

You Deserve It!

HOT SMALL PLATES

- 7oz WAGYU MEATBALL \$15
Melted Gruyère Cheese. Spinach. Spiced Tomato Sauce.
- PERUVIAN JALEA \$22
Deep Fried - Octopus. Mussels. Calamari. Shrimp. Yucca. Onions & Peppers. Leche De Tigre. Rocoto Sauce.
- SHRIMP CROSTINI \$16
Andouille Sausage. Shrimp. Roasted Red Peppers. Basil Aioli. Balsamic Drizzle.
- SEARED JUMBO SCALLOPS \$21
Corn Truffle Cream. Caramelized Leeks. Stir-Fried Broccolini. Gremolata.
- MEDITERRANEAN OCTOPUS \$21
Grilled & Served Over Arugula. Potatoes. Agrodolce Onions. Pepperoncini. Olives. Peppers. Lemon Olive Oil.
- MARYLAND BLUE CRAB CAKE \$18
Baby Arugula. Old Bay Remoulade.
- CHOP STIX & SHRIMP \$16
Tempura Crisp. Chili-Herb Glaze. Cooling Key Lime Aioli.
- LOBSTER MAC + CHEESE \$22
Smoked Gouda. Fontina. Mascarpone.
- CHICKEN LOLLIPOPS \$16
Smoked BBQ. Potato Croquette.

HOUSE SPECIALTIES

Add soup or salad to any entrée \$8

- WAGYU TOP SIRLOIN 'DIANA' \$32
Peppercorn Encrusted. Boursin Cheese Potato Cake. Mushrooms. Broccolini. Mustard & Shallot Brandy Cream Sauce.
- STUFFED CHICKEN \$30
Prosciutto. Porcini Mushrooms. Roasted Red Peppers. Gouda Cheese. Marsala Sauce. Mashed Potatoes. Asparagus.
- SURF & TURF \$MP
6oz Petite Filet Mignon & 5oz Cold Water Lobster Tail. House Mashed Potatoes. Asparagus.
- BRAISED BEEF SHORT RIBS \$34
Smoked Mashed Potatoes. Asparagus. Jus Veau.
- SLICED 14oz WAGYU N.Y. STRIP STEAK \$54
Roasted Baby Potatoes. Asparagus. Jus Veau.
- JUMBO SEA SCALLOPS \$38
Smoked Mashed Potatoes. Asparagus. Kimchi Butter Sauce.
- CHARRED SALMON \$33
Caramelized Crust. Stir-Fry Vegetables. Citrus-Chili Glaze.
- BLACKENED SNAPPER \$35
Homemade Linguini Pasta. Garlic & EVOO. Cherry Tomato Confit. Crab Meat. Mixed Vegetables. Pistachio Pesto.
- BONE-IN 20oz N.Y. STRIP \$61
Caramelized Onions. Sautéed Mushrooms. Smoked Mashed Potatoes. Crumbled Goat Cheese. Shaved Black Truffle.
- GROUPEL DYNAMITOS \$40
Spicy Blue Crab Meat. House-Mashed Potatoes. Spinach. Kimchi Butter Sauce.
- FRENCHED PORK CHOP \$35
Herb-Marinated. Red Cabbage. Potato Croquette. Asparagus. Smoked Applesauce. Bing Cherry Compote.
- MISO-GLAZED CHILEAN SEA BASS \$40
Mashed Potatoes. Szechuan Green Beans. Sake-Miso Glaze.
- ASIAN BBQ YELLOWFIN TUNA \$38
Grilled. Forbidden Black Rice. Crab Meat. Pineapple Pico De Gallo. Pea Tendril.
- THE ULTIMATE BURGER \$40
14 oz Ground Wagyu Patty. Red Wine & Currant Aioli. Peppered Candied Nueske's Bacon. Truffle Onion Jam. Humboldt Fog Goat Cheese. Foie Gras. Parmesan Tuile. Steak Fry Potatoes.
- CHAUFA \$28
Fried Quinoa. Mixed Vegetables. Garlic. Soy Sauce. Fried Egg.

*Add Oscar-Style To Any Entrée for \$12
 (Lump Crab Meat with Béarnaise Sauce)
 Add Foie Gras to Any Entrée for \$20*

À LA CARTE

Butcher's Block
"Our Steaks Are Charbroiled!"

- 6oz PETITE FILET MIGNON \$35
- 8oz FILET MIGNON \$43
- 10oz WAGYU FILET MIGNON \$65
"Wagyu Beef is raised in the Kobe style for optimal marbling and flavor."
- 16oz PRIME N.Y. STRIP \$53
- 14oz WAGYU N.Y. STRIP \$51
- 20oz BONE-IN N.Y. STRIP \$58
- 32oz TOMAHAWK RIBEYE \$94
- 20oz BONELESS RIBEYE \$59
- 20oz BONE-IN RIBEYE \$62
- 48oz PORTERHOUSE FOR TWO \$118
- 14oz BERKSHIRE FRENCHED PORK CHOP \$32

Fish & Crustaceans

- SCOTTISH SALMON \$30
- GULF BLACK GROUPEL \$36
- FLORIDA SNAPPER \$33
- YELLOWFIN TUNA \$35
- CHILEAN SEA BASS \$37
- U-8 JUMBO SEA SCALLOPS \$34
- TWIN COLD WATER LOBSTER TAILS \$MP

MP GRILLED MEAT BOARD \$325

32oz Tomahawk · 48oz Porterhouse · 14oz Pork Chop · 20oz N.Y. Strip Steak
 Chef's Hometown Potatoes. Vegetables. Au Poivre. Blue Cheese Sauce. Demi-Glaze.

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!

SIDES \$10 EACH

Enough to Share

- CREAMED SPINACH
Smoked Gouda Cream.
- SZECHUAN GREEN BEANS
Fiery Garlic Soy.
- STIR-FRIED BROCCOLINI
Sweet Soy. Garlic.
- SAUTÉED WILD MUSHROOMS
Truffle Oil. Garlic.
- SAUTÉED ASPARAGUS
Sea Salt. Lemon Zest.
- ROASTED BABY CARROTS
Thyme. Maple Glaze.
- TRUFFLE & PARMESAN FRIES
Fines Herbes. Truffle Oil.
- 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.
- ROASTED CAULIFLOWER
Garlic. Olive Oil.

CEVICHE & CARPACCIO

- TUNA TARTARE* \$19
Cucumber. Tomato. Diced Avocado. Citrus-Truffle Infusion. Seaweed Salad. Crispy Chips. Red Onion.
- PERUVIAN SNAPPER CEVICHE* \$21
Leche de Tigre. Julienned Onions and Peppers. Choclo. Sweet Potatoes. Crispy Corn. Tapioca Chips.
- SALMON CEVICHE* \$17
Avocado & Pineapple Soy.
- JUMBO GULF SHRIMP COCKTAIL \$20
House Cocktail Sauce.
- KING CRAB CAPRESE \$23
Arugula. Creamy Burrata. Basil Aioli. Balsamic Glaze. Heirloom Tomatoes.
- TUNA TIRADITO* \$20
Togarashi-Dusted Tuna Seared Rare. Onions. Peppers. Cilantro. Aji Amarillo Leche De Tigre. Crispy Seaweed.
- LAMB CARPACCIO* \$19
Micro Arugula. Green Olives. Black Olives. Sun-dried Tomatoes. Red Onions. Crumbled Goat Cheese. Shaved Black Truffle. Lemon Citrette. Toast Points.
- SPICY TUNA TOWER* \$20
Seaweed Salad. Black Rice. Orange-Ginger Jus.
- HAMACHI CRUDO* \$18
Jalapeños. Ponzu. Tropical Fruit Pico.
- WAGYU BEEF CARPACCIO* \$20
Arugula. Red Onions. Capers. Shaved Pecorino. Basil Oil. Lemon Citrette. Toast Points.
- PERUVIAN TUNA CEVICHE* \$21
Ponzu Leche de Tigre. Julienned Onions and Peppers. Pineapple. Avocado Purée. Smoked Trout Roe. Tapioca Chips.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SOUPS & SALADS

- MAINE LOBSTER BISQUE \$18
Butter-Poached Maine Lobster.
- CLASSIC FRENCH ONION \$14
Toasted Croutons. Gratinée au Gruyère.
- THE WEDGE \$14
Vine-Ripened Tomatoes. Smoked Bacon. Blue Cheese Dressing.
- TRADITIONAL CAESAR \$13
Chopped Romaine. Freshly Baked Croutons. Pecorino. Parmigiano. House Caesar Dressing.
- MIXED GREENS \$12
Vine-Ripened Tomatoes. Red Onion. Cucumber. Freshly Baked Croutons. Sweet Basil Vinaigrette. Blue Cheese.
- ARUGULA SALAD \$15
Red Onions. Tomatoes. Strawberries. Candied Pecans. Goat Cheese. Freshly Baked Croutons. Balsamic Glaze.
- CRISPY DUCK SALAD \$16
Frisée. Apple. Figs. Pomegranate. Candied Pecans. Agrodolce Onions. Goat Cheese. Cherry Tomatoes. Ginger Raspberry Vinaigrette.

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

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.

