



Starters

- Meatballs** 🍴 Marinara sauce, salsa verde, shaved piave 26
- Poached Pear** 🍴 Whipped goat cheese, Prosciutto di Parma, crostini, browned butter, sage 21
- Calamari** Calamari fritti, spicy aioli 26
- Charcuterie Board** Chef 's selection of cured meats, artisan cheeses, spreads & accoutrements 34
- Wild Mushroom Arancini** Smoked prosciutto, risotto, wild mushrooms, breadcrumbs, leek ash aioli 22
- Royal Osetra Caviar*** Royal Osetra, crème fraîche, chives, housemade kettle potato chips or blinis 150/oz
- Zucchini Fries**🍴 Cornmeal, fines herbes, aleppo pepper, zucchini aioli 16
- Fried Artichokes** Nduja, basil, parmesan, roasted garlic lemon panko 18
- Braised Pork Belly** 🍴 Macha honey glacé, beet & pomegranate purée, beet & blood orange salad 26
- Japanese A-5 Wagyu Skewer** Tomato olive tapenade, lemon nduja breadcrumbs, saffron aoili, green herb oil 26

Soup+Salads

- Butternut Squash Soup** Butternut squash, spicy honey, fried sage, ricotta 17
- Chopped Wedge** Mesclun greens, blue cheese dressing, bacon, fried shallots, Point Reyes 16
- Caesar** Kale and romaine, pickled red onions, croutons, Grana Padano, bottarga 16
- Caprese**🍴 Tomato tartare, burrata, heirloom cherry tomatoes, mozzarella, green herb oil 18
- Antipasto Salad** Chopped romaine, marinated olives, heirloom tomatoes, mortadella, soppressata, salami, mozzarella, peperoncini, red wine vinaigrette 20
- Fig & Burrata Salad**🍴 Balsamic fig reduction, heirloom tomato, prosciutto, burrata, figs 20

Raw Bar

Shrimp Cocktail*	
Jumbo prawns, horseradish cocktail sauce 30	
Hamachi Crudo*	
Leche de Tigre, charred pineapple, avocado mousse, Fresno chilies, micro cilantro 40	
Oysters*	
Chef's selection. Lemon and mignonette MP	
Baked Oysters*	
House rotating butter, Rockefeller 38	Moscow 48
8oz. Lobster Tail* MP Seafood Tower* MP	

Pasta

- Ragu Pappardelle** 🍴 Braised short rib, whipped ricotta, Grana Padano, basil 38
- Rigatoni & Pesto**🍴 Heirloom tomatoes, shaved parmesan, toasted pine nuts 34
- Carbonara** Pancetta, bucatini, crispy prosciutto 34
- Lamb Ragu Lasagna** Pecorino béchamel, pesto alla trapanese, slow braised lamb 36
- Fettuccine Alfredo** Garlic, cream, Grana Padano, fettuccini 32

Signature
STEAKS

- Japanese A5 Selection* MP | 8oz. Filet Mignon* 60
- 16oz. New York Strip* 75 | 10oz. Australian Wagyu Filet* 80
- 12oz. Australian Wagyu NY Strip* 120
- 24oz. Prime Bone-In Ribeye* 85
- Surf & Turf* 100
8oz. lobster tail & 8oz. filet
- 16 oz. Prime Rib* 60
Slow roasted with au jus, horseradish cream
- 30 oz. Tomahawk & Half Maine Lobster* MKT
Chili butter, potato purée, haricot verts

Sauces & Butters

- Béarnaise 5 Roasted Garlic Butter 5 Au Poivre 5 Featured Rotating Butter 5
- Chimichurri 5 Demi Glace 5 House Steak Sauce 5 Oscar Style 30

Housemade Steak Rubs

- Coffee Rub 5 Italian Rub 5 Montreal 5
- Peppercorn Crust 5

Accompaniments

- Grilled Shrimp 18 8oz. Lobster Tail MP Blackened Scallops 22 King Crab 26
- Sauteed Wild Mushrooms 12

Entrées

- Cioppino Italiano San Marzano sauce, sofrito, mussels, clams, shrimp, crab meat, calamari, basil 45
- Scallops 80 Housemade gnocchi, arrabiata sauce, lardons, baked burrata, basil 48
- Veal Piccata Bucatini, Lemon caper-butter sauce, parsley 58
- Chicken Marsala Linguini, mushroom, marsala cream, parsley 38
- Chicken Parmesan Spicy marinara, mozzarella, basil 42
- Walnut Crusted Halibut Marsala sauce, seasonal vegetables, green emulsion 58
- Shrimp Francese Colossal shrimp, white wine, butter, lemon, parsley, spaghetti 36
- Eggplant Parmesan 30 Spaghetti, mozzarella, spicy marinara, parmesan, basil 32
- Pork Chop Plum mostarda, mascarpone parmesan polenta, charred broccolini, sauce charcuterie 55
- Rack of Lamb Potato purée, red wine demi glace, pistachio dust 55

Sides

- Brussels Sprouts 16 Fig balsamic, goat cheese, curried pecans, Honeycrisp apple 16
- Asparagus 16 Romanesco, pine pesto oil, arugula, shaved parmesan, toasted almonds 16
- Crispy Duck Confit Potatoes 16 Garlic oil, pecorino, aioli 16
- Roasted Gourmet Mushrooms 14 Parsley butter, Grana Padano, breadcrumbs 14
- Creamed Corn Shishito peppers, chives 14
- Creamed Spinach Lemon roasted garlic 14
- Parsnips & Carrots 16 Parsnip purée, pesto rosso, parsnip crisps, European herbs 16