

WARM SOFT PRETZEL BREAD | 14 Whipped Truffle Butter

RAW

COLOSSAL CRAB COCKTAIL | 24
Old Bay Mustard Espuma (gf)

JUMBO SHRIMP COCKTAIL | 27
Chili Garlic, Dijonnaise
(Gluten Free Upon Request)

DRESSED EAST COAST OYSTER | 24
Jalapeño-Lime Mignonette (gf)

BLUEFIN TUNA TARTARE | 26
Calabrian Chili, Cured Egg Yolk Carta de Musica Chip

PACIFIC HAMACHI CRUDO | 26
Yuzu-Pear Relish

TRUFFLE BLUEFIN CRUDO | 31
Black Truffle Emulsion

ROLLED

MRC ROLL | 23
Seared Tuna, Shrimp, Avocado Ponzu
Brown Butter

CATCH ROLL | 24
Crab, Salmon, Miso-Honey

HELLFIRE ROLL | 23
Spicy Tuna Two-Ways, Pear, Balsamic

VEGETABLE KING ROLL | 23
King Oyster Mushroom, Cashew Spicy
Miso (v)

COLD

CAESAR SALAD | 21
Little Gem Lettuce
Soft Boiled Organic Egg, Aged Parmesan
(Vegan and Gluten Free Upon Request)

LOCAL BURRATA | 21
Brooklyn Rooftop Black Truffle Honey
Cold-Pressed EVOO

CS CHOPPED | 18
Pepperoni, Garbanzo, Peppadews
Provolone, Haricot Verts, Market Lettuces
Fennel, Pollen Vinaigrette
(Vegan Upon Request)

THE 'WEDGE' | 20
Maple Glazed Bacon, Blue Cheese
Crispy Shallots, Iceberg Lettuce
Creamy Sesame Dressing

HOT

POTATO CHURRO | 21
Whipped Sour Cream, Osetra Caviar

PAPA'S SPICY BAKED CLAMS | 22
Nduja Butter, Burnt Lemon

KING SALMON RICE CAKE | 21
Citrus-Miso, Avocado

GLAZED BACON & HEIRLOOM TOMATO | 19
Molasses Lacquer, Baby Basil (gf)

LANGOUSTINES "SCAMPI" | 29
Roasted Garlic, Sicilian Lemon
Limited Availability

SPICY GIGLI | 27
Calabrian Chile Cream, Aged Pecorino
(Vegan Upon Request)

STEAK

JAPANESE WAGYU

2 ounce minimum - 2 pieces per ounce - cooked tableside

FLIGHT OF THREE | 70PP
3 styles, 1 piece each

SNOW BEEF | 48/oz
Hokkaido Prefecture
Chateau bred in freezing temperatures
Snowflake-like delicateness & intensely sweet flavor

OLIVE BEEF | 45/oz
Kagawa Prefecture
Warm avocado overtones
Intense, fine-grained marbling

"TRUE" A5 KOBE BEEF | 58/oz
Hyogo Prefecture
LIC # 1030
The champagne of Japanese Wagyu
Highly marbelized, rich & velvety

10oz WHISKEY GLAZED BONE-IN KOBE NY STRIP | 250
Hyogo Prefecture, Japan

CLASSICS

Marbled & Flavorful - The Top 3% of USDA Beef

12oz BONE-IN FILET | 63
Waucoma, IA

8oz PRIME NY STRIP | 42
Honey Creek, NE

8oz PRIME EYE OF RIBEYE | 52
Fort Morgan, CO
The leanest part of the ribeye

10oz CHILI RUBBED GRASS FED NY STRIP | 59
Greeley, CO

24oz PRIME PORTERHOUSE | 85
Waucoma, IA

8oz TRUFFLE BUTTER FILET | 57
Dakota City, NE

Truffle Butter | 9

DRY-AGED

Cave-Aged in a 200 Year Old Room

6oz PRIME RIB CAP (28 DAY) | 59
Fort Morgan, CO
AKA 'Deckle' - best portion of the ribeye

12oz PRIME BONE-IN COWGIRL RIBEYE (32 DAY) | 59
Fort Morgan, CO
Leaner & cleaner than the traditional ribeye

8oz PRIME NY STRIP (26 DAY) | 46
Honey Creek, NE

12oz PRIME BONE-IN STRIP (38 DAY) | 61
Honey Creek, NE

40oz PRIME TOMAHAWK (35 DAY) | 225
Honey Creek, NE

AMERICAN WAGYU

Black Angus + Japanese Wagyu

6oz IMPERIAL WAGYU FILET | 74
Omaha, NE
Best filet in America
(chef's opinion)

8oz SOY CARAMEL GLAZE SNAKE RIVER NY STRIP | 75
Bruneau, ID

24oz MISHIMA RESERVE ULTRA PORTERHOUSE | 165
Seattle, WA

NOT STEAK

VEGETARIAN CHICKEN PARM | 34
Plant Based Cutlet
Old School Red Sauce
(Vegan Upon Request)

WILD MUSHROOM CRUSTED SALMON | 39
Charred Cauliflower Rice
Black Truffle Crema

MEDITERRANEAN BRANZINO | 42
Baby Spinach, Citrus
Fennel Vinaigrette (gf)

WILD DOVER SOLE | MP
Lemon-Caper Emulsion
Limited Availability

ORGANIC CHICKEN PAILLARD | 29
Crushed Olive-Pine Nut Vinaigrette
Baby Mesclun, Heirloom
Tomato, Shaved Fennel Salad

SIGNATURE SIDES

CHARRED BROCCOLI | 14
Toasted Garlic - Lemon Glaze Sesame Seed Crumble

BLUE CHEESE CREAMED SPINACH | 14
English Stilton Blue, Italian Dolce Gorgonzola

SIMPLE MASHED POTATOES | 14
Cultured Butter

WAFFLE FRIES | 16
Truffle Aioli
(Vegan Upon Request)

GRILLED ASPARAGUS | 14
Lemon, Pine Nut Gremolata (v)

WILTED SPINACH | 14
Sicilian EVOO, Garlic Chips (v)

SWEET POTATOES | 14
Ancho-Chili, Caramel Glaze (v)

v | gf | df Indicates Dishes That Are Prepared Vegan | Gluten Free | Dairy Free. Other Items May Be Modified Upon Request.
Consuming Raw Or Under Cooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions

