

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 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



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 - 54

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 beurre blanc 8

Wagyu Steak

Japanese A5 Miyazaki*

6 oz - 98

SHIV SUPPER CLUB

Sides

Apple Pie Mac & Cheese

rich cheese blend, cavatappi, apple bourbon
chutney, buttered bread crumb - 17

Crispy Brussels

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

Truffle Baked Mac

white truffle, black truffle parmesan,
cracked pepper, cavatappi - 18

Black Truffle Fries

house cut fries, parmesan, truffle aioli - 17

Corn Brûlée

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

Dessert

Sticky Toffee Cake

toffee cake, mascarpone mousse,
sesame crumble - 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

*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. 121825