

APPETIZERS

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RAW AND CHILLED

JAPANESE KOBE STEAK TARTARE * 44

Capers, Lemon Zest, Hp Sauce, Savora Mustard, Anchovies, Tempura Onions

WAGYU BEEF CARPACCIO * 21

Arugula, Red Onions, Capers, Shaved Parmigiana, Basil Oil, Lemon Citronade, Toast Points

KEY WEST SHRIMP COCKTAIL ^{GF} 24

U12 Wild Caught Pink Shrimp, Cocktail Sauce, Drawn Butter

YELLOWFIN TUNA TARTARE * ^{GF} 21

Cucumbers, Avocado Mousse, Yuzu Kosho, Rice Cracker Seasoned with Furikake

CEVICHEs AND TIRADITOS

WHITE FISH * ^{GF} 24

Seasonal Fish, Peruvian Tiger's Milk, Corn, Sweet Potato, Fried Andean Corn, Red Onions

YELLOWFIN TUNA * 26

Ahi Tuna Tataki, Rocoto-Ponzu Sauce, Avocado, Pachikay, Onion Ashes, Baby Corn, Daikon

CRG (CRISPY. RAW. GOURMET) * 26

Fried Calamari, White Fish, Octopus, Corn, Capers, Creamy Scallops Sauce

HAMACHI CRUDO * ^{GF} 25

Avocado, Crispy Garlic, Capers, Tomatoes, Chips, Parmesan Sauce

NIKKEI * ^{GF} 26

Yellowfin Tuna, Avocado, Tamarind Citrus Sauce, Cucumber, Sesame Seeds, Nori, Daikon

HOT SMALL PLATES

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| WAGYU MEATBALL | 18 |
| (3) 2oz Melted Gruyère Cheese, Tomato Sauce | |
| FRITTO MISTO | 24 |
| Deep Fried Octopus, Calamari, Shrimp, Fish, Togarashi Aioli | |
| PORK BELLY | 19 |
| Hoisin. Pickled Vegetables. Sesame Seeds. Brussels Sprouts Chips | |
| SCALLOPS ^{GF} | 25 |
| Seared Scallops, 24 Months Aged Parmesan Cheese Foam, Lime, Garlic Crumbs | |
| POLPO ^{GF} | 25 |
| Charred Spanish Octopus, Olive Sauce, Piquillo Peppers, Chimichurri, Baby Potatoes, Frisse | |
| BEEF SKEWERS ^{GF} | 28 |
| Smoky Pepper Marinade, Baby Potatoes, Corn, Chimichurri | |
| CRAB CAKE | 26 |
| Maryland Blue Crab, Togarashi Aioli | |

SOUPS AND SALADS

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| MAINE LOBSTER BISQUE | 21 |
| Butter-Poached Maine Lobster | |
| CLASSIC FRENCH ONION | 16 |
| Toasted Croutons, Gratin au Gruyère | |
| ARUGULA SALAD | 16 |
| Red Onions, Heirloom Tomatoes, Strawberries, Candied Pecans, Goat Cheese, Baked Croutons, Balsamic Glaze | |
| TRADITIONAL CAESAR | 15 |
| Chopped Romaine, Freshly Baked Croutons, Parmigiano-Reggiano, House Caesar Dressing | |
| MIXED GREENS | 15 |
| Vine-Ripened Tomatoes, Red Onion, Cucumber, Freshly Baked Croutons, Sweet Basil Vinaigrette, Blue Cheese Crumbles | |
| THE WEDGE ^{GF} | 16 |
| Vine-Ripened Tomatoes, Smoked Bacon, Blue Cheese Dressing | |

A LA CARTE BUTCHER'S BLOCK

| | |
|--------------------------------------|-----------------|
| 6OZ FILET MIGNON * | 44 |
| 8OZ FILET MIGNON * | 54 |
| 10OZ FILET MIGNON * | 62 |
| 16OZ PRIME N.Y. STRIP * | 66 |
| 14OZ WAGYU N.Y. STRIP * | 64 |
| 20OZ PRIME BONELESS RIBEYE * | 72 |
| 20OZ PRIME BONE-IN RIBEYE * | 85 |
| 32OZ PRIME TOMAHAWK RIBEYE* | 148 |
| 48OZ PRIME PORTERHOUSE FOR TWO * | MARKET PRICE |
| 14OZ BERKSHIRE FRENCHED PORK CHOP | 39 |

ADD OSCAR STYLE - 15
ADD LOBSTER TAIL - MARKET PRICE
ADD GRILLED SHRIMP - 24
ADD SEASONAL CRAB - MARKET PRICE
ADD FOIE GRAS - 24
ADD HALF OUNCE CAVIAR - MARKET PRICE

A LA CARTE FISH AND CRUSTACEANS

| | |
|-------------------------------|-----------------|
| SCOTTISH SALMON * | 32 |
| GULF BLACK GROUPER * | 42 |
| FLORIDA SNAPPER * | 40 |
| YELLOWFIN TUNA * | 38 |
| CHILEAN SEA BASS * | MARKET PRICE |
| JUMBO SEA SCALLOPS* | 42 |
| TWIN COLD WATER LOBSTER TAILS | MARKET PRICE |

A LA CARTE SIDES

SIDES

12^{EA.}

Creamed Spinach
Truffle & Parmesan Fries
Stir-Fried Broccolini **GF**
Double-Stuffed Mashed Potatoes
Mac N' Cheese **ADD LOBSTER - 20**
Hickory-Smoked Mashed Potatoes **GF**
Wild Mushrooms **GF**
Green Beans **GF**
Potatoes Au Gratin **GF**
Asparagus **GF**
Garlic Mashed Potatoes **GF**

SIDES ARE SERVED FAMILY STYLE

A LA CARTE SAUCES

MP STEAK SAUCE **GF**

5^{EA.}

Sweet & Spicy House-Made Steak Sauce

LEMON BUTTER **GF**

Rich White Wine Sauce

JUS VEAU DEMI-GLACE

72-Hour House-Made Veal Reduction

BÉARNAISE **GF**

Lemon & Tarragon Hollandaise

AU POIVRE

Pepper Mélange, Brandy, Jus Veau, Cream

BLUE CHEESE **GF**

Creamy Blue Cheese

CABERNET SAUVIGNON

Rich Red Wine Sauce Reduction

CHIMICHURRI **GF**

Parsley, Garlic, Oregano, Soy Sauce, Olive Oil

HOUSE SPECIALS**BEEF TENDERLOIN TIPS *** 36

Red Onions, Grape Tomatoes, Jalapeños, Green Onions,
Soy-Oyster Sauce, Cilantro, Roasted Potatoes, Side of Rice

CHARRED SALMON 38

Caramelized Crust, Stir-Fry Vegetables, Citrus-Chili Glaze

JUMBO SCALLOPS * GF 46

Broccolini, Smoked Mashed Potatoes, Chorizo- Gremolata,
Creamy Leeks, White Truffle-Corn Sauce

GROUPER DYNAMITOS ^{GF} 49

Spicy Blue Crab Meat, House-Mashed Potatoes, Spinach,
Kimchi Butter Sauce

BRAISED BEEF SHORT RIBS 44

Smoked Mashed Potatoes, Asparagus, Jus Veau

**BERKSHIRE FRENCHED
PORK CHOP** 43

Hoisin Glaze, Pickled Vegetables, Carrot-Ginger Purée

MISO-GLAZED CHILEAN SEABASS ^{GF} MARKET PRICE

House-Mashed Potatoes, Szechuan Green Beans,
Sake-Miso Glaze

SURF & TURF * GF 68

6oz Filet Mignon & Cold Water Lobster Tail, House-Mashed
Potatoes, Asparagus

SLICED 14OZ WAGYU NY STRIP * 72

Roasted Baby Potatoes, Asparagus, Jus Veau

COLORADO LAMB CHOPS * 64

Potato Croquette, Baby Carrots, Pepper Salad, Lamb Jus

ROASTED HALF CHICKEN ^{GF} 33

Roasted Baby Potatoes, Roasted Mix Vegetables, House
Chimichurri Sauce

GRILLED SEAFOOD PLATTER ^{GF} 45

Lobster Tail, Key West Shrimp, Calamari, Octopus, Baby
Potatoes, Corn, Jalapeños, Smoky Pepper Sauce

MARCO PRIME BURGER * 32

(10 oz) Wagyu Burger, LTO, Cheddar Cheese, MP Sauce,
Steak Fried Potatoes

ADD HUMBOLDT FOG CHEESE \$8

ADD NUESKE'S BACON \$4

ADD FRIED EGG \$3

ADD SOUP OR SALAD TO ANY ENTREE - 12

THE PRIME EXPERIENCE

The Prime Experience is an exclusive service to enjoy some of the world's most sought after meats. Receive 2.5oz selections of each cut. Ask your server for wine pairing recommendations to create the best PRIME dining experience.

WAGYU RIBEYE *

MARKET
PRICE

WAGYU N.Y. STRIP *

WAGYU FILET *

MP GRILLED MEAT BOARD

MP GRILLED MEAT BOARD *

450

INCLUDED MEATS

32oz Prime Tomahawk

48oz Prime Porterhouse

14oz Pork Chop

16oz Prime N.Y. Strip Steak

INCLUDED SIDES

Baby Potatoes, Bok Choy, Mix Peppers, Corn

INCLUDED SAUCES

Bearnaise, Au Poivre, Blue Cheese, Red Wine Glaze

POLANCO CAVIAR SERVICE

SIBERIAN CAVIAR

125 PER
OZ

Served per 1oz

OSCIETRA GRAND RESERVE

175 PER
OZ

Served per 1oz

ALL CAVIAR SERVED WITH HOUSE CREME
FRAICHE, CHOPPED EGG, SHALLOTS, CHIVES,
CAPERS, FRENCH BLINI

