



SMALL PLATES & SALADS

RAW OYSTERS - MP

daily selection, seasonal mignonette

AHITUNA TACOS - 21

wasabi, sweet soy, pickled ginger, furikake

JUMBO SHRIMP COCKTAIL - 21

celery & olive salad

BEEF TARTARE - 22

truffle parmesan potato chips, red wine aioli

CHARRED SPANISH OCTOPUS - 21

fingerling potatoes, romesco, pickled peppers

FRIED OLIVES - 18

baby mozzarella, arugula, pine nuts, roasted garlic aioli

BURRATA TOAST - 21

wood fired peppers, 18 month prosciutto, sea salt, aged balsamic

BRUSSELS SPROUTS - 16

bacon xo sauce, mustard seed, marcona almond

HOT BANANA PEPPERS - 17

ricotta stuffing, garlic, olive oil

CRISPY DEVEILED EGGS - 25

ossetra caviar, whipped egg yolk, chives, malt vinegar

800 SALAD - 16

cucumber, tomato, red onion, italian vinaigrette

CAESAR SALAD - 16

parma prosciutto, white anchovy, garlic croutons

GOLDEN SEAFOOD TOWER

6 oysters, 6 jumbo shrimps, cold water lobster tails, colossal lump crab, seafood salad 98

LARGE PLATES

FAROE ISLAND SALMON - 48

jumbo lump crab, potatoes, leeks, lemon, dill

NOVA SCOTIA HALIBUT - 50

fregola primavera, green garlic, miso brown butter

HOT PEPPER FETTUCCINI - 46

filet mignon, sweet & hot peppers, marsala, basil, asiago

SEAFOOD JAMBALYA - 49

spicy tomato & cajun cream

WAGYU BEEF BURGER - 26

american cheese, shredded lettuce, onion, pickles, burger sauce

CHICKEN CUTLETS - 38

milanese or downtown

PAN ROASTED CHICKEN - 39

sweet pea risotto, marsala, summer truffles

WOOD-FIRED PIZZAS

NICKY - 25

tomato sauce, mozzarella, pepperoni

LOUIE - 26

balsamic chicken, roasted garlic, stuffed hot peppers, spinach

MICHAEL - 25

basil pesto, caramelized onions, arugula, balsamic

LORENZO - 26

sausage, spinach, hot cherry peppers, ricotta

BUTCHER BLOCK

CENTER CUT FILET MIGNON

garlic butter, red wine jus, onion ring 66

PAT LAFRIEDA PRIME FLAT IRON STEAK

horseradish aioli 49

BERKSHIRE PORK CHOP

ginger-hoisin glaze 44

BONE-IN PRIME COWBOY RIBEYE

black garlic steak sauce 76

CREEKSTONE WAGYU STRIP STEAK

wild ramp compound butter 69

ENHANCEMENTS/SIDES

COLOSSAL LUMP CRAB 19

JUMBO SHRIMP 18

COLD WATER LOBSTER TAIL 36

TRUFFLE FRIES 10

MAC & CHEESE 14

LOBSTER MAC & CHEESE 21

BREAD SERVICE - \$1 PER GUEST

EXECUTIVE CHEF: MICHAEL SMALDONE · GENERAL MANAGER: PETER LANG

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

CRAFT COCKTAILS

ELDERFLOWER COSMO - 18
grey goose citron, st-germain, lemon, white cranberry

MI AMARO - 20
casamigos reposado, meletti amaro, carpano sweet

PAPER PLANE - 16
bourbon, amaro nonino, aperol, lemon

FRENCH PEAR MARTINI - 16
grey goose la poire vodka, st-germain, baby pear

OLD FASHIONED - 15
bourbon, angostura bitters, demerara sugar, orange twist

FRENCH 75 - 15
gin, prosecco, fresh lemon, simple syrup, lemon twist

RED GRASSHOPPER - 15
blanco tequila, honey syrup, fresh lime, smoked paprika

ALL THAT JAZZ - 18
mezcal, luxardo marichino, guava, cocoa, black currant, lime

WINES BY THE GLASS

WHITE/ROSE

ROSE
Hect & Bannier, France 13/19.50

MOSCATO
Castello del Poggio, Italy 8/12

PINOT GRIGIO
Circa, Italy 10/15

SAUVIGNON BLANC
Kono, New Zealand 12/18

CHARDONNAY
A to Z, Oregon 12/18

GAVI
Broglia, La Meirana, Italy 12.5/18.75

CHARDONNAY
Daou, Paso Robles, California 14/21

PINOT GRIGIO
Santa Margherita, Italy 18/27

SPARKLING

PROSECCO BRUT
Jeio Superiore, Italy split 12.50

BRUT
Domaine Chandon, California split 12.50

RED

MALBEC
Kaiken Indomito, Mendoza, Argentina 11.5/17.25

SUPER TUSCAN
Argiano Non Confunditur, Tuscany, Italy 12/18

CABERNET SAUVIGNON
Hess, Maverick Ranches, Paso Robles 15/22.50

SANGIOVESE
Bossi, "Chianti Classico", Tuscany, Italy 13.50/20.25

PINOT NOIR
Bloodroot, North Coast California 13/19.50

CABERNET SAUVIGNON
Decoy Limited, Alexander Valley, California 18/27

BOTTLED BEER

COORS 5.95
LABATT BLUE LIGHT 5.95
MICHELOB ULTRA 5.95
MILLER LITE 5.95
CORONA EXTRA 6.95
CORONA LIGHT 6.95
HEINEKEN 6.95
GUINNESS 7.95
GUINNESS ZERO 7.95

DRAFT BEER

PERONI
Lager, Nastro Azzuro, Italy 7.95
STELLA ARTOIS
Lager, Belgium 7.95
FATTIRE
Amber Ale, New Belgium Brewing, Colorado 7.95
GREEN CITY
IPA, Other Half Brewing Brooklyn, New York 9.95
CANARY FEATHERS Hefeweizen,
Other Half Brewing Brooklyn, New York 9.95

MOCKTAILS

BLUEBERRY NO-JITO
11
SICILIAN MULE
11
PRICKLY PEAR MULE
11