

Martinis
with Benefits

Salt & Vinegar

Chopin vodka infused with potato chips, pickle brine,
dry vermouth, pepperoncini, served with salt & vinegar
potato chips

Gold ‘n’ Bleu*

Belvedere vodka infused with bleu cheese,
dry vermouth, olive brine,
served with bleu cheese olives

Well Dressed

Tanqueray, vermouth, cocktail onion, lemon olive oil,
served with salt & pepper popcorn



Signature Cocktails

Cloak & Dagger*

Maker's Mark, cacao, honey syrup, angostura bitters,
clarified with chocolate milk

Afterglow*

Ketel One, vanilla, passionfruit, lime, topped with
champagne vanilla foam

Secret Stash*

Illegal Mezcal, overproof rum, falernum, lime, honey,
Luxardo maraschino

Cry Baby

Buffalo Trace, lemon, maple cinnamon syrup,
grapefruit

Read My Lips

Maestro Dobel Diamante reposado, Genepy, Aperol,
yuzu, pineapple, clarified with coconut milk

Burst & Bloom*

Bols Genever, Luxardo maraschino, orgeat, lemon,
rose water, heavy cream, egg white

Slowreader*

Still G.I.N., falernum, honey, lemon, lime, peach,
allspice dram

Chilled Seafood Platters

Classic*

tiger prawns, oysters, crab claws, chilled tartare, poke

Platinum Tower*

lobster tail, tiger prawns, crab claws, oysters, chilled tartare, poke

platters served with smoky cocktail sauce,
and passionfruit mignonette

Oysters*
6 each

Prawns
4 each

Maine Lobster Tail
1 each

Raw & Chilled

Wild Truffle Carpaccio*

beef tenderloin, crispy oyster mushroom, arugula, garlic aioli,
hazelnuts, parmesan, truffle vinaigrette, potato crisps

Mimosa Tartare*

salmon, crème fraîche, tobiko, pear, orange, champagne vinaigrette,
rice crackers

24k Caviar Service*

sturgeon caviar, poached lobster, avocado,
house brioche, lobster butter, 24k gold

White Soy Poke*

sweet soy ahi, avocado, cucumber agua, candied fresno,
wonton coral

Scallop & Berry Crudo*

aleppo strawberry granita, citrus buttermilk,
candied fresno, citrus salt

Caviar Bumps*

treat the whole table!

Hot Appetizers

Tableside Truffle Bread Service

fresh baked rolls, shaved truffle butter,
hot honey butter

Crab Rangoon Cigars

crab, cream cheese, serrano, green onion, tobiko,
pineapple sweet and sour

Brie & Baguette

truffle brie, apricot habanero honey, lemon arugula
add tableside shaved truffles

Nuggets & Caviar*

marinated breaded chicken, charred romaine aioli,
parmesan, kaluga caviar



Truffle Arancini*

parmesan risotto, truffle aioli, caviar, gold leaf

The Royal Pretzel

cheddar mornay, pretzel bread, maple mostarda, red pepper jam

Oysters Rockefeller*

5 east coast oysters, corn, parmesan, calabrian bread crumb,
smoked trout roe

100%
NO SEED OIL

*THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
Please inform your server of any allergies or dietary restrictions—we're happy to accommodate whenever possible.
Prices shown are cash purchase pricing. A 3.5% Non Cash Adjustment will be added to electronic payment forms.
We kindly accommodate up to 4 separate checks per table, split evenly. 20% gratuity added for parties of 8 or more. 052225

Salads

Shiv'd Wedge*

bleu cheese crystals, green apple, grape, pistachio,
creamy champagne dressing

Bleeding Heart

roasted red cabbage, hearts of palm, goat cheese, strawberry,
labneh, toasted hazelnut, beet vinaigrette

Calabrian Caesar*

hearts of romaine, garlic caesar dressing,
aged parmesan, calabrian bread crumb

Pastas

Shrimp Bolognese

white shrimp bolognese, tomato ragu,
parmesan, ballerine pasta

Short Rib Agnolotti

sunchoke purée, parmesan, roasted corn,
birria beef jus

Adult Buttered Noodles

shaved truffle bomb

Entrees

Scallop & Bisque*

seared scallop, lobster & fennel salad,
cognac cream, lobster bisque

Spring Salmon*

english pea purée, lemon pea salad,
salmon skin chicharrón

Halibut Chowder*

halibut, potato fondant, clam cream,
spiced lemon bread crumb

Yuzu Duck

confit duck, yuzu marmalade, cauliflower
purée, orange arugula salad

Charcoal Fired Steaks

finished with garlic and rosemary rendered beef tallow - all steaks served with our house A5 steak sauce

Filet Mignon*

8 oz

Colossal Tomahawk*

40 oz

tablesideside flambé,
fired rosemary

Prime Ribeye*

14 oz

Wagyu

American Petite Filet*

6 oz texas wagyu

American New York Strip*

10 oz texas wagyu

Japanese A5 New York*

japanese miyazaki a5 wagyu

Australian Ribeye*

10 oz australian wagyu

Steak Enhancements

creamy wasabi | black truffle cream | lobster buerre blanc | red wine bordelaise

Sides

Apple Pie Mac & Cheese

rich cheese blend, handmade pasta, apple bourbon
chutney, puff pastry crumble

Gold Leaf Pavé*

crispy layered potato, caviar, gold leaf,
caviar crème fraîche

Balsamic Mushroom

roasted wild mushrooms, fig balsamic,
hazelnut gremolata

Ponzu Asparagus

white soy, citrus, furikake

Corn & Crab Brûlée

sweet corn, jumbo crab,
candied pepper

Yukon Mash

yukon potato, fontina cheese

Creamed Spinach

three cheese cream,
crispy shallot

Pommes Frites

crispy chunk fries, garlic aioli,
smoked trout roe

Melted Brussels

slow cooked brussels, apricot hot honey,
cashew mousse

Desserts

PB Cube

chocolate mousse, peanut butter,
brownie, crunch

Tropical Cheesecake

caramelized pineapple, pecan,
cherry, cheesecake mousse,
carrot tres leche

Bananas Foster Baked Alaska

vanilla ice cream, banana, rum cake,
meringue fire
serves 3 -5

Salted Caramel Sundae

sesame, walnut, miso caramel,
churro donut

100%
NO SEED OIL

*THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Please inform your server of any allergies or dietary restrictions—we're happy to accommodate whenever possible.

Prices shown are cash purchase pricing. A 3.5% Non Cash Adjustment will be added to electronic payment forms.

We kindly accommodate up to 4 separate checks per table, split evenly. 20% gratuity added for parties of 8 or more. 052225