

Martinis
with Benefits

Salt & Vinegar

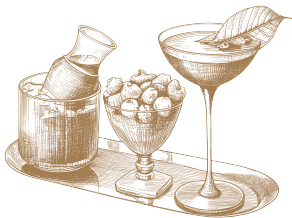
Chopin vodka infused with potato chips, pickle brine,
dry vermouth, pepperoncini, served with salt & vinegar
potato chips - 26

Gold ‘n’ Bleu*

Belvedere vodka infused with bleu cheese,
dry vermouth, olive brine,
served with bleu cheese olives - 27

Well Dressed

Tanqueray, vermouth, cocktail onion, lemon olive oil,
served with salt & pepper popcorn - 26



Signature Cocktails

Cloak & Dagger*

Maker's Mark, cacao, honey syrup, angostura bitters,
clarified with chocolate milk - 19

After Hours

Ketel One, rum, vanilla, passionfruit, lime juice - 20

Secret Stash*

Illegal Mezcal, overproof rum, falernum, lime, honey,
Luxardo maraschino - 20

Cry Baby

Buffalo Trace, lemon, maple cinnamon syrup,
grapefruit - 19

Tongue Tied

Maestro Dobel Diamante reposado, Genepy, Aperol,
yuzu, pineapple - 20

Burst & Bloom*

Bols Genever, Luxardo maraschino, orgeat, lemon,
rose water, heavy cream, egg white - 20

Slowreader*

Still G.I.N., falernum, honey, lemon, lime, peach,
allspice dram - 23

Raw & Chilled

Wild Truffle Carpaccio*

beef tenderloin, crispy oyster mushroom, arugula, garlic aioli,
hazelnuts, parmesan, truffle vinaigrette, potato crisps - 24

Mimosa Tartare*

salmon, crème fraîche, tobiko, green apple, orange,
champagne vinaigrette, rice crackers - 23

+ 24k Caviar Service* +

sturgeon caviar, poached lobster, avocado,
house brioche, lobster butter, 24k gold - 92

White Soy Poke*

sweet soy ahi, avocado, cucumber agua,
candied fresno, wonton coral - 22

Scallop & Berry Crudo*

aleppo strawberry granita, citrus buttermilk,
candied fresno, citrus salt - 20

East Coast Oysters*

6 oysters, passion fruit mignonette,
wasabi cream, lemon - 26

Cheeseburger Tartare*

wagyu beef, cheddar mornay, garlic aioli, arugula, pickle,
anchovy ketchup, crispy shallot, toasted brioche - 19

+ Caviar Bumps* +

treat the whole table! - 15/person

Hot Appetizers

Truffle Bread Service

fresh baked parker house rolls, black truffle butter,
hot honey butter - 19

Crab Rangoon Cigars

crab, cream cheese, serrano, green onion, tobiko,
pineapple sweet and sour - 22

Brie & Baguette

truffle brie, apricot habanero honey, lemon arugula - 17

+ Nuggets & Caviar* +

marinated breaded chicken, charred romaine aioli,
parmesan, kaluga caviar - 88



Truffle Arancini*

crispy parmesan risotto, truffle aioli, caviar - 19

Oysters Rockefeller*

5 east coast oysters, corn, parmesan,
calabrian bread crumb,
smoked trout roe - 28

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. 062625

Salads

Shiv'd Wedge*

bleu cheese crystals, green apple, grape, pistachio,
creamy champagne dressing - 19

Calabrian Caesar*

hearts of romaine, garlic caesar dressing,
aged parmesan, calabrian bread crumb - 18

Pastas

Shrimp Bolognese

white shrimp bolognese, tomato ragu,
parmesan, ballerine pasta - 32

Short Rib Agnolotti

sunchoke purée, parmesan, roasted corn,
birria beef jus - 30

Truffle Cacio e Pepe

white truffle, black truffle parmesan, tagliatelle,
cracked pepper - 36

Entrees

Scallop & Bisque*

seared scallops, braised fennel, brown
butter, lobster bisque - 48

Spring Salmon*

english pea purée, lemon pea salad,
salmon skin chicharrón - 38

Halibut Chowder*

halibut, potato fondant, clam cream,
spiced lemon bread crumb - 44

Yuzu Duck

confit duck, yuzu marmalade, cauliflower
purée, orange arugula salad - 36

Charcoal Fired Steaks

finished with garlic and rosemary rendered beef tallow

Filet Mignon*

8 oz - 59

Colossal
Tomahawk*

40 oz

tablesideside flambé, fired rosemary - 210

Prime Ribeye*

14 oz - 78

Wagyu

American
Petite Filet*

6 oz texas wagyu - 84

American
New York Strip*

10 oz texas wagyu - 68

Japanese
A5 New York*

japanese miyazaki a5 wagyu - 28 / oz

Australian
Ribeye*

10 oz australian wagyu - 94

Steak Enhancements

A5 steak sauce 6 | creamy wasabi 6 | black truffle cream 8 | lobster buerre blanc 8 | red wine bordelaise 8

Sides

Apple Pie Mac & Cheese

rich cheese blend, handmade pasta, apple bourbon
chutney, buttered bread crumb - 18

Gold Leaf Pavé*

crispy layered potato, gold leaf,
caviar, crème fraîche - 22

Balsamic Mushroom

roasted wild mushrooms, fig balsamic,
hazelnut gremolata - 13

Ponzu Asparagus

white soy, citrus, furikake - 16

Corn Brûlée

sweet corn, cream, candied pepper,
torched sugar - 18

Yukon Mash

yukon potato, fontina cheese - 12

Creamed Spinach

three cheese cream,
crispy shallot - 13

Pommes Frites

crispy chunk fries, garlic aioli,
smoked trout roe - 15

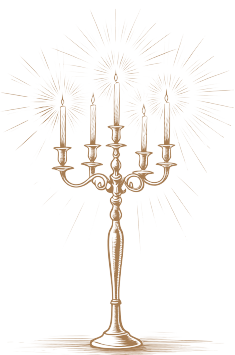
Melted Brussels

slow cooked brussels, apricot hot honey,
cashew mousse - 14

Sparkleabra
Celebration

PRESENTATION PACKAGES

Presented with a Candelabra full of sparklers,
making YOU the star of the show!



Let Them Eat Cake

Cinnamon Roll Birthday Cake and your choice of 3 Espresso Martini Shots
or Carajillo Shots - 69 | additional shots - 12 each

Salt Burn

Six East Coast Oysters & 3 Chilled Vodka Shots - 77 | additional shots - 15 each

Bubbles & Bumps

Bottle of Champagne & 3 Caviar Bumps served tablesides
Roederer Estate Brut - 121 | Veuve Clicquot - 249 | Ace of Spades - 799
additional Caviar Bumps - 15 each

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