

APPETIZERS

MAINE LOBSTER BISQUE 16
BRANDY, TARRAGON, CRÈME FRAÎCHE

CLASSIC ONION SOUP 12
GRUYÈRE, CROUTON, AU JUS

RHODE ISLAND CALAMARI 16
BASIL AIOLI, ARRABBIATA

ALASKAN KING CRAB CAKE 22
HERB TARTAR, SHAVED FENNEL

GRILLED MAPLE-GLAZED BACON* 18
APPLEWOOD SMOKED, POACHED EGG

CHARRED SPANISH OCTOPUS 22
BROCCOLINI, STEWED TOMATOES, PORT WINE

FILET MIGNON TARTARE* 21
CRISPY CAPERS, GRILLED SOURDOUGH, POMMERY MUSTARD

SEARED HUDSON VALLEY FOIE GRAS 28
BRIOCHE FRENCH TOAST, STRAWBERRIES, SHERRY REDUCTION

CRISPY ROCK SHRIMP 19
CHERRY PEPPER AIOLI, CHILI CILANTRO SAUCE

CHILLED SEAFOOD

GULF SHRIMP 22
FRESH HORSERADISH COCKTAIL

OYSTERS* 24
HALF DOZEN, EAST & WEST COAST, DILL MIGNONETTE

TUNA POKE* 19
WASABI SOY, PICKLED CUCUMBERS, AVOCADO PURÉE

HAMACHI* 23
CITRUS CURED HAMACHI, SWEET DROP PEPPER PUREE, JALAPENO, TOASTED SESAME

ORGANIC STURGEON CAVIAR* 38
CRÈME FRAÎCHE, BUCKWHEAT BLINI, WHIPPED EGG YOLK, SHALLOT

SHELLFISH PLATTER*

MAINE LOBSTER TAIL, ALASKAN KING CRAB, JUMBO SHRIMP, EAST & WEST OYSTERS
2PP 75 - 4PP 135

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF A FOOD-BORNE ILLNESS

SALADS

HEIRLOOM TOMATO & BURRATA 15

AGED BALSAMIC, ARUGULA PESTO, SPICED ALMOND

BABY ICEBERG SALAD 16

APPLEWOOD SMOKED BACON, PICKLED RED ONION, TOMATOES, BUTTERMILK BLUE, GREEN GODDESS DRESSING

CAESAR SALAD 15

BABY ROMAINE, HOUSE DRESSING, SOURDOUGH CROUTONS

CHOPPED SALAD 23

GRILLED TIGER SHRIMP, ARTICHOKE, HEARTS OF PALM, WHITE BEANS, CASTELVETRANO OLIVES, GREEN BEANS, PEPPERONCINI, BASIL VINAIGRETTE

ENTREES

FENNEL CRUSTED SALMON* 38

MARBLE POTATOES, LOBSTER BUTTER

MARY'S HALF CHICKEN 32

CRISPY SKIN, BLACK TRUFFLE REDUCTION

DIVER SEA SCALLOPS* 39

CELERY ROOT, CHANTERELLE MUSHROOMS, HERB BUTTER

ALASKAN HALIBUT* 42

PAN ROASTED, TOMATO BROTH, OLIVE RELISH

COLORADO LAMB CHOPS* 52

TOASTED BARLEY, ESCAROLE, CURRANT LAMB JUS

MB STEAK BURGER* 28

SIGNATURE BRISKET BLEND, HAND-CUT APPLEWOOD SMOKED BACON, BUTTERKASE CHEESE AND FRIES

SHRIMP RISOTTO 42

ENGLISH PEAS, ROASTED ONION, MASCARPONE

MAINE LOBSTER TAIL 74

12OZ, BUTTER POACHED, CHARRED LEMON, BROCCOLINI

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

MB SIGNATURE STEAKS

FROM OUR SELECT MIDWESTERN RANCHERS, SIGNATURE SEASONING

FILET MIGNON*

6oz 42 8oz 49 12oz 56

BONE-IN FILET MIGNON*

16oz 68

NY STRIP*

16oz 55

DRY AGED BONE-IN NY*

18oz 58

RIB EYE*

18oz 57

HANGER AU POIVRE*

10oz 36

STRAUSS VEAL CHOP*

14oz 57

FOR TWO

DOUBLE PORTERHOUSE*

"AS IT SHOULD BE", 32oz 89

TOMAHAWK

ROASTED CHILI RUB, 32oz 108

CHATEAUBRIAND

CENTER CUT FILET, 22oz 120

DOMESTIC

SNAKE RIVER WAGYU*

NY STRIP - 6oz 69

JAPANESE

SATSUMA WAGYU*

NY STRIP A5 - 6oz 160

HOT ALASKAN KING CRAB

1 LB 79

SURF'S UP

1/2 LOBSTERTAIL 24

BUTTER POACHED

SHRIMP SCAMPI 19

LEMON BUTTER

ALASKAN KING CRAB 26

OSCAR STYLE

OR...

SEARED FOIE GRAS 18

SAUCES 7 EACH

BÉARNAISE
PEPPERCORN
BORDELAISE

CRUSTS 7 EACH

BUTTERMILK BLUE
GARLIC PARMESAN

SIDES 14 EACH

YUKON MASH
POTATOES

*CREAMED SPINACH
POACHED EGG, TRUFFLE
GOUDA

POTATO GRATIN
GRUYÈRE

SHOESTRING
POTATOES
HOUSEMADE KETCHUP

GRILLED ASPARAGUS
CRISPY GARLIC, OLIVE OIL

CRISPY ONIONS
SMOKED PAPRIKA

MAITAKE
MUSHROOMS
AGED GOAT CHEESE

BRUSSELS SPROUTS
PICKLED SHALLOT,
TOASTED ALMOND

CREAMY POLENTA
PECORINO, CHIVES

ROASTED
CAULIFLOWER
CIPOLLINI ONION, BACON

LOBSTER
MAC & CHEESE
CAVATAPPI PASTA 24

CREAMED CORN
KING CRAB,
ROASTED POBLANO 24

COCKTAILS

CHICAGO WAY MANHATTAN

TEMPLETON PROHIBITION RYE WHISKEY,
ST. GEORGE AMERICANO, PUNT E MES
APERITIVO, BARREL AGED

MAGIC MIKE

RASPBERRY INFUSED BORN & BRED VODKA,
SPARKLING ROSE, STRAWBERRY,
COTTON CANDY

16

MULE IT OVER

KETEL ONE ORANJE VODKA, GINGER BEER,
AMARO, LIME

HOTEL CALIFORNIA

HANGAR ONE BUDDHA'S HAND CITRON VODKA,
GRAPEFRUIT AND PINEAPPLE LIQUOR,
FRESH LEMON

SANGRIA

RED WINE, BLUEBERRY VODKA, SPICED RUM

MANGO & CASH

MANDARIN BLOSSOM VODKA,
HONEY-MANGO, PROSECCO

SPICY CUCUMBER MARGARITA

HABANERO AND JALAPENO INFUSED MILAGRO
SILVER TEQUILA, CUCUMBER,
FRESH LIME, MINT

MB HIGHBALL

MINT INFUSED OLD FORESTER,
COCKTAIL & SONS FASSIONOLA SYRUP,
FRESH LEMON, TONIC

MOJITO ROYALE

4-YEAR FLOR DE CANA RUM, CHAMPAGNE,
FRESH MINT, LIME

MB PALOMA

PATRON SLIVER, GRAPEFRUIT,
FEVER TREE SPARKLING LEMON,
FRESH LEMON

IT'S A FUGGAZI

HENDRICK'S GIN, CONTRATTO APERITIF,
BLOOD ORANGE, FRESH LEMON

15

MB|STEAK

SWEETS FOR TWO

VANILLA CRÈME BRÛLÉE

VANILLA CUSTARD, CITRUS CAKE,
SEASONAL BERRIES

LAYERED CARROT CAKE

SPICED ROASTED PINEAPPLE,
CANDIED PECANS

NEW YORK CHEESECAKE

CARAMEL BANANA,
CANDIED PEANUT POPCORN

LEMON MERINGUE PIE

LEMON CREAM,
RASPBERRIES, MIXED
BERRY REDUCTION

TRIPLE CHOCOLATE TRUFFLE CAKE

CHOCOLATE FUDGE SAUCE,
FRESH RASPBERRIES

16

LIQUID DESSERTS

SAUTERNES 17

LA FLEUR D'OR, BOAREAUX,
FRANCE, 2013

VIDAL ICEWINE 28

JACKSON TRIGGS, RESERVE
NIAGARA PENINSULA, CANADA 2014

TAWNY PORT 19

TAYLOR FLADGATE, 20-YEAR-OLD

LBV, PORT 14

DOW'S LBV 2011

IRISH JIG 15

TULLAMORE DEW, ROGUE ROOT BEER,
VANILLA CRÈME, CHOCOLATE ICE CREAM