



• RAW BAR & APPETIZERS •

<b>USA SIBERIAN STURGEON CAVIAR 28 GRAMS</b>	115	<b>JUMBO LUMP CRAB CAKE</b>	25
<i>Buckwheat Blini, Creme Fraîche, Accompaniments</i>		<i>Horseradish-Mustard Sauce</i>	
<b>CHILLED SEAFOOD PLATEAU</b>	97 / 125	<b>SALUMI</b>	31
<i>Lobster, Oysters, Clams, Shrimp, King Crab</i>		<i>Prosciutto, Finochietta, Coppa Piccante, Mangalitsa</i>	
<b>OYSTERS - EAST &amp; WEST COAST</b>	24	<b>FILET MIGNON STEAK TARTARE</b>	25
<i>Bluepoint, Wellfleet, Quilcene, Steamboat</i>		<i>Hand-Cut Filet, Chives, Cooked Egg, Capers</i>	
<b>SHRIMP COCKTAIL - U8 SIZE</b>	25	<b>THICK CUT SLAB BACON</b>	16
<i>White Shrimp, Vodka Cocktail Sauce</i>		<i>New York Cured</i>	
<b>HAMACHI CRUDO</b>	24	<b>MARROW BONES &amp; CHANTERELLES</b>	25
<i>Asian Pear, Calabrian Chilies, Olives</i>		<i>Herb Salad, Country Bread</i>	
<b>SEA SCALLOPS</b>	26		
<i>Hazelnuts, Chives, Brown Butter</i>			

• SALAD •

<b>BURRATA &amp; HEIRLOOM TOMATOES</b>	21	<b>CHOPPED SALAD</b>	18
<b>ML'S CAESAR SALAD</b>	17	<i>Buttermilk Dressing</i>	
<b>BEETS, APPLE &amp; GOAT CHEESE SALAD</b>	19	<b>BIBB LETTUCE, BACON, BLUE CHEESE</b>	19

• SEAFOOD •

<b>BUTTER POACHED 2LB. LOBSTER</b>	68
<i>Fennel, Carrot, Leek Fricassee</i>	
<b>FAROE ISLANDS SALMON</b>	42
<i>Autumn Vegetable Nage</i>	
<b>EASTERN HALIBUT</b>	48
<i>American Sturgeon Caviar, Champagne Butter</i>	

• PASTA & RISOTTO •

<b>GARGANELLI BOLOGNESE</b>	27
<i>Veal, Beef, Prosciutto, Tomatoes, White Wine</i>	
<b>SPAGHETTI ALLA CHITARRA</b>	24
<i>San Marzano Tomatoes, Basil</i>	
<b>RISOTTO</b>	31
<i>Mushrooms, Parmesan, Black Truffle</i>	

• MAINS •

<b>ROAST LANCASTER CHICKEN</b>	33
<i>Fingerlings, Thyme Pan Gravy</i>	
<b>MAGRET DUCK STEAK</b>	42
<i>Five Spice, Orange-Blackberry Compote</i>	
<b>NATURAL VEAL CHOP</b>	59
<i>Sage Gnocchi, Cippolini, Thyme</i>	
<b>COLORADO LAMB T-BONES</b>	57
<i>Watercress &amp; Mint Leaf Salad</i>	
<b>NIMAN RANCH PORTERHOUSE PORK CHOP</b>	43
<i>Vinegar Peppers, Broccoli Rabe, Pine Nuts</i>	
<b>PRIME SKIRT STEAK -Chimichurri</b>	36

• PRIME DRY-AGED BEEF •

<b>PRIME PORTERHOUSE</b>	124
<i>Carved for Two</i>	
<b>PRIME NEW YORK STRIP</b>	63
<i>On or Off The Bone</i>	
<b>CHILI RUBBED RIB EYE</b>	60
<i>Roasted Chiles &amp; Agave</i>	
<b>PRIME COWBOY RIB STEAK</b>	65
<i>Garlic Confit, Wild Arugula</i>	
<b>PRIME CÔTE DE BOEUF</b>	135
<i>Double Cut Rib Eye Red Wine &amp; Marrow</i>	
<b>FILET MIGNON—Maitre D' Butter</b>	58

• ACCOMPANIMENTS •

<b>1/2 LOBSTER</b>	34	<b>GRILLED SHRIMP</b>	26	<b>KING CRAB</b>	38	<b>FOIE GRAS</b>	27
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• WAGYU BEEF •

**TRUE JAPANESE 100% WAGYU, GRADE A5, MIYAZAKI PREFECTURE, NY STRIP STEAK 12 oz.**  
185

**MISHIMA RESERVE 'ULTRA', OREGON, AMERICAN WAGYU BEEF, NY STRIP STEAK 12 oz.**  
96

*Wagyu is renowned for its deep flavor, marble and tenderness, served with Maitake mushrooms,  
we recommend sharing both Wagyu steaks to savor the differences.*

**SAUCES :** XO Cognac Peppercorn · Cabernet · Chimichurri · Bearnaise 5. each

• SIDES •

<b>BUTTERMILK ONION RINGS</b>	14
<b>ROASTED BRUSSELS SPROUTS</b>	12
<b>PAN ROASTED MUSHROOMS</b>	15
<b>BROCCOLI, OIL &amp; GARLIC</b>	12
<b>HONEY-THYME ROASTED CARROTS</b>	12
<b>FRESH LEAF SPINACH, GARLIC &amp; OIL</b>	14
<b>CREAMED SPINACH (or Mr. Pete's way, with Bacon)</b>	14/16

• POTATOES •

<b>BLACK TRUFFLE MASHED POTATOES</b>	16
<b>BOURBON MASHED SWEET POTATOES</b>	12
<b>BUTTERY MASHED YUKON GOLDS</b>	12
<b>CRISPY HASH BROWNS</b>	14
<b>BAKED IDAHO POTATO</b>	12
<b>HAND CUT FRENCH FRIES</b>	12