

# 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