

*You Deserve It!*

**HOT SMALL PLATES**

- SEARED JUMBO SCALLOP \$18  
Pork Belly. Jus Veau. Micro-Herb Salad.
- SPICED CALAMARI \$15  
Asian Spices. Sweet Chili Sauce. Roasted Garlic Aioli.
- GRILLED SPANISH OCTOPUS \$19  
Cilantro & Red Curry Citrette. Baby Arugula.
- MARYLAND BLUE CRAB CAKE \$18  
Baby Arugula. Old Bay Remoulade.
- CHOP STIX & SHRIMP \$16  
Tempura Crisp. Chili-Herb Glaze. Cooling Key Lime Aioli.
- 7 OZ WAGYU MEATBALL \$15  
Melted Gruyere Cheese. Spinach. Spicy Tomato Sauce.
- LOBSTER MAC + CHEESE \$20  
Smoked Gouda. Fontina. Mascarpone.
- CHICKEN LOLLIPOPS \$16  
Smoked BBQ Chicken. Asian Coleslaw. Brussels Sprout Chips.
- SHRIMP CROSTINI \$15  
Andouille Sausage. Shrimp. Roasted Red Peppers. Basil Aioli. Balsamic Pearl.

**HOUSE SPECIALTIES**

*Add soup or salad to any entree \$7*

- WAGYU BEEF TIPS \$29  
Shallots. Wild Mushrooms. Dijon Mustard Cream Sauce. House-Mashed Potato. Asparagus. Crispy Onions.
- ROSEMARY ROASTED HALF CHICKEN \$27  
Lemon. Baby Potatoes. Garlic Brussels Sprouts.
- SURF & TURF \$46  
6 oz Petite Filet Mignon & 5 oz Cold Water Lobster Tail. House-Mashed Potatoes. Asparagus.
- BRAISED BEEF SHORT RIBS \$32  
Smoked Mashed Potatoes. Asparagus. Jus Veau.
- SLICED 14 OZ WAGYU N.Y. STRIP STEAK \$48  
Roasted Baby Potatoes. Asparagus. Jus Veau.
- JUMBO SEA SCALLOPS \$36  
Smoked Mashed Potatoes. Asparagus. Kimchi Butter Sauce.
- CHARRED SALMON \$30  
Caramelized Crust. Stir-Fry Vegetables. Citrus-Chili Glaze.
- BONE-IN 20 OZ NY STRIP \$54  
Caramelized Onion. Sautéed Mushrooms. Truffled Creamed Corn. Crumbled Goat Cheese.
- GROUPEL DYNAMITOS \$36  
Spicy Blue Crab Meat. House-Mashed Potatoes. Spinach. Kimchi Butter Sauce.
- BONE-IN PORK CHOP \$32  
Herb-Marinated. Red Cabbage. Sweet Potato Cobbler. Asparagus. Smoked Applesauce. Bing Cherry Compote.
- MISO-GLAZED CHILEAN SEA BASS \$38  
Mashed Potatoes. Szechuan Green Beans. Sake-Miso Glaze.
- HERBS ENCRUSTED TUNA \$36  
Mango & Papaya Salsa. Asian Potato Salad. Sweet Ginger. Carrots Purée. Wasabi Aioli.
- THE ULTIMATE BURGER \$40  
14 oz Ground Wagyu Patty. Red Wine & Currant Aioli. Pepper Candy Nueske's Bacon. Truffle Onion Jam. Humboldt Fog Goat Cheese. Foie Gras. Parmesan Tuile. Steak Fry Potato. Sprout Chips.

*Add Oscar-Style To Any Entree for \$10 (Lump Crab Meat with Béarnaise Sauce)  
 Add Foie Gras to Any Entree for \$18*

**COLD SMALL PLATES & RAW BAR**

- JUMBO GULF SHRIMP COCKTAIL \$19  
House Cocktail Sauce.
- LUMP BLUE CRAB + LOBSTER STACK \$19  
Micro-Herb Salad. Cilantro Citrette. House Cocktail Sauce.
- WAGYU BEEF TARTARE \$21  
Capers. Red Onions. Lemon Citrette. House-Made Mustard Gelato. Olive Tapenade.

**CRUDO & CEVICHE**

- M.P. CEVICHE \$14
- SALMON Avocado & Pineapple Soy.
- SCALLOP Jalapeño & Yuzu.
- WHITEFISH Cilantro & Lime.
- TUNA Orange & Ginger.
- TRIO CEVICHE SAMPLER \$22  
Choose any three.

- SPICY TUNA TOWER \$18  
Seaweed Salad. Black Rice. Orange-Ginger Jus.

- WAGYU BEEF CARPACCIO \$18  
Thin Slices of Raw Wagyu Beef. Toast Points. Onions. Micro-Herb Salad. Shaved Pecorino Parmigiano. Black Truffle Oil. Fleur de Sel. Boursin Cheese.

- TUNA TARTARE \$19  
Cucumber. Tomato. Diced Avocado. Citrus-Truffle Infusion. Seaweed Salad. Crispy Chips. Black Tobiko.

**A LA CARTE**

*Butcher's Block*  
 "Our Steaks Are Char-Broiled!"

- 6 OZ PETITE FILET MIGNON \$31
- 8 OZ FILET MIGNON \$38
- 10 OZ PRIME FILET MIGNON \$54
- 16 OZ PRIME N.Y. STRIP \$49
- 14 OZ WAGYU N.Y. STRIP \$46  
*"Wagyu Beef is raised in the Kobe style for optimal marbling and flavor."*
- 32 OZ TOMAHAWK RIBEYE STEAK \$82
- 20 OZ BONELESS RIBEYE STEAK \$46
- 48 OZ PORTERHOUSE FOR TWO \$110
- 20 OZ BONE-IN NY STRIP \$52
- 14 OZ BONE-IN PORK CHOP \$30

*Fish & Crustaceans*

- SCOTTISH SALMON \$28
- GULF BLACK GROUPEL \$32
- YELLOWFIN TUNA \$32
- CHILEAN SEA BASS \$36
- U-10 JUMBO SEA SCALLOPS \$31
- TWIN COLD WATER LOBSTER TAILS \$42

**MEAT TEMPERATURE GUIDE**

- PITTSBURGH / CHARRED RARE
- RARE / DARK RED COOL CENTER
- MEDIUM-RARE / WARM RED CENTER
- MEDIUM / HOT RED CENTER
- MEDIUM-WELL / HOT PINK CENTER
- WELL DONE / NOT A GREAT CHOICE!

**SOUPS & SALADS**

- MAINE LOBSTER BISQUE \$17  
Butter-Poached Maine Lobster.
- CLASSIC FRENCH ONION \$12  
Toasted Croutons. Gratinée au Gruyère.
- THE WEDGE "TURK'S FAVORITE" \$13  
Vine-Ripened Tomatoes. Smoked Bacon. Blue Cheese Dressing.
- TRADITIONAL CAESAR \$12  
Chopped Romaine. Freshly Baked Croutons. Pecorino. Parmigiano. House Caesar Dressing.
- MIXED GREENS \$11  
Vine-Ripened Tomatoes. Red Onion. Cucumber. Freshly Baked Croutons. Sweet Basil Vinaigrette. Blue Cheese.
- ARUGULA SALAD \$14  
Red Onions. Tomatoes. Strawberries. Candied Pecans. Goat Cheese. Freshly Baked Croutons. Balsamic Glaze.

*(Add Grilled Chicken, Steak, Shrimp, Salmon, Tuna or Lobster to Any Salad)*

**SIDES \$8 EACH**

- CREAMED SPINACH  
Smoked Gouda Cream.
- SZECHUAN GREEN BEANS  
Fiery Garlic Soy.
- BRUSSELS SPROUTS  
Corn. Nueske's Bacon. Parmesan Cheese.
- SAUTÉED WILD MUSHROOMS  
Truffle Oil. Garlic. Butter.
- SAUTÉED ASPARAGUS  
Sea Salt. Lemon Zest.
- CREAMY CAULIFLOWER  
Bechamel Sauce.
- TRUFFLE CREAMY CORN  
Red Peppers. Onions. Bacon. Rich Creamy Truffle Sauce.
- TRUFFLE & PARMESAN FRIES  
Fines Herbes. Black Truffles.
- POTATOES AU GRATIN  
Parmesan. Onions. Cream.
- GARLIC MASHED POTATOES  
Garlic. Cream. Butter.
- HICKORY-SMOKED MASHED POTATOES  
House-Smoked. Cream. Butter.
- DOUBLE-STUFFED LOADED POTATO  
Smoked Bacon. Chives. Gouda Cheese.
- SMOKED GOUDA MAC N' CHEESE  
Parmesan. Smoked Gouda Cheese.

**SAUCES \$3 EACH**

- M.P. STEAK SAUCE  
Sweet & Spicy House-Made Steak Sauce.
- LEMON BUTTER  
Rich White Wine Sauce.
- JUS VEAU "DEMI-GLACE"  
72-Hour House-Made Veal Reduction.
- BÉARNAISE  
Lemon & Tarragon Hollandaise.
- AU POIVRE  
Pepper Mélange. Brandy. Jus Veau. Cream.
- BLUE CHEESE  
Creamy Blue Cheese & Herb.
- CABERNET SAUVIGNON  
Rich Red Wine Sauce.

## SIGNATURE COCKTAILS

### HIBISCUS PRIME

Casa Noble Crystal Tequila. House Hibiscus Cordial. Lime Juice. Ginger Beer.

### M.P. MARGARITA

Milagro Silver Tequila. Clement Creole Shrub. Fresh Lemon Juice. Fresh Lime Juice. Topped with Grand Marnier Foam.

### WILD BERRY MOJITO

Flor de Cana Rum. Mint. Fresh Lime Juice. Fresh Wild Berries.

### 1987

Absolut Mandrin. Aperol. St. Germain. Fresh Mango Puree.

### IMPROVED MANHATTAN

Wild Turkey Rye. Cinzano Sweet Vermouth. Grand Marnier. Angostura Bitters. Orange Bitters.

### CUCUMBER COOLER

Hendrick's Gin. St. Germain. Cucumber Wheels. Mint. Fresh Lime Juice.

### VIIEUX CARRE

Wild Turkey Rye. Cognac. Martini Rossi. Dom Benedictine. Angostura Bitters. Peychaud's Bitters.

### FALL LIGHT

Grey Goose La Poire Vodka. St. Germain. Grapefruit Juice. Champagne. Fee Brothers Peach Bitters.

### ZYR BLACKBERRY LEMON DROP

Zyr Vodka. Massenez Creme de Mure. Fresh Lemon Juice. Spiced Brown Sugar Rim.

### OUR FAMILY SECRET ESPRESSO MARTINI

Make the evening last a little longer!

## BEER

### DRAFT BEER

Bud Light  
 Islamorada IPA  
 Stella Artois  
 Yuengling  
 Beer of the Month  
 IPA of the Month

### DOMESTIC BOTTLED BEER

Miller Lite  
 Budweiser  
 Bud Light  
 Michelob Ultra  
 Coors Light  
 Samuel Adams

### IMPORT & CRAFT BOTTLED BEER

Corona  
 Corona Light  
 Heineken  
 Amstel Light  
 Chimay Red  
 Blue Moon  
 Guinness  
 Sierra Nevada  
 Dogfish Head 90  
 Oberon  
 Stella Artois  
 Newcastle  
 Lagunitas Little Sumpin' Sumpin'

## WHITE WINE

### CHAMPAGNE & SPARKLING

		BTC	BOTTLE
001	Laurent Perrier, Brut, France, Split		\$21
002	Canella, Prosecco DOCG, Italy, Split		\$15
003	Mumm, Brut, Napa, Split		\$16
004	Louis Roederer, Brut Premier, France		\$70
005	Veuve Clicquot, Yellow Label, France		\$120
006	Dom Perignon, France, 2009/10		\$290
007	Barone Pizzini, Franciacorta, Italy		\$65

### CHARDONNAY

010	Landmark Overlook, Sonoma, 2016/17	\$12	\$46
011	Tiefenbrunner, Alto Adige, Italy, 2015/16	\$9	\$34
012	EnRoute, By Far Niente, Russian River, 2014/15	\$16	\$56
013	Domaine Jean Collet et Fils, Chablis 1er Cru Vaillons, 2014/15		\$68
014	Domaine Robert-Denogent, Pouilly-Fuissé La Croix, 2014/15		\$84
015	Chalk Hill Estate, Sonoma, 2015/16		\$75
016	Merryvale, Carneros, 2016/17		\$60
017	Cuaison, Carneros, 2016/17		\$42
018	Cakebread, Napa, 2016/17		\$75
019	Migration by Duckhorn, Russian River, 2015/16		\$58

### SAUVIGNON BLANC

021	Villa Maria, Private Bin, Marlborough, New Zealand, 2017	\$10	\$38
022	Grosses Pierres, Sancerre, France 2016/2017	\$16	\$60
023	Domaine Saget Pouilly-Fume, Loire, France, 2015/16		\$62
024	Kim Crawford, Marlborough, New Zealand, 2017/18		\$36
025	Frogs' Leap, Ruthford, Napa, 2017/18		\$46
026	Duckhorn, Napa, 2017/18		\$54

### WHITES AROUND THE WORLD

031	Riesling, Chateau Ste Michelle, Columbia Valley, 2016/17	\$11	\$42
032	Riesling, Dr. Hermann, Kabinett, Ürziger Würzgarten, Germany, 2016/17		\$48
033	Gruner Veltliner, Lois Loimer, Austria, 2016/17		\$34
034	Pinot Grigio, Kris, delle Venezie, Italy, 2017/18	\$9	\$34
035	Pinot Grigio, Tramin, Südtirol Alto Adige, Italy, 2017/18	\$12	\$46
036	Gavi, La Scolca White Label, Piedmont, Italy, 2016/17		\$46
037	Rosé, Ch. d'Esclans, Whispering Angel, France, 2017/18	\$12	\$46
038	Vouvray Sec, Champalou, Loire Valley, France, 2017/18		\$42
039	Sauternes, Château Doisy-Védrines, France, 2012, 375 ml		\$38
040	Verdejo, Bodegas Naia, Rueda, Spain, 2015/16		\$34
041	Albariño, Bodegas Fillaboa, Rías Baixas, Spain, 2015/16		\$40

## RED WINE

### MERLOT

060	Grayson Cellars, California, 2016/17	\$9	\$34
062	Markham, Vineyards, Napa, 2015/16		\$44
063	Trefethen, Oak Knoll District, Napa, 2014/15		\$50
064	Duckhorn, Napa, 2015/16		\$85
065	Twomey, By Silver Oak, Napa 2012/13		\$95

### SOUTH AMERICAN

070	Malbec, Renacer Punto Final, Argentina, 2017	\$9	\$34
072	Red Blend, Cousiño Macul, Finis Terrae, Chile, 2012/13		\$52
073	Malbec, Catena Alta, Mendoza, Argentina, 2014/15		\$80
074	Viña Tarapacá Gran Reserva Carménère, Maipo Valley, Chile, 2015/16		\$48

### PINOT NOIR

080	Tangle Oaks, By Terlato, North Coast, 2013/14		\$42
081	Meiomi, Coastal California, 2016/17	\$12	\$46
082	Archery Summit Premier Cuvee, Willamette Valley, 2015/16	\$19	\$72
083	Donum, Russian River, 2013/14		\$110
084	Emeritus, Russian River, 2015/16		\$65
085	Penner-Ash, Willamette, Oregon, 2015/16		\$90
086	Dom Serene, Yamhill Cuvee, Oregon, 2015/16		\$95

### SYRAH/SHIRAZ & GRENACHE

090	Portrait, Peter Lehmann, Barossa, Australia, 2014/15	\$12	\$46
091	Petite Syrah, Stags' Leap Winery, Napa, 2015/16		\$65
092	Two Hands, Bella's Garden, Barossa Valley, Australia, 2014/15		\$120
093	Domaine de la Janasse, Côtes du Rhône Réserve, France, 2014/15		\$42
094	Vignobles Brunier, Vieux Télégraphe, Châteauneuf du Pape, France, 2013		\$132

### ZINFANDEL

100	Clos du Bois, Sonoma County, 2016/17	\$10	\$38
101	Ravenswood, Teldeschi Vineyard, Napa, 2014/15		\$60
102	Dry Creek, Heritage, Sonoma, 2016/17		\$42
103	Ridge, Lytton Springs, 2013/14		\$76

### SPAIN

110	Finca Antigua, Crianza, 2011/12		\$38
111	Cabernet Sauvignon, Marques de Grinon, Valdepusa, 2014/15		\$74
112	Rioja Alta, Vina Ardanza Reserva, 2009/10		\$68
113	Valbuena, Vega Sicilia, Ribera del Duero, 2012/13		\$229

### ITALY

120	Super Tuscan, Tua Rita, Perlatto del Bosco, 2015/16	\$18	\$70
121	Chianti Classico Riserva, Castello Bossi, Tuscany, 2013/14	\$16	\$60
122	Super Tuscan, Promis, Gaja, 2016/17		\$80
123	Super Tuscan, Ornellaia, Bolgheri, Tuscany, 2014/15		\$275
124	Super Tuscan, Tignanello, Antinori, 2015/16		\$160
125	Barolo Dagromis, Gaja, Piedmont, 2013/14		\$162
126	Brunello di Montalcino, Il Poggione, Tuscany, 2012/13		\$135
127	Brunello di Montalcino, Gaja, Tuscany, 2013/14		\$155
128	Valpolicella Romano Dal Forno, Veneto, 2009/10		\$185
129	Amarone della Valpolicella, Bertani, 2008/09		\$165
130	Amarone della Valpolicella, Zenato, 2013/14		\$95
131	Barbaresco, Rabaja', Giuseppe Cortese, Piedmont 2014/2015		\$95

### BORDEAUX

140	Château de Parenchère, Bordeaux Supérieur, 2015/16	\$11	\$42
141	Vieux Château Saint André, Montagne Saint-Émilion, 2013/14	\$16	\$60
142	Château de Pez, Saint-Estephe, 2015/16		\$98
143	Château d'Armailhac, Pauillac 5ème Grand Cru Classé, 2005		\$164
144	Château Clos L'Eglise, Pomerol, 2008		\$162
145	Château d'Issan, Margaux 3ème Grand Cru Classé, 2006		\$158

### CABERNET SAUVIGNON & BLENDS

149	Franciscan, Napa, 2015/16	\$15	\$52
150	Duckhorn, Napa, 2015/16	\$24	\$95
151	The Federalist, Lodi, California, 2016/17	\$10	\$38
152	Faust, By Quintessa, Napa, 2016/17		\$85
153	Robert Mondavi, Napa, 2015/16		\$58
154	Justin, Paso Robles, 2016/17		\$50
155	Grgich Hills, Napa, 2014/15		\$99
156	Dariouh Caravan, Napa, 2014/15		\$86
157	Cade Napa Cuvee, Howell Mountain, 2015/16		\$160
158	Heitz Cellars, Napa, 2013/14		\$93
159	Nickel & Nickel, State Ranch, Napa Valley, 2015/16		\$160
160	Cakebread Cellar, Napa, 2015/16		\$135
161	Turnbull, Napa, 2015/16		\$72
162	Caymus, Napa, 2016/17		\$150
163	Hundred Acre, Kayli Morgan, Napa, 2014/15		\$500
164	Silver Oak, Alexander Valley, 2014/15		\$130
165	Peter Michael, Les Pavots, Sonoma, 2014/15		\$250
166	Opus One, Napa, 2014/15		\$360
167	Cask, Inglenook, Napa, 2013/14		\$115
168	Chappellet, Napa, 2015/16		\$105
169	Judge Palmer Beckstoffer Georges III, Rutherford, Napa, 2012/13		\$168
170	Conundrum, California, 2016/17	\$12	\$46
171	Shafer, One Piont Five, Napa 2015/2016		\$170
172	The Prisoner, Napa 2017/18		\$68
173	Overture, By Opus One, Napa NV		\$180
174	Insigna, Joseph Phelps, Napa, 2015/16		\$340
175	Dominus, Proprietary Red, Napa, 2014/15		\$350
176	Estancia Meritage, Paso Robles, 2014/15		\$52
177	The Paring, By Screaming Eagle, California, 2014/15		\$50