

# TEMPTATIONS

"A BITE TO REMEMBER" // 14 (2 PIECES)

## WAGYU CROWN

Wagyu, Caviar & Our Signature 50 Layer Potato

## CRAB CROQUETTE

Mango Salsa, Sweet-Spicy Togarashi Sauce

## GULF COAST ROYALE\*<sup>OF</sup>

Oyster, Bluefin, Caviar & Bright Yuzu Kosho

## IBERICO CROSTINI

Iberico Ham, Manchego & Truffle

## APPETIZERS

### FRIED SEAFOOD // 24

Deep Fried Octopus, Calamari, Shrimp, Fish, Togarashi Aioli

### PORK BELLY // 21

Hoisin, Pickled Vegetables, Sesame Seeds, Bao Bun

### CHAR-GRILLED OCTOPUS // 25

Charred Spanish Octopus, 50 Layer Potato, Volcano Ash Curry Vinaigrette & Chipotle Aioli

### CRAB CAKE // 26

Maryland Blue Crab, Togarashi Aioli & Island Slaw

### WAGYU BEEF CARPACCIO\* // 23

Micro Greens, Red Onions, Capers, Shaved Parmigiano, Crostini

### WAGYU MARROW TARTARE // 42

Hand-Cut Australian Wagyu Tartare, Roasted Bone Marrow, Golden Garlic Toast

## RAW BAR

### SEAFOOD PLATTER\* // 60 (PER PERSON)

2 Shrimp, Half Lobster, 2 Oysters & Tuna Tartare

### SHRIMP COCKTAIL <sup>OF</sup> // 27

Old Bay Steamed, Honey Mustard Aioli, House Cocktail Sauce

### BLUEFIN TUNA CRUDO\* <sup>OF</sup> // 22

Shallots, Capers, Parsley, Tarragon, Yuzu Kosho Infused Olive Oil, Lemon Zest

### SEAFOOD CEVICHE\* // 24

Mixed Seafood, Peruvian Tiger's Milk, Corn, Sweet Potato, Fried Andean Corn, Red Onions

### MALPEQUE OYSTERS\* <sup>OF</sup> // 25 (6) 50 (12)

### CHILLED HALF

### MAINE LOBSTER <sup>OF</sup> // 28

Lemon, Sea Salt & Citrus Chimichurri

### 1oz CLASSIC SIBERIAN CAVIAR // 150

Accoutrements & Blinis

## SOUPS & SALADS

### MAINE LOBSTER BISQUE // 21

Butter-Poached Maine Lobster

### CLASSIC FRENCH ONION // 16

Toasted Croutons, Gratin au Gruyère

### TRADITIONAL CAESAR // 16

Chopped Romaine, Freshly Baked Croutons, Parmigiano Reggiano, House Caesar Dressing

### MIXED GREENS // 16

Grape Heirloom Tomatoes, Red Onions, Cucumbers, Freshly Baked Croutons, Sweet Basil Vinaigrette, Blue Cheese Crumbles

### CHOPPED WEDGE <sup>OF</sup> // 16

Grape Heirloom Tomatoes, Smoked Bacon, Blue Cheese Crumbles, Blue Cheese Dressing

### FALL IN BURRATA <sup>OF</sup> // 22

Italian Burrata Cheese, Pistachio, Black Currant, Red Onion, Roasted Radish, Tomato Confit, Candied Butternut Squash, Baby Arugula, Lemon Oil & Citrus Parmesan Jus



## OUR MEATS "PRIME OR BETTER"

WE PROUDLY SERVE CERTIFIED ANGUS BEEF

### CERTIFIED ANGUS BEEF



6oz FILET MIGNON*	48
10oz FILET MIGNON*	72
10oz SKIRT STEAK*	56

### AUSTRALIAN WAGYU

6oz SENKU FILET MIGNON*	80
9oz RIBEYE*	39
12oz NY STRIP*	64
16oz RIBEYE*	68

### ELEGANT UPGRADES

ADD ONS: BLUE CRAB OSCAR / 21
6oz LOBSTER TAIL / 30
JUMBO SEA SCALLOPS (2) / 24
BROILED HALF LOBSTER / 28

### CERTIFIED ANGUS BEEF PRIME



16oz NY STRIP*	68
16oz 28 DAY DRY-AGED RIBEYE*	92
20oz COWBOY RIBEYE*	110
40oz TOMAHAWK RIBEYE*	165

### JAPANESE A-5 WAGYU

5oz MIYAZAKI RIBEYE*	220
5oz SHIMANE NY STRIP*	200

### THE PRIME EXPERIENCE\*

2.5oz EACH:  
SENKU FILET, MIYAZAKI RIBEYE,  
SHIMANE NY STRIP  
250

### STEAK ENHANCEMENTS

BLACK GARLIC BUTTER <sup>OF</sup> // 10
CHIMICHURRI BUTTER <sup>OF</sup> // 10
YUZU-SHISO BÉARNAISE <sup>OF</sup> // 8
BLUE CHEESE CRUST <sup>OF</sup> // 9
AU POIVRE <sup>OF</sup> // 7
HOUSE DEMI-GLACE <sup>OF</sup> // 8
MP STEAK SAUCE <sup>OF</sup> // 5
MAPLE BACON & CARAMELIZED PEARL ONION <sup>OF</sup> // 16



## CHEF'S HOUSE SPECIALTIES

ADD ANY SOUP, MIXED GREENS, CAESAR, OR WEDGE SALAD WITH YOUR ENTREE // 12

### BRAISED BONE-IN BEEF SHORT RIBS <sup>OF</sup> // 65

Smoked Mashed Potatoes, Baby Carrots, Cilantro Demi-Glace

### MISO-GLAZED CHILEAN SEABASS\* <sup>OF</sup> // 58

Wasabi Mashed Potatoes, Red Cabbage-Ginger Puree, Enoki Mushrooms & Snow Peas

### SURF & TURF\* <sup>OF</sup> // 74

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

### ROASTED HALF CHICKEN <sup>OF</sup> // 34

Roasted Baby Potatoes, Brussels Sprouts, House Chimichurri Sauce

### PISTACHIO-CRUSTED SALMON\* <sup>OF</sup> // 40

English Peas Risotto, Sautéed Spinach, Lemon Butter Sauce

### MP LOBSTER & PASTA // 75

Seafood Lobster Bisque Infused Spaghetti, Gremolata, Tomato Confit, Caviar

### BLACKENED GROUPE\* <sup>OF</sup> // 47

House Mashed Potatoes, Asparagus, Beurre Monté & Citrus Chimichurri

ADD BLUE CRAB CRUSTED +10

## SIDE DISHES

### HOUSE WHIPPED POTATOES & GARLIC CONFIT <sup>OF</sup> // 12 : LOADED +4

MP MAC N CHEESE // 12 :  
ADD SHORT RIB +10 | HALF LOBSTER +28

TRUFFLE FRIES // 18 50 LAYER POTATO // 16

THREE PEAS & TRUFFLE <sup>OF</sup> // 16

### ROASTED MUSHROOMS & PORCINI BUTTER <sup>OF</sup> // 16

LEMON & SEA SALT ASPARAGUS <sup>OF</sup> // 14

SWEET CORN CUSTARD & CORN BREAD CROUTONS // 16

TRUFFLE CREAMED SPINACH & HEART OF PALM <sup>OF</sup> // 21

Please advise your server of any food allergies prior to ordering. Although every effort will be made to accommodate food allergies, we're afraid we cannot guarantee to meet your needs.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or fresh eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

We Reserve the right to add suggested gratuity of 20% | GF=Gluten Free \*Raw/Undercooked