpano antica

Manhattan 23⁹⁵
highwest double rye, carpano antica, bitters

Sazerac 22⁹⁵
highwest double rye, demerara, absinthe

SPIRIT FREE

Ginger Peach Fizz 19⁹⁵
peach puree, ginger beer, mint

Ghia Spritz 19⁹⁵
ghia aperitif, elderflower tonic, mint

St. Agrestis "Negroni" 19⁹⁵
bottled st. agrestis "phony negroni"

SPARKLING BY THE GLASS

	HALF POUR	CLASSIC POUR	MIDTOWN POUR
Bisol, "Jeio," Prosecco DOC , Italy, NV, soft, inviting, charming	9	18	24
Avinyó, 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
Château d'Yquem, 1er Cru Supérieur, Sauternes, 2014	99
Château Carré, Melon de Bourgogne , Comte Leloup, Loire Valley, France, 2018, oyster, evocative, dramatic	10 • 19 • 25
Abbazia di Novacella, Pinot Grigio , Alto-Adige, Italy, 2023, alpine, breezy, pure	10 • 19 • 25
Schloss-Lieser, Riesling , Estate Feinherb, Mosel, Germany, 2022, off-dry, refreshing, harmonious	9 • 18 • 24
Walnut Block, "Collectables," Sauvignon Blanc , Marlborough, New Zealand, 2023, herbal, tart, aromatic	10 • 19 • 25
Raimbault-Pineau, Sauvignon Blanc , Sancerre, Loire Valley, France, 2023, 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	9 • 18 • 24
Domaine Laroche, Chardonnay, Chablis , "St. Martin," Bourgogne, France, 2022, textured, mineral, sharp	14 • 27 • 36
Château d'Estoublon, Roseblood, Rosé , Coteaux Varois en Provence, 2023	10 • 19 • 25

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	12 • 24 • 34
Alain Voge, "Les Peyrouses," Cotes du Rhone, 2021	10 • 19 • 25
mineral, charming, suave Lionel Faury, Syrah , Collines Rhodaniennes, Rhône Valley, France, 2022, peppery, floral, brooding	10 • 19 • 25
Farnetella, Sangiovese, Chianti Colli Senesi , Tuscany, Italy, 2021, herbal, tart, savory	10 • 19 • 25
Bedrock, Zinfandel , "Old Vines," California, 2022, massive, rich, brooding	10 • 19 • 25
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 , Bordeaux France, 2021, tight, silky, plump	12 • 24 • 34
Vietti, "Castiglione," Barolo , Piedmont, Italy, 2020, epic, potent, racy	28 • 55 • 69

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