

• RAW BAR & APPETIZERS •

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

• SALAD •

BURRATA & HEIRLOOM TOMATOES	21	CHOPPED SALAD <i>Buttermilk Dressing</i>	18
ML'S CAESAR SALAD	17		
RUBY & GOLDEN BEET SALAD <i>with Goat Cheese</i>	19	BIBB LETTUCE, BACON, BLUE CHEESE	19

• SEAFOOD •

BUTTER POACHED 2LB. LOBSTER <i>Fennel, Carrot, Leek Fricassee</i>	64
FAROE ISLANDS SALMON <i>Spring Vegetable Nage, Basil Butter</i>	42
EASTERN SWORDFISH <i>Zucchini, Roasted Tomato, Thyme</i>	38

• PASTA & RISOTTO •

GARGANELLI BOLOGNESE <i>Veal, Beef, Prosciutto, Tomatoes, White Wine</i>	27
SPAGHETTI ALLA CHITARRA <i>San Marzano Tomatoes, Basil</i>	24
RISOTTO <i>Asparagus, Fava, English Peas, Truffles</i>	31

• MAINS •

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

• PRIME DRY-AGED BEEF •

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

• ACCOMPANIMENTS •

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

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

SNAKE RIVER FARMS, IDAHO, GOLD GRADE AMERICAN WAGYU, NY STRIP STEAK 12 oz.
96

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

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

• SIDES •

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

• POTATOES •

BLACK TRUFFLE MASHED POTATOES	16
BUTTERY MASHED YUKON GOLDS	12
CRISPY HASH BROWNS	14
BAKED POTATO, PLAIN OR LOADED	12/18
HAND CUT FRENCH FRIES	12