

You Deserve It!

HOT SMALL PLATES

- 7oz WAGYU MEATBALL \$15
Melted Gruyère Cheese. Spinach. Spiced Tomato Sauce.
- FRIED SEAFOOD \$22
Deep Fried Octopus. Mussels. Calamari. Shrimp. Yucca. Onions & Peppers. 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 \$22
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 \$24
Smoked Gouda. Fontina. Mascarpone.
- CHICKEN LOLLIPOPS \$16
Smoked BBQ. Potato Croquette.

HOUSE SPECIALTIES

Add soup or salad to any entrée \$8

- WAGYU SIRLOIN 'DIANA' \$34
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
Petite Filet Mignon & 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 \$37
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-Marinaded. Red Cabbage. Potato Croquette. Asparagus. Smoked Applesauce. Bing Cherry Compote.
- MISO-GLAZED CHILEAN SEA BASS \$40
House-Mashed Potatoes. Szechuan Green Beans. Sake-Miso Glaze.
- ASIAN BBQ YELLOWFIN TUNA \$38
Grilled Rare. Sushi Rice. Pickled Mix Vegetables. Fruit Pico De Gallo.
- 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.

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 \$36
8oz FILET MIGNON \$45
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 \$62
32oz TOMAHAWK RIBEYE \$MP
20oz BONELESS RIBEYE \$59
20oz BONE-IN RIBEYE \$67
48oz PORTERHOUSE FOR TWO \$MP
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-Glace.

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. Julienne Onions & Peppers. Choclo. Sweet Potatoes. Crispy Corn. Plantain Chips.
- JUMBO GULF SHRIMP COCKTAIL \$20
House Cocktail Sauce.
- KING CRAB CAPRESE \$24
Tempura Fried. Chili Herb Glazed. Sesame Seeds. Half Burrata. Heirloom Grape Tomatoes. Microgreens Salad. Togarashi.
- 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.
- 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. Plantain 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-Reggiano. 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.
- FRISÉE SALAD \$16
Frisée. Apple. 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.

SIGNATURE COCKTAILS

BLACKBERRY LEMON DROP
Tito's Handmade Vodka, Massenez Crème de Mure, Fresh Lemon Juice, Spiced Brown Sugar Rim

M.P. MARGARITA
Lunazul Tequila, Clement Creole Shrub, Lime Juice, Lemon Juice, Topped with Grand Marnier Foam

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

IMPROVED MANHATTAN
Redemption Rye, Martini & Rossi Sweet Vermouth, Grand Marnier, Angostura Bitters, Orange Bitters

NIKKEI IN JALISCO
Lunazul Tequila, House Passion Fruit Cordial, Lime Juice, House Youzu

BEER

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

DOMESTIC BOTTLED BEER
Miller Lite
Budweiser
Bud Light
Michelob Ultra
Coors Light
Samuel Adams Boston Lager

WHITE WINE

CHAMPAGNE & SPARKLING

		CLS	BOTTLE
001	Laurent-Perrier, Brut, France	Split	\$21
002	Prosecco DOCG, Canella, Italy	Split	\$15
003	Chandon, Brut, Napa	Split	\$16
004	Louis Roeder, Brut Premier, France		\$89
005	Veuve Clicquot, Yellow Label, France		\$130
006	Dom Pérignon, France, 2010/11		\$300
007	Barone Pizzini, Franciacorta, Italy		\$72
008	Moët & Chandon Rosé Impérial, France		\$125
009	Domaine Carneros, Cuvée De La Pompadour Brut Rose, California		\$78

CHARDONNAY

010	Kenwood Vineyards Six Ridges, Russian River, 2018/19	\$14	\$52
011	Landmark, Overlook, Sonoma, 2018/19	\$12	\$46
012	Karia, by Stags' Leap Wine Cellars, Napa, 2018/19	\$16	\$62
013	Domaine Jean Collet Et Fils, Chablis 1er Cru Vaillons, 2015/16		\$70
014	Vins Auvigüe Pouilly-Fuisse, France, 2018/19		\$78
015	Chalk Hill, Sonoma, 2018/19		\$75
016	Merryvale, Carneros, 2018/19		\$60
017	Cuvaison, Carneros, 2018/19		\$52
018	Cakebread, Napa, 2019/20		\$86
019	Enroute, by Far Niente, Russian River, 2019/20		\$68
020	Jordan, Russian River, 2018/19		\$78
021	Migration, by Duckhorn, Russian River, 2018/19		\$71

SAUVIGNON BLANC

025	Kim Crawford, Marlborough, New Zealand, 2020/21	\$11	\$42
026	Henri Bourgeois Les Baronnes, Sancerre, Loire, France	\$16	\$62
027	Saget La Perrière, Pouilly-Fumé, Loire, France, 2018/19		\$64
028	Villa Maria, Marlborough, New Zealand, 2020/21		\$42
029	Cloudy Bay, Marlborough, New Zealand, 2020/21		\$68
030	Duckhorn, Napa, 2020/21		\$54

WHITES AROUND THE WORLD

031	Riesling, Chateau Ste. Michelle, Columbia Valley, 2020/21	\$11	\$42
032	Riesling, Dr. Hermann, Kabinett Ürziger Würzgarten, Germany, 2019/20		\$48
033	Grüner Veltliner, Lois Loimer, Austria, 2019/20		\$40
034	Pinot Grigio, Kris, Delle Venezie, Italy, 2019/20	\$10	\$38
035	Pinot Grigio, Santa Margherita, Alto Adige, Italy, 2020/21	\$16	\$62
036	Gavi, La Scolca White Label, Piedmont, Italy, 2019/20		\$46
037	Moscato D'asti DOCG, Saracco, Piedmont, Italy, 2019/20	\$12	\$46
038	Rosé, Château d'Esclens, Wispering Angel, France, 2019/20	\$13	\$50
039	Vouvray Sec, Champolou, Loire Valley, France, 2019/20		\$42
040	Sauternes, Château Doisy-Védrières, France, 2012	375ml	\$38
042	Albariño, Bodegas Fillaboa, Rias Baixas, Spain, 2019/20		\$42

KENTUCKY BUCK
Old Forester Bourbon, Lemon Juice, Simple Syrup, Fresh Strawberry, Ginger Beer

CONCRETE JUNGLE
Cardamon-Infused Rye, Cocchi di Torino, Luxardo, Apricot Brandy

STUNNING MANGO MOJITO
Hennessy VS Cognac, Fresh Lime Juice, Mint, Fresh Mango Purée

TROPICAL JOURNEY
Absolut Elyx Vodka, St. Germain, Kiwi Cordial, Clement Coconut Rum, Lemon Juice

PISCO PUNCH
Barsol Pisco, St. Elizabeth Allspice, Malibu, Lemon Juice, House Passion Fruit Cordial, Pineapple Juice

OUR FAMILY SECRET ESPRESSO MARTINI
Make the evening last a little longer!

IMPORT & CRAFT BOTTLED BEER

Corona
Corona Light
Heineken
Chimay Red
Blue Moon
Guinness
Sierra Nevada
Dogfish Head 90 Min.
Newcastle
Lagunitas A Little Sumpin' Sumpin'
Amstel Light

RED WINE

		CLS	BOTTLE
MERLOT			
060	Grayson Cellars, California, 2019/20	\$10	\$38
061	Markham Vineyards, Napa, 2018/19	\$15	\$58
062	Trefethen, Oak Knoll District, Napa, 2018/19		\$50
063	Duckhorn, Napa, 2018/19		\$85
065	Montiano Merlot Lazio IGP, Italy, 2015/16		\$98

MALBEC			
070	High Note, Argentina, 2019/20	\$11	\$42
071	Catena Alta, Mendoza, Argentina, 2016/17		\$84
072	Opaque, Paso Robles, 2017/18		\$60

PINOT NOIR			
081	Meiomi, California, 2018/19	\$13	\$50
082	Elouan Missoulan Wash Reserve, Willamette Valley, 2017/18	\$18	\$68
083	Archery Summit Premier Dundee, Willamette Valley, 2018/19		\$110
084	Joseph Phelps Freestone Vineyards, Sonoma Coast, 2018/19		\$95
085	Emeritus, Russian River, 2017/18		\$78
086	Penner-Ash, Willamette, Oregon, 2018/19		\$90
087	Dom Serene, Yamhill Cuvée, Oregon, 2017/18		\$105
088	Orin Swift 'Slander', California, 2019/20		\$85

SYRAH & GRENACHE			
090	Wakefield Estate, Clare Valley, Australia, 2018/19	\$13	\$50
091	Petite Syrah, Stags' Leap Winery, Napa, 2017/18		\$70
092	Two Hands, Bella's Garden, Australia, 2016/17		\$120
093	Davis Estates 'Phase V' Petite Sirah, Napa, 2013		\$185
094	Domaine De La Janasse, Côtes Du Rhône Reserve, France, 2018/19		\$57
095	Vignobles Brunier, Vieux Télégraphe Châteauneuf-Du-Pape, France, 2017/18		\$138

ZINFANDEL			
100	Gnarly Head, Lodi, 2018/19	\$11	\$42
101	Ravenswood, Teldeschi Vineyard, Napa, 2018/19		\$60
102	Ridge, Lytton Springs, 2018/19		\$78
103	Orin Swift 8 Years In The Desert, Napa Valley, 2018/19		\$95

SPAIN			
110	CVNE 'Cune' Rioja Crianza 2017/18		\$42
111	Mas Martinet, Martinet Bru, Priorat, 2018/19		\$78
112	Rioja, Beronia Grand Reserva, 2011/12		\$70
113	Valbuena, Vega Sicilia, Ribera Del Duero, 2013/15		\$229

ITALY			
119	Super Tuscan, Podere Grattamacco Bolgheri Rosso, Tuscany, 2019/20	\$18	\$68
120	Rosso Di Montalcino, San Giorgio Ciampoleto, Tuscany, 2017/18	\$15	\$58
121	Chianti Classico Riserva DOCG, Felsina Berardenga, Tuscany, 2017/18		\$72
122	Super Tuscan, Promis, Gaja, 2018/19		\$80
123	Super Tuscan, Ornellaia, Bolgheri, Tuscany, 2018/19		\$275
124	Super Tuscan, Tignanello, Antinori, 2016/17		\$190
125	Barolo Dagromis, Gaja, Piedmont, 2016/17		\$162
126	Brunello Di Montalcino, Il Poggione, Tuscany, 2016/17		\$145
127	Brunello Di Montalcino, Gaja, Tuscany, 2015/16		\$170
128	Valpolicella Romano Dal Forno, Veneto, 2009/13		\$180
129	Amarone Della Valpolicella, Bertani, 2008/09		\$185
130	Amarone Della Valpolicella, Zenato, 2016/17		\$105
131	Barbaresco, Rabaja', Giuseppe Cortese, Piedmont, 2017/18		\$95

BORDEAUX			
140	Château De Parenchère, Bordeaux Supérieur, 2018/19	\$12	\$46
141	Château Peyrat, Graves, 2018/19	\$18	\$72
142	Château Batailley, Lions de Batailley, Pauillac, 2015/16		\$148
143	Château De Pez, Saint Estèphe, 2016/17		\$115
144	Château La Grave, Pomerol, 2011/12		\$165
145	Château Dauzac, Labastide Dauzac, Margaux, 2014/15		\$125

CABERNET SAUVIGNON & BLENDS			
150	Justin, Paso Robles, 2018/19	\$16	\$62
151	Turnbull, Napa, 2018/19	\$24	\$92
152	Wente Vinyards, Southern Hills, Livermore Valley, 2018/19	\$11	\$42
153	Duckhorn, Napa, 2018/19		\$110
154	Faust, by Quintessa, Napa, 2018/19		\$95
155	Robert Mondavi, Napa, 2018/19		\$76
156	Black Stallion, Napa, 2018/19		\$55
157	Bonanza, By Caymus, California, NV		\$58
158	Grgich Hills, Napa, 2016/17		\$99
159	Dariouh Caravan, Napa, 2018/19		\$89
160	Cade Napa Cuvée, Howell Mountain, 2017/18		\$185
161	Heitz Cellars, Napa, 2015/16		\$104
162	Nickel & Nickel, State Ranch, Napa Valley, 2018/19		\$166
163	Far Niente, Oakville, Napa Valley, 2018/19		\$295
164	Cakebread Cellar, Napa, 2018/19		\$139
165	Caymus, Napa, 2018/19		\$168
166	Hundred Acre, Kayli Morgan, Napa, 2016/17		\$720
167	Silver Oak, Napa, 2016/17		\$185
168	Peter Michael, Au Paradis, Sonoma, 2016/17		\$290
169	Opus One, Napa, 2017/18		\$410
170	Cask, Inglenook, Napa, 2016/17		\$115
171	Shafer, One Point Five, Napa, 2018/19		\$175
172	Hundred Acre, Wraith, Napa, 2016/17		\$820
173	Chappellet, Napa, 2018/19		\$110
174	Joseph Phelps Vineyards, Napa, 2018/19		\$120
175	Jordan, Alexander Valley, 2016/17		\$115
176	Slices, Napa Valley, 2017/18		\$52
177	Conundrum, California, 2019/20	\$12	\$44
178	Prisoner, Napa, 2019/20		\$75
179	Overture, by Opus One, Napa, NV		\$220
180	Insignia, Joseph Phelps, Napa, 2017/18		\$390
181	Dominus, Propetary Red, Napa, 2017/18		\$350
182	Estancia, Meritage, Paso Robles, 2017/18		\$54
183	Pairing, by Screaming Eagle, California, 2016/17		\$50
184	Blue Rock Baby Blue, Alexander Valley, 2018/19		\$68
185	Cousiño-Macul, Finis Terrae, Chile, 2014/15		\$52