

## 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

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# 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 CRUSTS 7 EACH

BÉARNAISE

PEPPERCORN

BORDELAISE

BUTTERMILK BLUE

GARLIC PARMESAN

## TOMAHAWK FEAST

DRY-AGED, 16-LB USDA PRIME TOMAHAWK STEAK, SERVES 10-12 1200

CARVED TABLESIDE, SERVED WITH SIX SIDES.

72 HOURS ADVANCED NOTICE. INQUIRE WITH YOUR SERVER

## 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

### RASPBERRY MULE

STOLI RASPBERRY VODKA, GINGER BEER,  
LIME, FRESH RASPBERRIES

### HOTEL CALIFORNIA

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

### SANGRIA

RED WINE, BLUEBERRY VODKA, SPICED RUM

### MB SMASH

STOLI STRAWBERRY VODKA,  
LEMONADE, STRAWBERRIES AND BASIL

### SPICY CUCUMBER MARGARITA

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

### SOUTHERN SWEET TEA

VODKA, MAPLE SYRUP, UNSWEETENED ICE  
TEA, MINT

### MOJITO ROYALE

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

### MB PALOMA

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

### IT'S A GEM

EMPRESS GIN, MUDDLED BLUEBERRIES  
AND LEMON, FRESH LEMON SOUR

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