

STARTERS

Crab Cakes | 22 |

*Cajun remoulade, charred citrus,
micro-green salad*

Shrimp Pow Pow | 21 |

*tempura shrimp, marinated cucumber,
sesame powder, chili sauce*

Bourbon-Glazed Pork Belly | 19 |

*Vietnamese pickled slaw,
chili crunch, cilantro crema*

Haley's Bread Board | 16 |

*selection of house-made breads, tallow butter,
pistachio, balsamic reduction, maldon salt*

Artisanal Cheese Plate | 22 |

*assortment of imported cheeses,
accoutrements, country bread*

French Onion Soup | 12 |

caramelized onion, sourdough, gruyère

RAW & CHILLED

Oysters on the Half Shell* | 24 |

*ordered per half dozen,
served chilled or broiled*

Classic Shrimp Cocktail | 21 |

*poached tiger prawns,
tarragon aioli, cocktail sauce*

Tuna Crudo* | 24 |

*avocado, cucumber, cilantro salad,
broken sesame vinaigrette*

Beef Tartare* | 22 |

*pickled vegetables, shallot jam, egg yolk,
pecorino romano, country bread*

Caesar Salad | 15 |

*romaine hearts, garlic-anchovy dressing,
pecorino romano, brioche croutons*

Wedge Salad | 16 |

*baby iceberg, tomatoes, Mitch's bacon,
pickled onions, creamy bleu cheese dressing*

CHILLED SEAFOOD TOWER

Alaskan Snow Crab, Scallop Ceviche, Black Tiger Prawns, Mussels, Manilla Clams, Oysters*

*mignonette, cocktail sauce, horseradish,
hot sauce, tarragon aioli, drawn butter*

Single | 95 |

Double | 175 |

High Roller | 225 |

SIGNATURE PLATES

Market Catch Oscar* | MKT |

blue crab, béarnaise, asparagus, caperberry

Airline Chicken* | 54 |

*truffle potato confit, wild mushroom,
honey-glazed carrot, truffle jus*

Pork Shank* | 60 |

*creamy polenta, jus de vie glaze,
green apple relish*

Seafood Pasta* | 42 |

*squid ink tagliatelle, shrimp,
mussels, clams, bay scallops,
calabrian chili & sun-dried tomato sauce*

Lamb Rack* | 68 |

*pistachio & herb crust, sweet potato hash,
charred cipollini onion, chimichurri*

Groups of 6 or more will include a 20% gratuity and 3% service charge. We can accept up to 5 payment methods per group.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

PRIME STEAKS

New York Strip* | 72 |
16oz bone-out short loin

Whiskey Strip* | 74 |
16oz bone-out short loin

Filet Mignon* | 68 |
8oz center cut tenderloin

Delmonico* | 78 |
16oz bone-out ribeye

Cowboy Ribeye* | 95 |
22oz bone-in ribeye

THE JACKPOT

large-format dishes, designed for two

Chateaubriand* | 170 |
24oz center cut tenderloin

Tomahawk Ribeye* | 185 |
56oz bone-in wagyu ribeye

Land, Air, & Sea* | MKT |
chef's seasonal preparation

Beef Wellington* | 175 |
16oz tenderloin, prosciutto, duxelles, puff pastry

RAISE THE STEAK

housemade butters & sauces

Creamy Horseradish | 5 |

Peppercorn Sauce | 4 |

Compound Butter | 8 |

Chimichurri | 4 |

Steak Sauce | 4 |

Demi-Glace | 4 |

Béarnaise | 5 |

GO ALL IN

surf & turf enhancements

Alaskan Snow Crab | 80 |
one and a half pounds

Black Tiger Prawns | 25 |
five piece

Snow Crab Oscar | 30 |
béarnaise, asparagus, caperberry

Blue Crab Oscar | 28 |
béarnaise, asparagus, caperberry

Bay Scallops | 32 |
garlic butter, fines herbes

FOR THE TABLE

family-style side dishes to share

Truffle Frites | 13 |
lemon aioli, grana padano

Baked & Loaded | 16 |
crème fraîche, lardon, fondue, butter, chives

Potatoes Lyonnaise | 17 |
confit shallot, roasted garlic, scallion

Roasted Mushrooms | 16 |
garlic butter, demi-glace, fines herbes

Whipped Potatoes | 12 |
*clarified butter, demi-glace, chives
pommes aligot +4*

Creamed Corn | 15 |
grana padano, espelette

Brussels Sprouts | 15 |
almond, lardon, jus de vie, ricotta salata

Grilled Asparagus | 15 |
pecorino romano, espelette, lemon juice

Parmesan Spinach | 14 |
béchamel, citrus bread crumbs

Aged-Cheddar Mac | 22 |
cacio e pepe, citrus bread crumbs