

You Deserve It!

HOT SMALL PLATES

7oz WAGYU MEATBALL \$15
Melted Gruyère Cheese. Spiced Tomato Sauce.

FRIED SEAFOOD \$22
Deep Fried Octopus. Oysters. Calamari. Shrimp. Yucca. Rocoto Sauce.

BACON WRAPPED OYSTERS \$18
Fried Oysters (3) Wrapped in Bacon. Bloody Mary Shot.

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 \$20
Micro Greens. Old Bay Remoulade.

CHOP STIX & SHRIMP \$16
Tempura Crisp. Chili-Herb Glaze. Cooling Key Lime Aioli.

LOBSTER MAC + CHEESE \$24
Smoked Gouda Creamy Sauce.

HOUSE SPECIALTIES

Add soup or salad to any entrée \$8

PRIME SIRLOIN 'DIANA' \$34
Peppercorn Encrusted. Boursin Cheese Potato Cake. Broccolini. Mushrooms. Mustard and Shallot Brandy Cream Sauce.

HALF ROASTED CHICKEN *🌿* \$30
Baby Potatoes. Roasted Mixed Vegetables. House Chimichurri Sauce.

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 PRIME N.Y. STRIP STEAK \$MP
Roasted Baby Potatoes. Asparagus. Jus Veau.

JUMBO SEA SCALLOPS *🌿* \$39
Smoked Mashed Potatoes. Broccolini. Kimchi Butter Sauce.

CHARRED SALMON \$34
Caramelized Crust. Stir-Fry Vegetables. Citrus-Chili Glaze.

BLACKENED SNAPPER \$38
Homemade Linguini Pasta. Garlic & EVOO. Cherry Tomato Confit. Mixed Vegetables. Pistachio Pesto.

PRIME BONE-IN 20oz N.Y. STRIP *🌿* \$MP
Caramelized Onions. Sautéed Mushrooms. Smoked Mashed Potatoes. Crumbled Goat Cheese.

GROUPE DYNAMITOS *🌿* \$42
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
House-Mashed Potatoes. Szechuan Green Beans. Sake-Miso Glaze.

SESAME CRUSTED YELLOWFIN TUNA \$38
Black Rice. Avocado. Jalapeños. Pickled Vegetables. Black Miso Glaze.

THE ULTIMATE BURGER \$40
14oz 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

Price changes are subject to availability.

Butcher's Block

"Our Steaks Are Charbroiled!"

6oz PETITE FILET MIGNON \$36
8oz FILET MIGNON \$46
10oz FILET MIGNON \$55
16oz PRIME N.Y. STRIP \$55
20oz PRIME BONELESS RIBEYE \$59
20oz PRIME BONE-IN N.Y. STRIP \$MP
32oz PRIME TOMAHAWK RIBEYE \$MP
20oz PRIME BONE-IN RIBEYE \$MP
48oz PRIME PORTERHOUSE FOR TWO \$MP
14oz BERKSHIRE FRENCHED PORK CHOP \$32

Fish & Crustaceans

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

MP Grilled Meat Board

\$425

32oz PRIME TOMAHAWK • 48oz PRIME PORTERHOUSE
14oz PORK CHOP • 20oz PRIME BONE-IN 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 Creamy Sauce.

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 Herbs. 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.

MAC N' CHEESE
Smoked Gouda Creamy Sauce.

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.

TUNA TIRADITO* *🌿* \$20
Togarashi-Dusted Tuna Seared Rare. Onions. Peppers. Cilantro. Crushed Crispy Corn. Yuzu and Lemongrass Sauce. Sweet Pot Crisp. Micro Greens.

SCALLOPS CRUDO* *🌿* \$21
Mixed Peppers. Red Onions. Avocado. Passion Fruit Sauce. Red Chili Oil.

PRIME BEEF CARPACCIO* \$20
Arugula. Red Onions. Capers. Shaved Pecorino. Basil Oil. Lemon Citrette. Toast Points.

TUNA CEVICHE* \$21
Ponzu. Julienned Onions and Peppers. Pineapple. Avocado Puree. Plantain Chips.

SALMON POKE \$18
Scallions. Cucumbers. Avocado. Red Onions. Edamame. Mango. Masago. Ponzu. Rice Puff

*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.

CHIMICHURRI
Parsley. Garlic. Oregano. Soy Sauce. Olive Oil.

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

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!

BEER

DRAFT BEER

Bud Light
Islamorada IPA
Yuengling
Stella Artois
Reef Donkey
Funky Buddha

DOMESTIC BOTTLED BEER

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

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

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	Henriot, Brut Souverain, France		\$89
005	Veuve Clicquot, Yellow Label, France		\$130
006	Dom Pérignon, France, 2010/11		\$320
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, 2019/20	\$12	\$46
012	Karia, by Stags' Leap Wine Cellars, Napa, 2019/20	\$18	\$70
013	Simonnet Febvre, Chablis 1er Cru Vaillons, 2017/18		\$80
014	Vins Auvigie Pouilly-Fuisse, France, 2018/19		\$78
015	Chalk Hill, Sonoma, 2019/20		\$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

030	Kim Crawford, Marlborough, New Zealand, 2020/21	\$11	\$42
031	Henri Bourgeois Les Baronnes, Sancerre, Loire, France, 2020/21	\$16	\$62
032	Saget La Perrière, Pouilly-Fumé, Loire, France, 2018/19		\$64
033	Villa Maria, Marlborough, New Zealand, 2020/21		\$42
034	Cloudy Bay, Marlborough, New Zealand, 2020/21		\$68
035	Cakebread, Napa, 2019/20		\$70

WHITES AROUND THE WORLD

040	Riesling, Chateau Ste. Michelle, Columbia Valley, 2020/21	\$11	\$42
041	Riesling, Dr. Hermann, Kabinett Ürziger Würzgarten, Germany, 2020/21		\$48
042	Grüner Veltliner, Lois Loimer, Austria, 2019/20		\$40
043	Pinot Grigio, Kris, Delle Venezie, Italy, 2020/21	\$10	\$38
044	Pinot Grigio, Santa Margherita, Alto Adige, Italy, 2020/21	\$16	\$62
045	Gavi, La Scolca White Label, Piedmont, Italy, 2020/21		\$46
046	Moscato D'asti DOCG, Saracco, Piedmont, Italy, 2021/22	\$12	\$46
047	Novaserra Greco Di Tufo DOCG, Campania, Italy, 2019/20		\$54
048	Rosé, Château d'Esclens, Wispering Angel, France, 2020/21	\$13	\$50
049	Vouvray Sec, Champolou, Loire Valley, France, 2019/20		\$48
050	Albariño, Bodegas Fillaboa, Rias Baixas, Spain, 2020/21		\$44

RED WINE

MERLOT

		CLS	BOTTLE
060	Grayson Cellars, California, 2020/21	\$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
064	Mayacamas Vineyards, Mount Veeder, Napa, 2016/18		\$135
065	Seven Falls, Wahluke Slope, Washington State, 2017/18		\$40

MALBEC

070	High Note, Argentina, 2019/20	\$11	\$42
071	Catena Alta, Mendoza, Argentina, 2018/19		\$84
072	Opaque, Paso Robles, 2017/18		\$60

PINOT NOIR

081	Meiomi, California, 2018/19	\$13	\$50
082	Elouan Missoulan Wash Reserve, Willamette Valley, 2018/19	\$18	\$70
083	Archery Summit Premier Dundee, Willamette Valley, 2018/19		\$110
084	Joseph Phelps Freestone Vineyards, Sonoma Coast, 2018/19		\$105
085	Emeritus, Russian River, 2018/19		\$78
086	Penner-Ash, Willamette, Oregon, 2019/20		\$98
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, 2018/19		\$70
092	Two Hands, Bella's Garden, Australia, 2019/20		\$120
093	Davis Estates 'Phase V' Petite Sirah, Napa, 2013		\$185
094	Domaine De La Janasse, Côtes Du Rhône Reserve, France, 2019/20		\$57
095	Vignobles Brunier, Vieux Télégraphe Châteauneuf-Du-Pape, France, 2018/19		\$138

ZINFANDEL

100	Gnarly Head, Lodi, 2019/20	\$11	\$42
101	Ravenswood, Teldeschi Vineyard, Napa, 2018/19		\$60
102	Ridge, Lytton Springs, 2019/20		\$78
103	Orin Swift 8 Years In The Desert, Napa Valley, 2019/20		\$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	\$70
120	Rosso Di Montalcino, San Giorgio Ciampoleto, Tuscany, 2017/18	\$16	\$62
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, 2018/19		\$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, 2017/18		\$170
128	Valpolicella Romano Dal Forno, Veneto, 2013/14		\$180
129	Amarone Della Valpolicella, Bertani, 2008/11		\$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	\$70
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	Josh Cellars, California, 2019/20	\$12	\$46
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, 2017/18		\$105
159	Dariouh Caravan, Napa, 2018/19		\$89
160	Cade Napa Cuvée, Howell Mountain, 2017/18		\$185
161	Heitz Cellars, Napa, 2016/17		\$106
162	Nickel & Nickel, State Ranch, Napa Valley, 2018/19		\$172
163	Far Niente, Napa Valley, 2018/19		\$215
164	Cakebread Cellar, Napa, 2018/19		\$139
165	Caymus, Napa, 2019/20		\$168
166	Hundred Acre, Wraith, Napa, 2016/17		\$880
167	Silver Oak, Napa, 2016/17		\$185
168	Peter Michael, Au Paradis, Sonoma, 2018/19		\$290
169	Opus One, Napa, 2018/19		\$410
170	Cask, Inglenook, Napa, 2016/17		\$115
171	Shafer, One Point Five, Napa, 2018/19		\$185
172	Rodney Strong Rockaway Single Vineyard, Alexander Valley, 2010		\$170
173	Chappellet, Napa, 2018/19		\$135
174	Joseph Phelps Vineyards, Napa, 2019/20		\$170
175	Jordan, Alexander Valley, 2017/18		\$120
176	Slices, Napa Valley, 2020/21		\$52
177	Conundrum, California, 2019/20	\$12	\$44
178	Prisoner, Napa, 2019/20		\$75
179	Overture, by Opus One, Napa, NV		\$252
180	Insignia, Joseph Phelps, Napa, 2018/19		\$450
181	Dominus Napanook, Napa, 2018/19		\$175
182	Estancia, Meritage, Paso Robles, 2017/18		\$58
183	Pairing, by Screaming Eagle, California, 2016/17		\$50
184	Blue Rock Baby Blue, Alexander Valley, 2018/19		\$68