

## APPETIZERS

### COUNCIL OAK BACON \$19

*Frisée & Green Apple Salad,  
Calvados Reduction*

### JUMBO LUMP CRAB CAKES \$35

*Citrus, Fennel, Chives, Grainy Mustard Aioli*

### \*BEEF TARTARE \$26

*Quail Egg, French Pickle, Remoulade,  
Toasted Bread*

### CALAMARI \$25

*Pepperoncini Peppers, Garlic Chips,  
Squid Ink Aioli, Pistou*

### ESCARGOT \$19

*Garlic Butter, Brioche*

### OYSTERS ROCKEFELLER \$21

*Spinach, Parmesan, Hollandaise*

## RAW BAR

### JUMBO SHRIMP COCKTAIL \$24

*Horseradish Cocktail Sauce*

### COLOSSAL CRAB COCKTAIL \$35

*Mustard Sauce, Ginger Aioli*

### MARKY'S ROYAL

#### OSETRA CAVIAR 1 oz. MKT

*Blini, Traditional Garnishes*

### \*EAST & WEST COAST OYSTERS \$25

*Half Dozen*

### RAW BAR SAMPLER

*Colossal Crab, Maine Lobster,  
Shrimp Cocktail*

*\*East & West Coast Oysters*

**For Two \$90 | For Four \$165**

## SPECIALTY APPETIZERS

### CITRUS LOBSTER SALAD \$38

*Avocado, Grapefruit, Harpke Farms Basil*

### CHARRED OCTOPUS \$26

*Romesco Sauce,  
Roasted Marcona Almonds*

### SHRIMP SCAMPI \$25

*Smoked Tomato, Garlic Butter*

### TUNA TARTARE \$36

*Caviar, Chive Emulsion,  
Yuzu Vinaigrette, Crispy Potato*

## SOUPS

### LOBSTER BISQUE \$19

*Lobster, Crème Fraîche,  
Brandy*

### FRENCH ONION \$16

*Caramelized Onions, Beef Broth,  
Parmesan, Gruyère Cheese*

## SALADS

### CHOPPED \$22

*Romaine, Red Onion, Grilled Corn, Bacon,  
Blue Cheese, Dried Cranberries, Candied  
Walnuts, Creamy White Balsamic Dressing*

### ICEBERG \$20

*Onion, Tomatoes, Blue Cheese Dressing,  
Applewood Smoked Bacon, Radish,  
Affinée Blue Cheese*

### CAESAR \$20

*\*Caesar Dressing, Shredded Parmesan,  
White Anchovies, Croutons*

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

*Tax and gratuity not included.*

*\*Denotes raw item*

# U.S.D.A. DRY-AGED PRIME STEAKS

Provided by Purely Meat Co.

## NEW YORK STRIP

12 oz. \$64

## PORTERHOUSE

24 oz. \$86

## BONE-IN NEW YORK STRIP

18 oz. \$78

## LONG BONE RIBEYE

34 oz. \$132

## BONE-IN RIBEYE

24 oz. \$93

## CERTIFIED WAGYU BEEF

### JAPANESE A5 RIBEYE

### KUMAMOTO PREFECTURE

5 oz. MKT

10 oz. MKT

## SPECIALTIES

### FILET MIGNON

8 oz. \$59

### BONE-IN FILET MIGNON

16 oz. \$85

### COLORADO LAMB CHOPS

12 oz. \$71

### VEAL CHOP

16 oz. \$64

### BROILED BRANZINO \$70

*Sauce Vert, Mushroom Conserva,  
Roasted Tomato Confit, Wilted Spinach*

### SCALLOPS \$55

*Sunchoke Puree, Endive Confit,  
Caramelized Honey, Pork Belly*

### SEA BASS \$59

*Sauce Homard, Seasonal Vegetable,  
Pesto Potato, Fried Fennel*

### SALMON \$45

*Ratatouille, Artichoke Puree,  
Saffron Beurre Blanc*

### CHICKEN ROULADE \$42

*Truffle Mousse, Mushroom Puree,  
Herb Aioli, Seasonal Mushroom*

### BRAISED SHORT RIB \$48

*Root Vegetables, Whipped Horseradish,  
Cola Demi-Glace*

### KING CRAB LEGS

1/2 lb. MKT    1 lb. MKT

## SIDES

ASPARAGUS & HOLLANDAISE	\$17
CREAMED SPINACH	\$17
GARLIC MASHED POTATOES	\$16
HERBED FRENCH FRIES	\$16
LOADED BAKED POTATO	\$16
POTATO AU GRATIN	\$16
BRUSSELS SPROUTS & BACON	\$16
CREAMED CORN	\$16
DUCK FAT HASH BROWNS	\$17
SEASONAL MUSHROOMS	\$18
LOBSTER MAC & CHEESE	\$26

## SAUCES

BÉARNAISE	\$8
CHIMICHURRI	\$8
HORSERADISH CREAM	\$8
RED WINE DEMI	\$8
THREE PEPPERCORN	\$8

## ADDITIONS

KING CRAB OSCAR	\$31
GRILLED JUMBO SHRIMP	\$22
SEARED SCALLOPS	\$26
2 LB WHOLE MAINE LOBSTER	\$90
LOBSTER TAIL	\$65

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Tax and gratuity not included.

\*Denotes raw item