



FOR THE TABLE

- Charred Octopus** 24 (GF)
Roasted Fingerling Potatoes, Romesco Sauce, Lemon-Herb Marinated Octopus
- Maryland Crab Cakes With Lemon Beurre Blanc** 24 (N)
Olives, House-Pickled Vegetables, Candied Pecans
- Charcuterie** 52 (N)
Artisanal Meats, Select Cheeses, Assorted Jams, Nuts, Pickled Vegetables, Lavosh
- Jumbo Cocktail Shrimp*** 18 (GF)
Gulf Jumbo Shrimp, House-made Cocktail Sauce, Lemon Slices
- Tropical Ceviche*** 16
Daily Fresh Fish, Red Onion, Cilantro, Wakame, Key Lime, Soy Sauce
- Seared Blackened Ahi Tuna*** 19
Cucumber-Carrot Slaw, Sweet Soy Glaze, Sriracha Mayonnaise
- Hot Candied Bacon** 16
House-made Hot Candied Bacon
- Pan-Seared Scallops*** 24 (GF)
Fennel Arugula Salad, Lemon Honey Vinaigrette, Citrus Supreme
- Seafood Tower*** 125 (GF)
Oysters, Mussels, Jumbo Shrimp, Crab Claws
- Parmesan Potato Crisps** 14

SOUP AND SALADS

- Add 8 Chicken +8 | Add Salmon* +10 | Add Shrimp* +10 | Add Steak* +12*
- Soup du Jour** Cup 12 Bowl 18
See Server for Chef Selection
- Burrata Salad** 24 (N)
Baby Heirloom Tomatoes, Candied Pistachio, Arugula, Basil, Frisée, Lemon Honey Vinaigrette, Balsamic Gastrique
- Baby Gem Caesar** Side 12 Full 21
Parmigiano-Reggiano, Focaccia Croutons, Caesar Dressing
- The Marc** Side 12 Full 21 (GF)
Red Leaf, Bacon, Avocado, House-made Ranch
- Chop Salad** Side 12 Full 22
Baby Iceberg Lettuce, Boiled Egg, Ham, Bacon Lardons, Roasted Tomatoes, Bleu Cheese Crumbles, Green Onions

SIDES

- Choose One Full Side or a Pairing of Two Half Portions.*
- Sautéed Wild Mushroom 14
- Baked Potato or Loaded Potato 13
- Crispy Brussels Sprouts 14
- Grilled Asparagus 12
- Garlic Mashed Potatoes 14
- Fire-Roasted Peaches 14
- White Cheddar Mac N' Cheese 14
- Broccolini 14
- Parmesan Truffle Potato Fries 16
- Creamed Spinach 14
- Collard Greens 14

OFF THE GRILL

- 10 Oz. Bone-In Filet USDA Prime*** 84
- 8 Oz. Filet USDA Prime*** 72
- 14 Oz. NY Strip USDA Prime*** 68
- 16 Oz. Ribeye USDA Prime*** 74
- 14 Oz. T-Bone USDA Prime*** 76
- 32 Oz. Tomahawk USDA Prime*** 175
- 6 Oz. Frenched Lamb Chops*** 46
- 10 Oz. Whiskey Glazed Salmon*** 37
- 6 Oz. Australian Black Opal Wagyu* 32
- 6 Oz. Japanese A5 Strip Loin Wagyu* 88
- 6 Oz. American Chatel Farm* 46
- Hemisphere Wagyu Flight*** 119 | *3 Oz. Each*

STEAK ENHANCEMENTS

- Signature** 8
Choice of one: *Béarnaise, Chimichurri, Bleu Cheese Crumbles, Sautéed Onions*
- Indulgent** 12
Choice of one: *Bourbon Barrel Butter, Mushroom Cream Sauce, Bleu Cheese Sauce, Soy Garlic Shishito Peppers & Fried Onions*
- 7 Oz. Maine Lobster* 26
- Crab Oscar 24
- Seared Scallop* 21
- Grilled Shrimp* 22

MAIN DISH

- Pasta Primavera** 28 (V)
Spaghetti Pasta, Cauliflower, Sugar Snap Peas, Roasted Tomatoes, Garlic, Shallots, Oat Milk
- Beef Rendang Short Rib** 48
Coconut Milk, Galangal, Lemongrass, Kaffir Lime Leaves
- Sautéed Tiger Shrimp Prawns*** 42
Butter Chili Sauce, Grilled Baguette, Tropical Salsa
- Pan-Seared Swordfish*** 41
Wilted Spinach, Blood Orange Gastrique, Raspberry Vinegar Pearls
- Traditional Bolognese** 32
Egg Pappardelle Pasta, Veal Bolognese Sauce, Parmesan Cheese

CHEF’S SEASONAL WEEKLY SPECIALS

N: CONTAINS NUTS | GF: GLUTEN-FREEE | V: VEGETARIAN | VG: VEGAN | DF: DAIRY-FREE
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.
ONE CHECK FOR PARTIES OF 6 OR MORE AND 20% GRATUITY ADDED. A \$25 CORKAGE FEE APPLIES TO ALL NON-CHATEAU ELAN WINES.