

Martinis  
with Benefits

Well Dressed

Tanqueray gin, vermouth, a touch of cocktail onion brine,  
& lemon olive oil.  
Served with salt & pepper popcorn - 26

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



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

Slowreader\*

Still G.I.N., falernum, honey, lemon, lime, peach,  
allspice dram - 22

Appetizers

Caviar Bumps\*

treat the whole table! - 15/person

Honey Butter Bread Service

fresh baked parker house rolls,  
hot honey butter - 14

Oysters\*

6 oysters, passion fruit mignonette,  
wasabi cream, lemon - 24

Salmon Bombs\*

sesame soy cured salmon, sriracha cream,  
smoked roe, nori cone - 19

Honey Baked Bruschetta

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

Hamachi Crudo\*

soy lime ponzu, avocado, crispy leeks,  
candied habanero, truffle sesame - 21

Crab Rangoon Cigars

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

Nuggets & Caviar\*

marinated breaded chicken,  
charred romaine aioli, parmesan,  
caviar - 36



Sparkleabra  
Celebration

PRESENTATION PACK AGES

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



\*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. 120925

# Salads & Entrees

Classic Wedge  
marinated tomato, bacon lardons, crispy leeks,  
champagne bleu cheese dressing - 19

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

Salmon & Caviar\*  
caviar & lobster beurre blanc, chive oil,  
fresh herbs - 39

Chilean Sea Bass\*  
seared sea bass, lemon vinaigrette,  
wild arugula - 46

Short Rib Ragu  
braised short rib, tomato ragu, beef jus,  
toasted parm espuma, pappardelle - 38

## Charcoal Fired Steaks

finished with garlic beef tallow butter

Petite Filet\*  
6 oz - 56  
Center Cut Filet\*  
10 oz - 88  
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 buerre blanc 8

## Wagyu Steak

Japanese A5 Miyazaki\*  
6 oz - 98

# Sides

Ponzu Grilled Asparagus  
citrus ponzu, grilled lemon, sesame salt - 16

Yukon Mashed Potatoes  
yukon potato, fontina cheese - 15

Apple Pie Mac & Cheese  
rich cheese blend, cavatappi, apple bourbon  
chutney, buttered bread crumb - 17

Truffle Baked Mac  
white truffle, black truffle parmesan,  
cracked pepper, cavatappi - 18

Corn Brûlée  
sweet corn, cream, candied pepper,  
torched sugar - 17

Crispy Brussels  
flash fried brussels, apricot hot honey,  
cashew crumble - 16

Black Truffle Fries  
house cut fries, parmesan, truffle aioli - 17

# Dessert

Sticky Toffee Cake  
toffee cake, mascarpone mousse,  
sesame crumble, tart cherries - 17

Churro Sundae  
churro donuts, dulce de leche ice cream,  
hot fudge, toasted peanuts - 16

Bananas Foster Baked Alaska  
vanilla ice cream, banana, rum cake,  
meringue fire - 24  
serves 2-3

Chocolate Layer Cake  
layered chocolate cake, chocolate mousse,  
dark chocolate ganache, hot fudge - 18

Boozy Affogato  
patron XO, ancho reyes, espresso,  
salted caramel ice cream - 18

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