

APPETIZERS

CAESAR* 26

GARLIC CROUTONS, PARMIGIANO
ANCHOVY CAESAR DRESSING

THE WEDGE 27

BLUE CHEESE, CANDIED BACON
BUTTERMILK DRESSING

HEIRLOOM TOMATO 24

GREEN OLIVE, CURED LEMON
OPAL BASIL

WONTON SOUP 22

WAGYU BEEF DUMPLINGS
GINGER, CHILI OIL

SEARED FOIE GRAS* 36

VANILLA-BUTTERNUT SQUASH PURÉE
RED WINE POACHED CRANBERRIES
WHITE CHOCOLATE BRIOCHE
TOASTED PECANS

COCONUT SHRIMP 35

LIME, RANGOON CREAM

CAVIAR SERVICE*

50 GRAMS TSAR IMPERIAL OSSETRA **475**
30 GRAMS DAURENKI **185**

CRÈME FRAÎCHE, TRADITIONAL GARNISH

CHILLED SHELLFISH

OYSTERS* 34 / 57

HALF MAINE LOBSTER 56

SHRIMP COCKTAIL 36

SEAFOOD TOWER* 78 PER PERSON

SUSHI

WAGYU BEEF & CAVIAR HAND ROLL* 35

GOLD LEAF, WASABI
SOY GLAZE

A5 WAGYU NIGIRI* 59

WHITE SOY, YUZU, BLACK TRUFFLE

VEGETARIAN TIGER ROLL* 25

TEMPURA BUTTERNUT SQUASH
MUSHROOMS, LEMON AIOLI
CRISPY SHALLOTS

SPICY TUNA ROLL* 29

GINGER, SCALLION, TOBIKO

THE MAYFAIR ROLL* 33

SPICY TUNA, HAMACHI
SHRIMP TEMPURA

HAMACHI CRUDO* 32

CALAMANSI, FRESNO CHILI
GRAPEFRUIT, OLIVE OIL

TUNA TARTARE* 35

AVOCADO, RICE CRACKER, HIJIKI SALAD
BLACK GARLIC AIOLI

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

ENTREES

GRILLED BRANZINO 59

PARSLEY, CAPERS
LEMON, OLIVE OIL

ORA KING SALMON* 55

MELTED LEEKS, GARDEN PARSLEY
SUNCHOKE PURÉE & CHIPS

GRILLED PORK CHOP* 65

CRISPY ONIONS, FENNEL-APPLE SALAD
BROWN SUGAR APPLE SAUCE
RED SORREL

CAULIFLOWER STEAK 36

PISTACHIO VINAIGRETTE, RADISH
CRISPY SHALLOTS

PAPPARDELLE PASTA 45

ITALIAN EGGPLANT, GREMOLATA
BURRATA, POMODORO SAUCE

ROASTED HALF CHICKEN 49

LEMON PEPPER, WATERCRESS
GARLIC CHICKEN JUS

JAPANESE A5 WAGYU RIBEYE*

BLACK GARLIC PONZU

6 OZ. 380 | 9 OZ. 560

SUPPER CLUB CLASSICS

WHOLE ROASTED DOVER SOLE* 135

CAVIAR BEURRE BLANC SAUCE

MAINE LOBSTER THERMIDOR 145

MUSHROOM DUXELLE, GRUYÈRE, CRISPY POTATOES

STEAMED KING CRAB LEGS (MP)

CLARIFIED BUTTER, LEMON

GARLIC CRUSTED PRIME RIB* 90

AU JUS, FRESH HORSERADISH

8 OZ. FILET MIGNON* 82

USDA PRIME SCHUYLER FARMS BEEF, BLACK TRUFFLE SAUCE

14 OZ. NEW YORK STRIP STEAK* 78

USDA PRIME SCHUYLER FARMS BEEF, CARAMELIZED SHALLOTS, VINCOTTO VINEGAR

36 OZ. DRY-AGED USDA PRIME TOMAHAWK* 285

CAJUN FRIED ONION RINGS, MAYFAIR STEAK SAUCE, BÉARNAISE

SUPPLEMENTS

SEARED FOIE GRAS* 31

GRILLED SHRIMP & BEARNAISE* 29

HALF MAINE LOBSTER 56

CRAB OSCAR* 39

SIDES

FOREST MUSHROOMS 20

POTATO PURÉE 21

TRUFFLE FRENCH FRIES 26

TRUFFLE PASTA 32

CREAMED SPINACH 20

BEEF FRIED RICE 22

SAUTÉED BROCCOLINI 20

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DESSERT

THE CIGAR 24

MILK CHOCOLATE PANNA COTTA, BLACK CURRANT
GANACHE, BLUEBERRY COMPOTE
HAZELNUT CRUMBLE

ICE CREAM SUNDAE 20

VANILLA SOFT SERVE, TRADITIONAL TOPPINGS

BLACK FOREST CAKE 19

LIGHT AND DARK CHOCOLATE MOUSSE, CHERRIES

CHERRIES JUBILEE 24

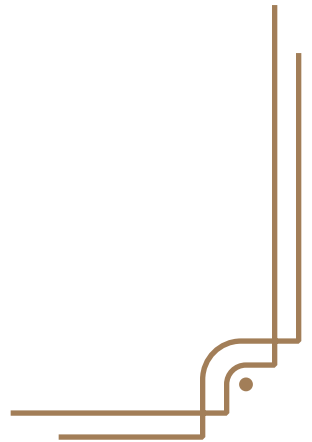
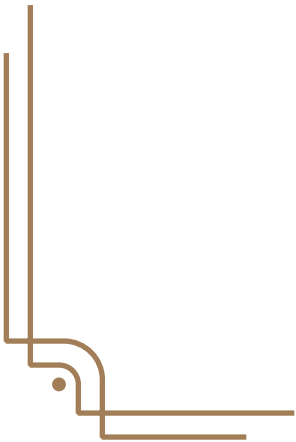
BLACK CHERRIES, RUM, SOFT SERVE ICE CREAM

COCONUT CREAM PIE 22

COCONUT CREMEUX, CRUNCHY MERINGUE
TROPICAL FRUIT COULIS

CHEESE PLATE 19

CHEF'S SELECTION OF CHEESES
HONEYCOMB, CANDIED PEANUTS





DESSERT WINE

ROYAL TOKAJI "RED LABEL" 5 PUTTONYOS 21

HUNGARY

INNISKILLIN "PEARL VIDAL" ICEWINE 27

NIAGARA PENINSULA

SANDEMAN PORT 20

20 YEAR TAWNY

COCKTAILS

ESPRESSO MARTINI 23

VANILLA VODKA, KAHLUA
ESPRESSO

CARAJILLO 22

LICOR 43, ESPRESSO

CHOCOLATE MARTINI 23

VANILLA VODKA, FRANGELICO
WHITE & DARK CHOCOLATE LIQUEUR

