RAW BAR & APPETIZERS

Golden Sturgeon Caviar, 28 Grams 130
Buckwheat Blini, Creme Fraiche, Accompaniments

Chilled Seafood Plateau* 102 / 135
Lobster, Oysters, Clams, Shrimp, King Crab

Oysters - East & West Coast* 26
Bluepoint, Wellfleet, Quilcene, Steamboat

Shrimp Cocktail - Ub Size 27
White Shrimp, Vodka Cocktail Sauce

Hamachi Crudo*
Asian Pear, Calabrian Chilies, Olives

Sea Scallops 26
Hazelnuts, Chives, Brown Butter

SALAD

Burrata & Heirloom Tomatoes 22
ML’s Caesar Salad 18
Ruby & Golden Beet Salad with Goat Cheese 20

SEAFOOD

Butter Poached Lobster 72
Fennel, Carrot, Leek Fricassee

Faroe Islands Salmon 42
Tuscan Kale, Cannellini Beans, Chive Butter

Eastern Swordfish 43
Roasted Rama Tomato, Zucchini, Thyme

MAINs

Roast Lancaster Chicken 34
Mushroom Pan Roast

Magret Duck Steak 44
Five Spice, Blood Orange-Blackberry Compote

Natural Veal Chop 59
Sage Gnocchi, Cippolini, Thyme

Colorado Lamb T-Bones 57
Watercress & Mint Leaf Salad

Niman Ranch Porterhouse Pork Chop 43
Vinegar Peppers, Broccoli Rabe, Pine Nuts

Skirt Steak USDA Prime, Chimichurri 36

Prime Dry-Aged Beef

Porterhouse 138
USDA Prime, Carved for Two

NEW YORK STRIP 65
USDA Prime, On or Off The Bone

Chili Rubbed Rib Eye 62
USDA Prime, Roasted Chiles & Agave

Cowboy Rib Steak 68
USDA Prime, Garlic Confit, Wild Arugula

Côte De Boeuf 142
Double Cut Rib Eye

USDA Prime, Red Wine & Marrow

Filet Mignon 60
Maitre d’ Butter

Prime Rib

Slow Roasted with Bone Marrow 75
(Weekdays only)

WAGYU BEEF

True Japanese 100% Wagyu, Grade A5, Miyazaki Prefecture, NY Strip Steak 12 oz. 215
Snake River Farms, Idaho, Gold Grade American Wagyu, NY Strip Steak 12 oz. 105

Accompaniments: 1/2 Lobster 37 Grilled Shrimp 28 King Crab 39 Foie Gras 29

Sauces: XO Cognac Peppercon · Cabernet · Chimichurri · Bearnaise 5. each

SIDES

Buttermilk Onion Rings 14
Black Truffle Mashed Potatoes 16

Roasted Brussels Sprouts 14
Buttery Mashed Yukon Golds 12

Pan Roasted Mushrooms 15
Crispy Hash Browns 14

Broccoli, Oil & Garlic 12
Baked Potato 12

Honey-Thyme Roasted Carrots 12
Hand Cut French Fries 12

Fresh Leaf Spinach, Garlic & Oil 14

Creamed Spinach (or Mr. Pete’s way, with Bacon) 14 / 16

MicheL lomonaco Chef & Managing Partner · micheL aMmirati Executive Chef

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