

Martinis with Benefits

Salt & Vinegar

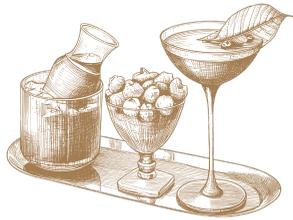
Chopin vodka infused with potato chips, pickle brine, dry vermouth, pepperoncini, served with salt & vinegar potato chips - 26

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 Dobl 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 - 22

Raw & Chilled

Salmon Bombs*

sesame soy cured salmon, sriracha cream, smoked roe, nori cone - 25

Wagyu Carpaccio*

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

Ahi Poke*

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

Oysters*

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

Hamachi Crudo*

soy lime ponzu, avocado, crispy leeks, candied habanero, truffle sesame - 19

Beef Tartare*

garlic dijon aioli, chicago relish, grilled cheese toasts, crispy leek - 21

+ Caviar Bumps* +

treat the whole table! - 15/person

Hot Appetizers

Honey Butter Bread Service

fresh baked parker house rolls, hot honey butter - 14
add truffle butter - 4

Crab Rangoon Cigars

crab, cream cheese, serrano, green onion, tobiko, pineapple sweet and sour - 23

+ Caesar Chicken Nuggets* +

marinated breaded chicken, charred romaine aioli, parmesan - 24
add caviar tin - 64



Honey Baked Bruschetta

baked truffle brie, apricot habanero honey, lemon arugula - 18

Truffle Arancini*

crispy parmesan risotto, truffle aioli, caviar - 19

Oysters Rockefeller*

5 east coast oysters, corn, parmesan, calabrian bread crumb, smoked trout roe - 22

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 6 or more. 111025

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

Short Rib Ragù

braised short rib, tomato ragù, beef jus,
toasted parm espuma, pappardelle - 34

Butternut Agnolotti

ricotta, butternut squash, sunchoke purée,
spiced peanut, agrodolce, sage - 32

Truffle Cacio e Pepe

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

Entrees

Salmon*

caviar & lobster beurre blanc, chive
oil, fresh herbs - 39

Duck

yuzu marmalade, cauliflower purée,
orange arugula salad - 36

Halibut*

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

Charcoal Fired Steaks

finished with garlic and rosemary rendered beef tallow

Petite Filet*

6 oz - 50

Filet Mignon*

10 oz - 86

Ribeye*

16 oz - 82

Colossal Tomahawk*

40 oz

tableside flambé,
fired rosemary - 240

New York

Strip*

10 oz - 72

Steak Frites*

marinated steak, house cut parmesan fries,
black truffle cream - 58

Steak Enhancements

A5 steak sauce 6 | creamy wasabi 6 | black truffle cream 8 | lobster beurre blanc 8

Wagyu Steak

Japanese A5 Miyazaki*

6 oz - 98

Sides

Ponzu Grilled Asparagus

white soy, grilled lemon, sesame salt - 16

Balsamic Mushroom

roasted wild mushrooms, fig balsamic,
hazelnut gremolata - 14

Yukon Mashed Potatoes

yukon potato, fontina cheese - 15

Apple Pie Mac & Cheese

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

Corn Brûlée

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

Crispy Brussels

slow cooked brussels, apricot hot honey,
cashew mousse - 16

Roasted Broccoli

mequite roasted, garlic, coconut oil,
bread crumb - 13

Black Truffle Fries

house cut fries, parmesan, truffle aioli - 17

Sparkleabra Celebration

PRESENTATION PACKAGES

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



Let Them Eat Cake

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

Bubbles & Bumps

Bottle of Champagne & 3 Caviar Bumps

Roederer Estate Brut - 121 | Veuve Clicquot - 249 | Ace of Spades - 799
additional Caviar Bumps - 15 each

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