



BAR MENU

7OZ. WAYGU MEATBALL \$18

Melted Gruyere Cheese,
Spiced Tomato Sauce

PRIME BEEF SLIDERS \$20

Two Mini Burgers, Gruyere
Cheese, Truffle Fries

FRIED SEAFOOD \$22

Deep Fried Octopus, Calamari,
Shrimp, Sweet Chili Sauce

MARYLAND BLUE CRAB CAKE \$24

Micro Greens, Old Bay Remoulade

CHOP STIX & SHRIMP \$18

Tempura Crisp, Chili-Herb
Glaze, Cooling Key Lime Aioli

PORK BELLY \$19

Creamy Whipped Potatoes,
Leeks, Cipollini Onions, Figs,
Port Wine Reduction

MEDITERRANEAN OCTOPUS \$23

Grilled & Served Over Argula,
Potatoes, Agrodolce Onions,
Pepperoncini, Olives, Peppers,
Lemon Olive Oil (GF)

TUNA TATAKI \$22

Ponzu, Agrodolce Vegetables,
Arugula, Sushi Rice

PERUVIAN SNAPPER CEVICHE \$22

Leche De Tigre, Onions &
Peppers, Choclo, Sweet Potato,
Crispy Corn, Plantain Chips (GF)

JAPANESE KOBE TARTAR \$44

Capers, Lemon Zest, Citrus
Ponzu, Truffle Aioli, Crispy
Chicharon, Toast Point

PRIME BEEF CARPACCIO \$21

Argula, Red Onions, Capers,
Shaved Pecorino, Basil Oil,
Lemon Citrette, Toast Points

SPICY TUNA PRESS \$19

Melted Gruyere, Spicy Aioli,
Sweet Soy, Seaweed Salad

A-5 JAPANESE KOBE \$35 PER OZ.

Minimum 3 Oz.

BURGERS

12oz Prime Beef, Brioche Bun, Lettuce, Tomato, Truffle Fries

MARCO PRIME STYLE \$20

Jalapeno, Cheddar, MP Sauce, Maui Onion Rings

PLAIN JANE \$20

Plain Burger

CHEDDAR \$20

Topped With Cheddar

BBQ BACON & CHEDDAR \$20

BBQ Sauce, Cheddar, Applewood Smoked Bacon

THE ULTIMATE BURGER \$40

14oz Ground Waygu Patty, Red Wine & Current Aioli, Peppered
Candied Nueske's Bacon, Truffle Onion Jam, Humbolt Fog Goat Cheese,
Parmesan Tuile, Steak Fry Potatoes