

APPETIZERS

FRENCH ONION SOUP 15 gruyère cheese, crouton, chive	LUMP CRAB CAKE 25 peperonata, torn herb salad, creole mustard
BEEF TARTARE* 22 quail egg, everything bagel chips, caper	TERIYAKI TEMPURA CAULIFLOWER 16 micro cilantro, toasted sesame seed, house-made sweet chili garlic teriyaki
OYSTERS ROCKEFELLER 20 spinach, bacon, gruyère crumb	KETTLE CHIPS & DIP 14 smoked french onion dip, chives, tarro chips
MARKET CEVICHE 22 tarro chips, thai salsa verde, coconut milk chili threads	BIG EYE TUNA TACOS* 19 yuzu guacamole, garlic yogurt, fresno chili salsa wonton tortilla
COLOSSAL CRAB COCKTAIL 31 chilled blue crab, preserved citrius vinaigrette micro cilantro, cocktail & creole mustard sauces	

RAW BAR

OYSTERS* 22/42 six or twelve, on the half shell mignonette & cocktail sauces	SEAFOOD TASTING* 60/PERSON lobster, shrimp, oysters ceviche, trio of sauces	SHRIMP COCKTAIL 22 cocktail sauce & creole mustard
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CLASSIC CAVIAR SERVICE

Marble Room private label caviar by Tsar Nicoulai
blini, chips & dip, egg yolk, egg white, chive, crème fraîche, red onion, caper

BULGARIAN OSETRA 1oz 90	RESERVE WHITE STURGEON 1oz 135
IMPERIAL OSETRA PRIVATE LABEL 1oz 199 traditional caviar service, ice cold absolut elyx vodka for the table	

SUSHI

CRISPY ROCK SHRIMP ROLL 24 avocado, cucumber, unagi, cilantro spicy mayo	GILDED SURF, SURF, & SURF ROLL* 36 lobster salad, avocado, crab, bulgarian osetra caviar, 24kt gold leaf, unagi sauce
DUO SALMON ROLL* 22 marinated salmon roe, miso sesame aioli, avocado daikon sprouts, toasted sesame	HAMACHI JALAPEÑO CRUDO* 18 radish, truffle ponzu, cilantro
SURF-N-TURF ROLL* 25 steak tataki, lobster, avocado, kimchi purée	BIGEYE TUNA CARPACCIO* 37 preserved citrus vinaigrette, marinated salmon roe avocado, basil, mint, cilantro, smoked salt
FISH-N-CHIPS ROLL* 18 spicy yellowtail, avocado, potato crisp chili tartar sauce, chive	OCTOPUS CARPACCIO 19 poached octopus, sweet soy & shoyu, house made chili crunch, micro cilantro, lemon
INARI VEGETABLE ROLL 14 cucumber, avocado, daikon sprouts pineapple, yuzu thai chili sauce	SEASONAL SASHIMI* MKT chef's selection of fresh seafood, house soy sauce
THAI TUNA ROLL* 24 cucumber, avocado, lotus chips, micro cilantro mango-ginger sauce	SCALLION CRISPY RICE* truffle jalapeño avocado 17 spicy salmon* 18 spicy tuna* 21 alaskan crab 29

SALADS

MARBLE ROOM CHOP 15 bacon, egg, gruyère, tomato, red onion, cucumber radish, sweet onion vinaigrette	MIXED GREENS 14 roasted honeycrisp apples, goat cheese, ras al hanout spiced pecans, apple cidre vinaigrette
ICEBERG WEDGE 15 creamy moody blue cheese dressing, bacon tomato, red onion, egg	THE CAESAR 14 parmigiano-reggiano, buttery croutons
BEETS & BLUE 15 arugula greens, orange supremes, moody blue cheese, smoked beets, almonds, citrus vinaigrette	SEASONAL BURRATA SALAD MKT creamy burrata, chef's seasonal preparation

FISH, SHELLFISH, & VEGETABLES

SEASONAL FISH* MKT	SEA SCALLOPS 47
shaved brussels sprouts, fingerling potatoes, dried cranberry, puree of celeriac, pepitas, balsamic reduction, crispy parsnip	chive & parmigiano creamy polenta, roasted cauliflower, golden raisins, marcona almonds
SIXTY SOUTH SALMON* 39	SPICY SHRIMP 42
arugula greens, grilled asparagus, smoked beets buttery fingerling potatoes, sweet onion & horseradish puree, crispy carrots	"stir-fry" vegetables, black forbidden rice, coconut curry broth, toasted sesame, micro cilantro thai basil, house made chili oil
SESAME CRUSTED BIG EYE TUNA BENTO 43	VEGAN STUFFED ACORN SQUASH 29
umami soba noodles, tosaka seaweed salad sunomomo pickles, lotus chips, house made soy	savory braised quinoa & black forbidden rice marcona almond & dry currant "gremolata" kale, balsamic reduction

STEAKS, CHOPS, & POULTRY

FILET MIGNON* 45/55/65	LONG-BONE TOMAHAWK* 150
6/8/12 oz	42 oz (please allow extra time, served sliced)
NEW YORK STRIP* 65	PORTERHOUSE* 135
14 oz	40 oz (please allow extra time, served sliced)
BONE-IN NEW YORK STRIP* 69	A5 MIYAZAKI WAGYU STRIP LOIN* 36/oz
18 oz	4 oz minimum
BONE-IN RIB STEAK* 77	RACK OF LAMB* 73
20 oz	eggplant caponata, grilled broccolini marinated tomato, basil crumb balsamic reduction
DELMONICO* 67	SPRINGER MOUNTAIN ORGANIC
16 oz	DOUBLE CHICKEN BREAST 35
DRY-AGED DELMONICO* 88	Tuscan-style, rosemary-garlic lemon jus
18 oz	
BONE-IN BERKSHIRE PORK CHOP* 42	
16 oz, chimichurri	

DOUBLE-SMOKED AUSTRALIAN WAGYU BONE-IN RIBEYE*
26 oz., roasted bone marrow, vanilla bean & MR private label bourbon demi
200

SAUCES & BUTTERS

PEPPERCORN SAUCE 6	SAUCE BÉARNAISE 5
SHALLOT & MUSTARD SAUCE 6	CARMELIZED ONION BUTTER 6
CREAMY HORSERADISH SAUCE 5	BLACK TRUFFLE BUTTER 6
CHIMICHURRI SAUCE 5	GARLIC & CHIVE BUTTER 5

ADDITIONS

LOBSTER TAIL, 10oz 49	HUDSON VALLEY FOIE GRAS 26
CRAB OSCAR 32	BLUE CHEESE FONDUE 10
GARLIC BUTTER ROCK SHRIMP 24	BORDELAISE & BLACK TRUFFLE 12

SIDES TO SHARE

CRISPY POTATO CAKE 14	STEAMED ASPARAGUS 14	BRUSSELS SPROUTS 17
poblano and guajillo chiles scallion, cotija cheese	parsley, lemon zest extra virgin olive oil	house-made slab bacon, goat cheese, chimichurri, balsamic reduction
POMMES FRITES 13	SAUTÉED MUSHROOMS 16	WHIPPED POTATOES 13
trio of dipping sauces	stone creek farms, truffle butter	chive
POTATOES AU GRATIN 16	BROCCOLINI & CHEESE 15	CREAMED SPINACH 14
gouda, aged cheddar cream chive	roasted broccolini, creamy house mornay	spinach greens, gruyère mornay
BLACKENED CARROTS 14	MAC & CHEESE 15	MASHED SWEET POTATO 15
smoked yogurt, dill almond-currant "gremolata"	fontina, aged cheddar parmigiano-reggiano	coconut curry, house-made marshmallow, ohio maple pecans