

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

- Linguine with Clams** * - 38⁹⁹
clam broth, olive oil, herbs
- Lobster Spaghetti** * - 74⁹⁹
whole maine lobster, cognac, lemon, herbs

- Spicy Shrimp** * - 33⁹⁹
cavatelli, baby prawns, calabrian chile
- Shortrib Stroganoff** * - 39⁹⁹
button mushrooms, hand cut fettuccine

USDA PRIME STEAKS

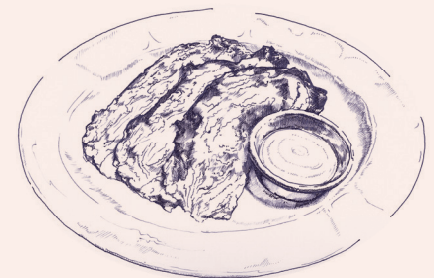
- Prime Rib French Dip** gruyère, au jus 39⁹⁹
- Ribeye Steak Frites** * * béarnaise, french fries 55⁹⁹
- 10 oz Filet Mignon - Duchess Cut** * * roasted tomato, béarnaise, watercress, steak salt 85⁹⁹
- 16oz Dry-Aged New York Strip Steak** * * 42 day dry-aged, béarnaise 94⁹⁹
- 22 oz Dry-Aged Bone-In Ribeye**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

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

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

LUNCH 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

Cucumber - 24.95
tito's vodka, st. germain, cucumber

Saketini - 23.95
roku gin, cocchi americano, sake

Espresso - 24.95
haku vodka, sawada project x espresso,
chocolate, kokuto

DAYTIME DRINKS

Bloody Mary 19.95
tito's vodka, tomato, celery, pickles, olive

White Wine Spritzer 17.95
pinot grigio, cocchi americano, club soda, ice

Bellini 19.95
peach, prosecco

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® 36.95
nikka coffee grain whiskey, kokuto, 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

Ritual Margarita 19.95
zero proof tequila, lime, agave

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	9	18	24
Avinyó, Brut Rosé , Cava Reserva, Spain, 2021, shimmering, vibrant, fruity	10	19	25
Billecart-Salmon, Brut Reserve , Champagne, NV, delicate, fine, harmonious	20	40	60
Leitz, "Zero Point Five," Dealcoholized Sparkling wine , Germany, NV, tart, electric, carefree	10	19	25

SAKE, WHITE & ROSÉ BY THE GLASS

Sake, Hakutsuru, Junmai Gingo, Hyogo, Japan, crisp, balanced, charming	14
Château d'Yquem, 1 ^{er} Cru Supérieur, Sauternes , 2014, historic, harmonious, baroque	99
Garofoli, "Podium," Verdicchio , Marche, Italy, 2020, rich, floral, refined	12 • 24 • 36
Abbazia di Novacella, Pinot Grigio , Alto-Adige, Italy, 2023, alpine, breezy, pure	10 • 19 • 25
Schloss-Lieser, Riesling , Estate Feinherb, Mosel, Germany, 2023, 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
Matthiasson Linda Vista Vineyard, Chardonnay , Napa Valley, 2022, sumptuous, sleek, luminous	15 • 30 • 40
Au Bon Climat, Chardonnay , Santa Barbara, California, 2023, caressing, electric, svelte	9 • 18 • 24
Domaine Laroche, Chardonnay , "St. Martin," Chablis, France, 2022, textured, mineral, sharp	14 • 27 • 36
Château d'Estoublon, Roseblood Rosé, Grenache Blend , Coteaux Varois en Provence, 2023, dense, energetic, vibrant	10 • 19 • 25
Leitz, "Eins Zwei Zero," Dealcoholized Chardonnay , Germany, NV, juicy, creamy, refreshing	10 • 19 • 25

RED BY THE GLASS

Vincent Girardin, Pinot Noir , Bourgogne Rouge "Cuvée Saint Vincent," 2021, savvy, distingué, sturdy	15 • 30 • 40
Tyler, Pinot Noir , Santa Rita Hills, Santa Barbara County, California, 2022, bright, energetic, pure	12 • 24 • 34
Alain Voge, Syrah , "Les Peyrouses," Rhône Valley, 2021, mineral, charming, suave	10 • 19 • 25
Jean-Marc Burgaud, "Corcelette," Gamay , Morgon, 2021, deep, sapid, stern	11 • 22 • 33
Badia a Coltibuono, Sangiovese , Chianti Classico, Tuscany, Italy, 2021, inviting, classic, distinguished	11 • 20 • 26
Bedrock, Zinfandel , "Old Vines," California, 2022, massive, rich, brooding	10 • 19 • 25
Band of Vintners, Cabernet Sauvignon , Napa Valley, California, 2021, dense, powerful, decadent	14 • 27 • 36
Ramey Cellars, Cabernet Sauvignon , Napa Valley, California, 2018, substantial, velvety, savory	23 • 46 • 61
Château Haut-Bages Libéral, "Ceres," Merlot , Haut-Médoc, 2020, compelling, steadfast, svelte	14 • 27 • 36
Vietti, "Castiglione," Barolo , Piedmont, Italy, 2020, epic, potent, racy	28 • 55 • 69
Leitz, "Zero Point Five," Dealcoholized Pinot Noir , Germany, NV, supple, fragrant, harmonious	10 • 19 • 25

BEERS

Coors Light , light, lager, 4.2%, colorado	10.00	Allagash White , witbier, 5.0%, maine	11.00
Yuengling , traditional lager, 4.5%, pennsylvania	11.00	Stone , american ipa, 7.0%, california	11.00
Heineken , lager, 5.0%, netherlands	11.00	Bell's Kalamazoo , stout, 6.0%, michigan	12.00
Rothaus , pilsner, 5.3%, germany	13.00	Other Half , green city, dbl dry hopped hazy ipa, 7.0%, nyc	14.00
Threes Vliet , pilsner, 5.0%, brooklyn, nyc	14.00	Einbecker , germany, NA	9.00
Sierra Nevada , pale ale, 5.6%, california	11.00	Athletic Brewing Co , run wild ipa, NA, connecticut	9.00

🌿 organic / biodynamic / low sulfite