

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*	
<i>apple sauce & sour cream</i>	18 ⁹⁹
<i>royale cut smoked salmon</i>	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</i>	
20 ⁹⁹	
Hokkaido King Crab*	
<i>1/2 lb</i>	98 ⁹⁹
<i>full lb</i>	175 ⁹⁹
Shrimp Cocktail*	29 ⁹⁹
<i>blue prawns, lemon, cocktail sauce, dijonnaise</i>	
Golden Osetra Caviar	
<i>56g</i>	195 ⁹⁹
<i>113g</i>	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 Tagliatelle* - 39 ⁹⁹
<i>perigord truffle, pecorino</i>
Vodka Rigatoni* - 34 ⁹⁹
<i>vodka sauce, basil, parmesan</i>

Linguine with Clams* - 35 ⁹⁹
<i>littleneck clams, olive oil, herbs</i>
Lobster Spaghetti* - 74 ⁹⁹
<i>whole maine lobster, cognac, lemon, herbs</i>

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

USDA PRIME STEAKS

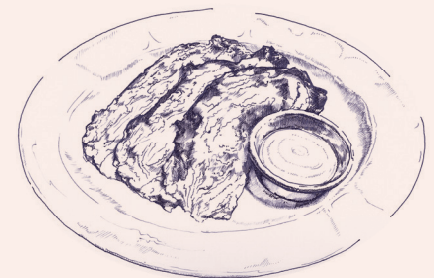
Prime Rib French Dip <i>gruyère, au jus</i>	39 ⁹⁹
Ribeye Steak Frites* <i>béarnaise, french fries</i>	55 ⁹⁹
10 oz Filet Mignon - Duchess Cut** <i>roasted tomato, béarnaise, watercress, steak salt</i>	85 ⁹⁹
16oz Dry-Aged New York Strip Steak** <i>42 day dry-aged, béarnaise</i>	94 ⁹⁹
22 oz Dry-Aged Bone-In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

MONKEY BAR

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

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

BRUNCH
Saturday & Sunday, 11:45am-2:30pm

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

LUNCH 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, fresh espresso, chocolate, kokuto

Cucumber - 24⁹⁵

tito's vodka, st. germain, cucumber

Saketini - 23⁹⁵

roku gin, cocchi americano, sake

DAYTIME DRINKS

Bloody Mary 19⁹⁵
tito's vodka, tomato, celery, pickles, olive

White Wine Spritzer 17⁹⁵
pinot grigio, cocchi americano, club soda, ice

Bellini 19⁹⁵
peach, prosecco

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

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	8	16	21
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
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 10⁰⁰
Yuengling, traditional lager, 4.5%, pennsylvania 11⁰⁰
Heineken, lager, 5.0%, netherlands 11⁰⁰
Rothaus, pilsner, 5.3%, germany 13⁰⁰
Threes Vliet, pilsner, 5.0%, brooklyn, nyc 14⁰⁰
Sierra Nevada, pale ale, 5.6%, california 11⁰⁰

Allagash White, witbier, 5.0%, maine 11⁰⁰
Stone, american ipa, 7.0%, california 11⁰⁰
Bell's Kalamazoo, stout, 6.0%, michigan 12⁰⁰
Other Half, green city, dbl dry hopped hazy ipa, 7.0%, nyc 14⁰⁰
Einbecker, na, germany 9⁰⁰