

STARTERS

- Artichoke, Spinach & Gorgonzola Dip**... 20⁹⁵
baby artichokes, garlic bread
- King Crab Rangoon**..... 29⁹⁵
blue crab, cream cheese, scallion, sweet chili sauce
- Crispy Potato Pancakes***
apple sauce & sour cream..... 18⁹⁵
add royale cut smoked salmon 36⁹⁵
- Hamachi Crudo*** 24⁹⁵
olive oil, citrus, espelette
- Tenderloin Steak Tartare*** 28⁹⁵
slow cooked egg yolk, dijonnaise, sourdough
- Baked Crab Cakes** 34⁹⁵
blue crab, preserved lemon, remoulade

CHILLED SHELLFISH

- Maine Lobster Cocktail*** 74⁹⁵
- King Crab***
1/2 lb 98⁹⁵
full lb 175⁰⁰
- Shrimp Cocktail*** 29⁹⁵
- Royale Cut Smoked Salmon*** 19⁹⁵
- Golden Osetra Caviar**
50g 195⁰⁰
112g 550⁰⁰
served with potato pancakes & creme fraiche

Fresh
EAST COAST OYSTERS
~ 4.50/EA ~
ADD CAVIAR - 20/EACH

SALADS

- Smoked Whitefish Caesar*** 22⁹⁵
crispy potato chips, classic caesar dressing
- Wedge Salad*** 22⁹⁵
egg, bacon, gorgonzola, ranch dressing
- Tuna & Avocado Niçoise Salad*** 36⁹⁵
spanish tuna, avocado, green beans, tomato, hard boiled egg, sherry vinaigrette
- Butter Lettuce Salad*** 19⁹⁵
lightly dressed with avocado & fines herbes

ENHANCEMENTS

- baked crab cake 15⁹⁵
royale cut smoked salmon* 19⁹⁵
king crab* 32⁹⁵
free-range chicken breast* 9⁹⁵

HANDMADE PASTAS

- Truffle Tagliatelle*** - 39⁹⁵
fresh black truffle, pecorino
- Vodka Rigatoni*** - 28⁹⁵
vodka sauce, basil, parmesan

- Linguine with Clams*** - 35⁹⁵
littleneck clams, olive oil, herbs

- Lobster Spaghetti*** - 74⁹⁵
whole maine lobster, cognac, lemon, herbs

- Spicy Shrimp*** - 31⁹⁵
trofie, baby prawns, calabrian chile

- Layered White Lasagna** - 44⁹⁵
veal, pork, chicken, truffle jus

USDA PRIME STEAKS

DOUBLE R RANCH

- Wagyu Prime Rib French Dip** gruyère, au jus..... 49⁹⁵
- Ribeye Steak Frites*** * béarnaise, french fries 55⁹⁵
- 10 oz Filet Mignon - Petite Duchess Cut*** * roasted tomato, béarnaise, watercress, steak salt... 74⁹⁵
- 14oz Dry-Aged New York Strip Steak*** * 42 day dry-aged, béarnaise 94⁹⁵
- 22 oz Dry-Aged Bone-In Ribeye*** * 42 day dry-aged, béarnaise 125⁰⁰

SNAKE RIVER WAGYU

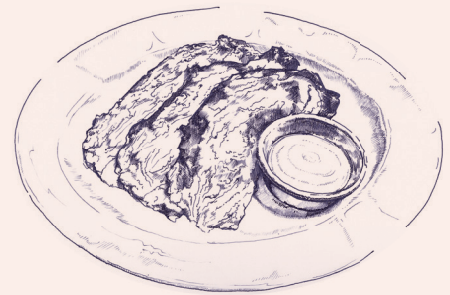
- 16oz Dry-Aged New York Strip Steak*** * 42 day dry-aged, béarnaise 150⁰⁰
- 32oz Dry-Aged Porterhouse*** * 42 day dry-aged, béarnaise 450⁰⁰

ENHANCEMENTS

- gorgonzola* - 10⁹⁵ * peppercorn crust, maître 'd butter, or roasted garlic* - 6⁹⁵ * warm king crab oscar* - 35⁹⁵

WAGYU PRIME RIB

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



- 18 oz Wagyu Prime Rib***
thin delicate slices or generous center cut
~184⁹⁵~

CHEESEBURGERS

- Double Cheeseburger*** - 22⁹⁵
two prime beef patties, pickles, onions, dijonnaise, american cheddar cheese

- Truffle Burger*** - 34⁹⁵
two prime beef patties, burgundy truffle, white american cheese

plant based burgers available upon request

CHOPS

- Double Cut Berkshire Pork Chop*** 45⁹⁵
cognac, sweet prunes, bacon, rosemary
- Lamb Chops*** 74⁹⁵
roasted garlic, olives, herbs
- Veal Chop Milanese**..... 79⁹⁵
pan seared, lemon butter sauce

SEAFOOD & SHELLFISH

- Giant Prawn Scampi*** 48⁹⁵
tiger prawns, calabrian chile, fennel pollen
- Miso Glazed Black Cod*** 44⁹⁵
sweet miso glaze, ponzu, lemon
- Honey Peppered Ora King Salmon***... 49⁹⁵
aromatic brown butter, lemon

CHICKEN

- Spiced Fried Chicken** 32⁹⁵
mashed potatoes, sweet pea gravy
- Roasted Chicken*** 35⁹⁵
buttery mashed potatoes, garlic confit, chicken jus
- Chicken Parmesan** 35⁹⁵
red sauce, fresh mozzarella, basil

SIDES

- Pommes Frites*** garlic aioli 12⁹⁵
- Buttery Mashed Potatoes*** garlic confit, chicken jus 12⁹⁵
- Creamed Spinach** blue cheese, caramelized onion..... 16⁹⁵
- Steamed Broccoli*** butter, lemon 16⁹⁵
- Thick Cut Maple Bacon*** toasted black pepper 16⁹⁵
- Creamed Sweet Corn*** smoked paprika 16⁹⁵
- Truffle Mac & Cheese** truffle, white cheddar 19⁹⁵
- Button Mushrooms*** garlic, thyme, cream sherry 16⁹⁵

* Gluten Free Options Available

*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.

OPEN DAILY
5:00PM-10:00PM

MONKEY BAR

60 E 54TH ST
NEW YORK

MARTINIS

Turf Club - 24.⁵⁰
hayman's old tom gin, maraschino, absinthe, orange bitters

Gibson - 22.⁵⁰
plymouth gin, dolin dry vermouth, cocktail onion

Tuxedo - 21.⁵⁰
haymans old tom gin, fino sherry, orange bitters

Vesper - 23.⁵⁰
sipsmith gin, tito's vodka, lillet blanc

Money Penny - 24.⁹⁵
hendrick's gin, cocchi rosa, orange bitters

Cosmopolitan - 24.⁹⁵
st. george citrus vodka, cointreau, cranberry, lime

Espresso - 24.⁹⁵
haku vodka, fresh espresso, chocolate, kokuto

Cucumber - 23.⁵⁰
tito's vodka, st. germain, cucumber

Pastis Pearl - 22.⁹⁵
plymouth gin, pastis, mint, fresh lime

OLD FASHIONEDS

Classic 23.⁵⁰
wild turkey rye 101, demerara, regans & angostura bitters

Bourbon 24.⁹⁵
russell's reserve 10 year, demerara, regans & angostura bitters

Oaxacan 22.⁵⁰
maestro dobel diamante tequila, montelobos mezcal, agave, bitters

Cognac 22.⁵⁰
dudognon selection, demerara, regans & angostura bitters

RESERVE

Monkey Bar Martini 34.⁰⁰
ki no bi gin, dolin dry vermouth, castelvetrano olives, lemon twist

Yamazaki Penicillin 46.⁰⁰
toki whiskey, yamazaki 12 year, ginger, honey

Jefferson's Manhattan 42.⁰⁰
jefferson's ocean rye, carpano antica, regans & angostura bitters

Añejo Negroni 74.⁰⁰
clase azul añejo, campari, carpano antica, xocolati mole bitters

CADILLAC MARGARITAS

White 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

TIKI

Diplomat Daiquiri 21.⁵⁰
diplomatico reserva rum, demerara, fresh lime

Painkiller 22.⁵⁰
ron matusalem rum, cocolopez, nutmeg

Pago Pago 23.⁵⁰
ron matusalem rum, green chartreuse, pineapple

SPIRIT FREE

Garden Gimlet 19.⁵⁰
amass riverine, seedlip grove 42, lime

Amalfi Spritz 19.⁵⁰
lyre's italian aperitif, soda, orange

St. Agrestis "Negroni" 19.⁵⁰
bottled st. agrestis "phony negroni"

SPARKLING BY THE GLASS

Bisol, "Jeio," **Prosecco DOC**, Italy, NV, *soft, inviting, charming* 15 • 60

Avinyó, **Brut Rosé**, Cava Reserva, Spain, 2019, *shimmering, vibrant, fruity* 19 • 76

Moussé Fils, Brut Blanc de Noirs, "L'Or d'Eugène Perpétuelle," **Champagne**, France, NV, *satiny, matte, delicate* 35 • 140

WHITE & ROSÉ BY THE GLASS

White Wine Spritzer, *pinot grigio, club soda, ice* 17

Château Carré, **Muscadet** Sèvre-et-Maine, Comte Leloup, 2016, *oystery, evocative, dramatic* 17 • 68

Abbazia di Novacella, **Pinot Grigio**, Alto-Adige, Italy, 2019, *alpine, breezy, pure* 17 • 68

Schloss-Lieser, **Riesling**, Estate Feinherb, Mosel, Germany, 2021, *off-dry, refreshing, harmonious* 15 • 60

Ant Moore, **Sauvignon Blanc**, Marlborough, New Zealand, 2021, *herbal, tart, aromatic* 15 • 60

Domaine Raimbault-Pineau, Sauvignon Blanc, **Sancerre**, France, 2020, *chiseled, mineral, refined* 22 • 88

Domaine Skouras, **Chardonnay**, "Almyra," Greece, 2021, *crisp, salty, light oak* 16 • 64

Vincent Mothe, Chardonnay, **Chablis**, France, 2020, *textured, mineral, sharp* 27 • 108

DuMol, **Chardonnay**, "Wester Reach," Russian River Valley, California, 2020, *creamy, delicate, transparent* 44 • 176

Pico Maccario, **Barbera Rosé**, "Lavignone," Piedmont, Italy, 2021, *bright, breezy, playful* 15 • 60

RED BY THE GLASS

Vincent Girardin, Pinot Noir, Les Beaumonts, Chorey-les-Beaune, **Burgundy**, 2019, *polished, elegant, decadent* 27 • 112

BloodRoot, **Pinot Noir**, Sonoma County, California, 2021, *lush, decadent, velvety* 18 • 72

Domaine Jean David, **Grenache Blend**, Côtes du Rhône, France, 2020, *olivey, mediterranean, ripe* 17 • 68

Castello di Farnetella, Sangiovese, **Chianti** Colli Senesi, Tuscany, Italy, 2019, *herbal, tart, savory* 16 • 64

Bedrock, **Zinfandel**, "Old Vines," California, 2020, *massive, rich, brooding* 18 • 72

Château Cap de Faugères, Merlot blend, Côtes de Castillon, **Bordeaux**, France, 2018, *dense, juicy, refined* 18 • 72

Involuntary Commitment, **Cabernet Franc blend**, Columbia Valley, 2020, *dense, silky, chocolatey* 19 • 76

Band of Vintners, **Cabernet Sauvignon**, Napa Valley, 2018, *dense, powerful, decadent* 26 • 104

Ramey Cellars, **Cabernet Sauvignon**, Napa Valley, 2016 *substantial, velvety, savory* 46 • 184

BEERS

Coors Light, light, lager, 4.2%, colorado 8.⁰⁰

Heineken, lager, 5.0%, netherlands 9.⁰⁰

Yuengling, traditional lager, 4.5%, pennsylvania 9.⁰⁰

Rothaus, pilsner, 5.3%, germany 11.⁰⁰

Three Vliet, pilsner, 5.0%, brooklyn, nyc 10.⁰⁰

Sierra Nevada, pale ale, 5.6%, california 9.⁰⁰

Allagash White, witbier, 5.0%, maine 9.⁰⁰

Stone, american ipa, 7.0%, california 9.⁰⁰

Bell's Kalamazoo Stout, rich, chocolaty 6%, michigan 10.⁰⁰

Other Half, green city, dbl dry hopped hazy ipa, 7.0%, nyc 11.⁰⁰

Einbecker, na, germany 7.⁰⁰

 organic / biodynamic / low sulfite