

HOT SMALL PLATES

7oz WAGYU MEATBALL \$18

Melted Gruyère Cheese, Spiced Tomato Sauce

FRIED SEAFOOD \$22

Deep-Fried Octopus, Calamari, Shrimp, Sweet Chili Sauce

PORK BELLY \$19

Creamy Whipped Potatoes, Leeks, Cipollini Onions, Figs, Port Wine Reduction

SEARED JUMBO SCALLOPS* \$23

Corn Truffle Cream, Caramelized Leeks, Stir-Fried Broccoli, Gremolata

MEDITERRANEAN OCTOPUS 🌿 \$23

Grilled & Served Over Arugula, Potatoes, Agrodolce Onions, Pepperoncini, Olives, Peppers, Lemon Olive Oil

MARYLAND BLUE CRAB CAKE \$24

Microgreens, Old Bay Remoulade

CHOP STIX & SHRIMP \$18

Tempura Crisp, Chili-Herb Glaze, Cooling Key Lime Aioli

LOBSTER MAC + CHEESE \$27

Smoked Gouda Creamy Sauce

HOUSE SPECIALTIES

ADD SOUP OR SALAD TO ANY ENTRÉE \$12

BEEF TENDERLOIN Tournedos \$36

Potato Croquette, Creamy Corn, Broccoli, Blue Cheese Cream Sauce, Onion Hash

ROASTED HALF CHICKEN 🌿 \$33

Baby Potatoes, Roasted Mixed Vegetables, House Chimichurri Sauce

SURF & TURF* 🌿 \$68

Petite Filet Mignon & Cold Water Lobster Tail, House-Mashed Potatoes, Asparagus

BRAISED BEEF SHORT RIBS \$38

Smoked Mashed Potatoes, Asparagus, Jus Veau

SLICED 14oz PRIME N.Y. STRIP

STEAK* \$68

Roasted Baby Potatoes, Asparagus, Jus Veau

JUMBO SEA SCALLOPS* 🌿 \$45

Smoked Mashed Potatoes, Broccoli, Kimchi Butter Sauce

CHARRED SALMON \$38

Caramelized Crust, Stir-Fry Vegetables, Citrus-Chili Glaze

MACADAMIA-ENCRUSTED SNAPPER \$45

House-Mashed Potatoes, Asparagus, Butterscotch Cream Sauce

GROUPE DYNAMITOS 🌿 \$49

Spicy Blue Crabmeat, House-Mashed Potatoes, Spinach, Kimchi Butter Sauce

FRENCHED PORK CHOP \$38

Potato Croquette, Sautéed Spinach, Asparagus, Maple Soy Glaze

MISO-GLAZED CHILEAN SEA BASS* \$MP

House-Mashed Potatoes, Szechuan Green Beans, Sake-Miso Glaze

PROSCIUTTO-WRAPPED TUNA* \$40

Agrodolce Vegetables, Fruit Salad, Carrot Ginger Purée

THE ULTIMATE BURGER* \$40

14oz Ground Wagyu Patty, Red Wine & Currant Aioli, Peppered Candied Nueske's Bacon, Truffle Onion Jam, Humboldt Fog Goat Cheese, Parmesan Tuile, Steak Fry Potatoes

LOBSTER FETTUCCINE \$MP

Whole Lobster (1 1/4), Homemade Fettuccine Pasta, Tomato Sauce, Jumbo Shrimp, Finished With Lobster Aioli And Basil

ADD OSCAR-STYLE TO ANY ENTRÉE FOR \$12 (LUMP CRABMEAT WITH BÉARNAISE SAUCE)
ADD FOIE GRAS TO ANY ENTRÉE FOR \$20

À LA CARTE

PRICE CHANGES ARE SUBJECT TO AVAILABILITY

BUTCHER'S BLOCK

OUR STEAKS ARE CHARBROILED!

6oz PETITE FILET MIGNON* \$44

8oz FILET MIGNON* \$54

10oz FILET MIGNON* \$62

16oz PRIME N.Y. STRIP* \$64

20oz PRIME BONELESS RIBEYE* \$69

20oz PRIME BONE-IN RIBEYE* \$85

32oz PRIME TOMAHAWK RIBEYE* \$145

48oz PRIME PORTERHOUSE FOR TWO* \$MP

14oz BERKSHIRE FRENCHED PORK CHOP \$36

FISH & CRUSTACEANS

SCOTTISH SALMON* \$32

GULF BLACK GROUPER \$42

FLORIDA SNAPPER \$40

YELLOWFIN TUNA* \$38

CHILEAN SEA BASS MP

U-8 JUMBO SEA SCALLOPS* \$40

TWIN COLD WATER LOBSTER TAILS \$MP

MP GRILLED MEAT BOARD* \$450

32oz PRIME TOMAHAWK

48oz PRIME PORTERHOUSE • 14oz PORK CHOP

16oz PRIME N.Y. STRIP STEAK

Chef's Hometown Potatoes, Vegetables, Au Poivre, Blue Cheese Sauce, Demi-Glace

MEAT TEMPERATURE GUIDE

- PITTSBURGH - — RARE — — MEDIUM-RARE —
(Charred Rare) (Dark Red Cool Center) (Warm Red Center)
— MEDIUM — — MEDIUM-WELL — — WELL-DONE —
(Hot Red Center) (Hot Pink Center) (Not A Great Choice!)

A-5 JAPANESE KOBE NY STRIP* \$35 PER OZ. MINIMUM 3 OZ.

SIDES \$12 EACH

ENOUGH TO SHARE

CREAMED SPINACH

Smoked Gouda Creamy Sauce

SZECHUAN GREEN BEANS

Fiery Garlic Soy

STIR-FRIED BROCCOLINI

Sweet Soy, Garlic

SAUTÉED WILD MUSHROOMS 🌿

Truffle Oil, Garlic

SAUTÉED ASPARAGUS 🌿

Sea Salt, Lemon Zest

CREAMY CORN

Corn, Red Onions, Peppers, Cheese Cream Sauce

TRUFFLE & PARMESAN FRIES

Fines Herbs, Truffle Oil

POTATOES AU GRATIN 🌿

Parmesan, Onions, Cream

GARLIC MASHED POTATOES 🌿

Garlic, Cream, Butter

HICKORY-SMOKED MASHED POTATOES 🌿

House-Smoked, Cream, Butter

DOUBLE-STUFFED LOADED POTATO 🌿

Smoked Bacon, Chives, Gouda Cheese, Sour Cream

MAC N' CHEESE

Smoked Gouda Creamy Sauce

YOU DESERVE IT!

CEVICHE & CARPACCIO

TUNA TARTARE* \$21

Cucumber, Tomato, Diced Avocado, Citrus-Truffle Infusion, Seaweed Salad, Crispy Chips, Red Onion

PERUVIAN SNAPPER CEVICHE* 🌿 \$22

Leche De Tigre, Onions & Peppers, Choclo, Sweet Potatoes, Crispy Corn, Plantain Chips

JUMBO GULF SHRIMP

COCKTAIL 🌿 \$23

House Cocktail Sauce

TUNA TATAKI* \$22

Ponzu, Agrodolce Vegetables, Arugula, Sushi Rice

KING CRAB & KOBE FUMET* 🌿 \$42

Pomegranate, Sushi Rice, Watermelon, Yuzu, Lemongrass Fumet

PRIME BEEF CARPACCIO* \$21

Arugula, Red Onions, Capers, Shaved Pecorino, Basil Oil, Lemon Citronette, Toast Points

TUNA CEVICHE* 🌿 \$22

Onions and Peppers, Pineapple, Avocado Purée, Plantain Chips, Orange Ginger Sauce

SALMON POKE* \$19

Scallions, Cucumbers, Avocado, Red Onions, Mango, Masago, Ponzu

SPICY TUNA PRESS* \$19

Melted Gruyère, Spicy Aioli, Sweet Soy, Seaweed Salad

JAPANESE KOBE TARTARE* \$44

Capers, Lemon Zest, Citrus Ponzu, Truffle Aioli, Crispy Chicharron, Toast Point

SOUPS & SALADS

MAINE LOBSTER BISQUE \$21

Butter-Poached Maine Lobster

CLASSIC FRENCH ONION \$16

Toasted Croutons, Gratin au Gruyère

THE WEDGE 🌿 \$16

Vine-Ripened Tomatoes, Smoked Bacon, Blue Cheese Dressing

TRADITIONAL CAESAR \$15

Chopped Romaine, Freshly Baked Croutons, Pecorino, Parmigiano-Reggiano, House Caesar Dressing

MIXED GREENS \$15

Vine-Ripened Tomatoes, Red Onion, Cucumber, Freshly Baked Croutons, Sweet Basil Vinaigrette, Blue Cheese Crumbles

ARUGULA SALAD \$16

Red Onions, Tomatoes, Strawberries, Candied Pecans, Goat Cheese, Freshly Baked Croutons, Balsamic Glaze

SAUCES \$5 EACH

MP STEAK SAUCE

Sweet & Spicy House-Made Steak Sauce

LEMON BUTTER 🌿

Rich White Wine Sauce

JUS VEAU DEMI-GLACE

72-Hour House-Made Veal Reduction

BÉARNAISE 🌿

Lemon & Tarragon Hollandaise

AU POIVRE 🌿

Pepper Mélange, Brandy, Jus Veau, Cream

BLUE CHEESE 🌿

Creamy Blue Cheese

CABERNET SAUVIGNON

Rich Red Wine Sauce Reduction

CHIMICHURRI 🌿

Parsley, Garlic, Oregano, Soy Sauce, Olive Oil

SIGNATURE COCKTAILS

BLACKBERRY LEMON DROP

Tito’s Handmade Vodka, Massenez Crème de Mûre, Lemon, Spiced Brown Sugar Rim

M.P. MARGARITA

Corazón Tequila, Clement Creole Shrubb, Lime, Lemon, Topped with Grand Marnier Foam

CUCUMBER COOLER

Hendrick’s Gin, St. Germain, Cucumber Wheels, Mint, Lime

IMPROVED MANHATTAN

High West Rye, Sweet Vermouth, Grand Marnier, Angostura Bitters, Orange Bitters

THE OLD FASHIONED

High West Bourbon, CRG Syrup, Filthy Cherry, Charred Orange. Cherrywood-Smoked Add \$5

BEER

DRAFT BEER

Bud Light
Islamorada IPA
Yuengling
Stella Artois
Reef Donkey
Kona Ale

DOMESTIC BOTTLED BEER

Miller Lite
Budweiser
Bud Light
Michelob Ultra
Coors Light
Samuel Adams Boston Lager

WHITE WINE

CHAMPAGNE & SPARKLING

001	Laurent-Perrier, Brut, France - Split	Split	\$22
002	Prosecco DOCG, Canella, Italy - Split	Split	\$16
003	Henriot, Brut Souverain, France		\$90
004	Veuve Clicquot, Yellow Label, France	\$36	\$140
005	Dom Pérignon, France 2012/13		\$425
006	Barone Pizzini, Franciacorta, Italy		\$75
007	Möet & Chandon Rosé Impérial, France		\$125
008	Domaine Carneros, By Taittinger, Brut Rosé, California		\$82

CHARDONNAY

010	Unshackled, Prisoner, North Coast 2021/22	\$17	\$60
011	Landmark, Overlook, Sonoma 2019/20	\$13	\$48
012	Karia, Stags Leap Wine Cellars, Napa 2020/21		\$70
013	Domaine Louis Moreau Chablis, France 2020/21		\$85
014	Vins Auvigue, Pouilly-Fuissé, France 2020/21		\$85
015	Chalk Hill, Estate, Sonoma 2019/20	\$20	\$78
016	Merryvale, Carneros, Napa 2019/20		\$70
017	Jarvis Estate, Napa 2018/19		\$145
018	Cakebread Cellars, Napa 2020/21		\$98
019	EnRoute, By Far Niente, Russian River 2021/22		\$85
020	Jordan, Russian River 2019/20		\$78
021	Migration, By Duckhorn, Sonoma 2020/21		\$80
022	My Favorite Neighbor, San Luis Obispo 2020/21		\$70
023	Domaine Serene, Evenstad Reserve, Willamette 2019/20		\$130
024	Pahlmeyer, Napa 2020/21		\$160
025	Cattleya, Cuvée #5, Sonoma 2020/21		\$112

SAUVIGNON BLANC

030	Kim Crawford, Marlborough, New Zealand 2022	\$13	\$50
031	Sager & Verdier, Sancerre, France 2021/22	\$20	\$78
032	Saget La Perrière, Pouilly-Fumé, Loire, France 2020/21		\$78
033	Villa Maria, Private Bin, Marlborough, New Zealand 2021/22		\$42
034	Cloudy Bay, Marlborough, New Zealand 2021/22		\$75
035	Cakebread Cellars, Napa 2021/22		\$82

WHITES AROUND THE WORLD

040	Riesling, Chateau Ste. Michelle, Columbia Valley 2021/22	\$12	\$42
041	Riesling, Dr. Hermann, Kabinett, Germany 2020/21		\$60
042	Grüner Veltliner, Lois Loimer, Austria 2020/21		\$50
043	Pinot Grigio, Zenato, Veneto, Italy 2021/22	\$12	\$44
044	Pinot Grigio, Santa Margherita, Alto Adige, Italy 2021/22	\$17	\$62
045	Bianco, Frico By Scarpetta, Italy 2019/20		\$44
046	Gavi, La Scolca White Label, Piedmont, Italy 2020/21		\$46
047	Moscato D'Asti DOCG, Saracco, Piedmont, Italy 2021/22	\$13	\$48
048	Rosé, Bieler Père & Fils, Provence, France 2021/22		\$46
049	Rosé, Chateau D' Esclans Whispering Angel, France 2021/22	\$14	\$54
050	Vouvray, Champalou, Loire Valley, France 2019/20		\$60
051	Albariño, Fillaboa, Rias Baixas, Spain 2020/21		\$50
052	Rioja Blanco, Manzanos, Spain 2019/20		\$54

RED WINE

MERLOT

060	Grayson Cellars, California 2021/22	\$12	\$42
061	Markham Vineyards, Napa 2019/20	\$16	\$60
062	Seven Falls, Wahluke Slope, Washington State 2017/18		\$42
063	Trefethen, Oak Knoll District, Napa 2019/20		\$72
064	Duckhorn, Napa 2020/21		\$90
065	Duckhorn, Three Palms Vineyard 2018/19 - Magnum		\$325
066	Mayacamas Vineyards, Mount Veeder, Napa 2018/19		\$135

COLLIER PALOMA

Corazón Tequila, Blood Orange, Grapefruit, Salted Rim

FRENCH 75

Nolet’s Gin, Champagne, Meyer Lemon, Blackberry Liqueur

FLORIDA MULE

Wheatley Vodka, Key Lime, Strawberry, Ginger Beer

WILD BERRY MOJITO

Myers’s Platinum Rum, Blackberry, Raspberry, Lime, Mint

SOUTH SEAS MAI TAI

Real McCoy 5 Year Rum, Clement Creole Shrubb, Orgeat, Pineapple, Myers's Float

OUR FAMILY SECRET ESPRESSO MARTINI

Make the evening last a little longer!

IMPORT & CRAFT BOTTLED BEER

Corona
Corona Light
Heineken
Blue Moon
Guinness
Sierra Nevada Pale Ale
Dogfish Head 90 Min IPA
Newcastle Brown
Lagunitas A Little Sumpin’ Sumpin’ IPA
Amstel Light

MALBEC

		GLS	BOTTLE
070	High Note, Argentina 2020/21	\$12	\$44
071	Catena Alta, Historic Rows, Mendoza, Argentina 2018/19		\$92
072	Opaque, Paso Robles 2018/19		\$60

PINOT NOIR

080	Meiomi, Santa Barbara 2021/22	\$13	\$50
081	Ken Wright, Willamette Valley 2017/18	\$16	\$60
082	Talbott, Sleepy Hollow, Santa Lucia Highlands 2017/18	\$20	\$74
083	Archery Summit, Premier Dundee Hills, Willamette Valley 2020/21		\$115
084	Joseph Phelps, Freestone Vineyards, Sonoma Coast 2019/20		\$120
085	Emeritus, Hallberg Ranch, Russian River 2018/19		\$82
086	Cloudy Bay, Te Wahi, Central Otago, New Zealand 2017/18		\$145
087	Dom Serene, Yamhill Cuvée, Willamette Valley 2018/19		\$110
088	Slander, Orin Swift, California 2020/21		\$90
089	Lucia, By Pisoni, Santa Lucia Highlands 2021/22		\$115
090	L'usine, Santa Rita Hills 2018/19		\$110
091	Goldeneye, By Duckhorn, Anderson Valley 2017/18 - Magnum		\$180

SYRAH/SHIRAZ AND GRENACHE

100	Wakefield Estate, Clare Valley, Australia 2018/19	\$13	\$50
101	Petite Syrah, Stags Leap Winery, Napa 2019/20		\$74
102	Two Hands, Bella’s Garden, Australia 2019/20		\$120
103	Penfolds, Bin 389, "Baby Grange", Australia 2019/20		\$95
104	Domaine De La Janasse, Côtes Du Rhône Reserve, France 2019/20		\$60
105	Vieux Télégraphe, Châteauneuf-du-Pape, France 2019/20		\$170

ZINFINDEL

110	Pedroncelli, Mother Clone, Dry Creek 2019/20	\$13	\$50
111	Grgich Hills, Napa 2017/18		\$78
112	Ridge, Lytton Springs, Sonoma 2019/20		\$82
113	8 Years In The Desert, Orin Swift, Napa 2021/22		\$90

SPAIN

120	CVNE Crianza, Rioja 2018/19		\$42
121	Mas Martinet, Martinet Bru, Priorat 2019/20		\$68
122	Beronia Grand Reserva, Rioja 2013/14		\$78
123	Numanthia, Tinto De Toro 2016/17		\$74

ITALY

130	Super Tuscan, Podere Grattamacco Bolgheri Rosso,Tuscany 2020/21	\$20	\$75
131	Super Tuscan, Promis, Gaja 2020/21		\$85
132	Super Tuscan, Ornellaia, Bolgheri, Tuscany 2019/20		\$425
133	Super Tuscan, Tignanello, Antinori 2019/20		\$235
134	Chianti Classico Riserva, Felsina Berardenga, Tuscany 2017/18		\$75
135	Rosso Di Montalcino, San Giorgio Ciampoleto, Tuscany 2019/20	\$17	\$62
136	Barolo, Dagromis, Gaja, Piedmont 2018/19		\$175
137	Brunello Di Montalcino, Il Poggione, Tuscany 2017/18		\$150
138	Brunello Di Montalcino, Gaja, Tuscany 2014/17		\$175
139	Valpolicella, Dal Forno Romano, Verona 2013/14		\$220
140	Amarone Della Valpolicella, Bertani 2010/11		\$220
141	Amarone Della Valpolicella, Zenato 2017/18		\$120
142	Barbaresco Rabajà, Giuseppe Cortese 2018/19		\$98
143	Ripasso, Buglioni, Valpolicella 2018/19		\$76

BORDEAUX

150	Château De Parenchère, Bordeaux Supérieur 2019/20	\$13	\$52
151	Château Peyrat, Graves, 2019/20	\$18	\$70
152	Château Batailley, Lions de Batailley, Pauillac 2015/16		\$150
153	Château De Pez, Saint - Estephe 2019/20		\$115
154	Château La Grave, Pomerol 2011/14		\$165
155	Château De La Coste, Margaux 2018/19		\$90

CABERNET SAUVIGNON & BLENDS

160	Josh Cellars, California 2019/20	\$12	\$48
161	Quilt, By Caymus, Napa 2019/20	\$18	\$70
162	Louis M. Martini, Napa 2018/19	\$23	\$85
163	Adaptation, By Plumpjack, Napa	\$34	\$130
164	Duckhorn, Napa 2019/20		\$115
165	Faust, By Quintessa, Napa 2019/20		\$95
166	Robert Mondavi, Napa, 2019/20		\$76
167	Black Stallion, Napa, 2019/20		\$64
168	Turnbull, Napa 2020/21		\$98
169	Justin, Paso Robles 2019/20		\$62
170	Justin, Isosceles, Napa 2017/18 - Magnum		\$340
171	Bonanza, By Caymus, California Lot 5&6		\$58
172	Grgich Hills, Napa 2018/19		\$120
173	Darioush Caravan, Napa 2018/19		\$95
174	Cade, Howell Mountain, Napa 2018/19		\$195
175	Heitz Cellars, Napa 2017/18		\$125
176	Nickel & Nickel, Napa 2019/20		\$176
177	Far Niente, Napa 2019/20		\$295
178	Far Niente, Napa 2018/19 - Magnum		\$585
179	Cakebread Cellars, Napa 2019/20		\$172
180	Caymus, Napa 2020/21		\$176
181	Beaulieu Vinyard BV, Rutherford Reserve, Napa 2019/20		\$120
182	Silver Oak, Napa 2018/19		\$225
183	Silver Oak, Alexander Valley 2017/18		\$150
184	Peter Michael, Les Pavots, Sonoma 2018/19		\$350
185	Inglenook, Napa 2017/18		\$178
186	Shafer, One Point Five, Stags Leap District, Napa 2019/20		\$190
187	Clos Du Val, Napa 2016/19-Magnum		\$175
188	Chappellet, Napa 2019/20		\$175
189	Joseph Phelps Vinyards, Napa 2019/20		\$175
190	Jordan, Alexander Valley 2017/18		\$122
191	Conundrum, California 2020/21	\$12	\$48
192	The Prisoner, Napa 2021/22		\$80
193	The Prisoner, Napa 2019/20 - Magnum		\$160
194	Overture, By Opus One, Napa - NV		\$255
195	Napa Nook, Dominus, Yountville 2015/19		\$175
196	Estancia Reserve, Meritage, Paso Robles 2019/20		\$62
197	The Paring, California 2017/18		\$52
198	Blue Rock Baby Blue, Sonoma 2019/20		\$70

CHEF CO-OWNER FRANCESCO CARVELLI | WE RESERVE THE RIGHT TO ADD SUGGESTED GRATUITY OF 20%

🍴Gluten-Free | * Raw/Undercooked | Please advise your server of any food allergies prior to ordering. Although every effort will be made to accommodate food allergies, we’re afraid we cannot always guarantee to meet your needs. NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or fresh eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.