



## SALADS & STARTERS

- ROASTED BEET & SHAVED GREENS SALAD  
rosemary roasted almonds, green apples & whipped goat cheese 14
- MAPLE & ASH WEDGE  
crispy glazed bacon, blue cheese, marinated cherry tomatoes & ranch dressing 16
- KING CRAB & BUTTERED LETTUCE SALAD  
charred avocado, radish, cucumber, mint & basil 28
- FORK & KNIFE CAESAR SALAD  
wood fired romaine, pecorino, soft cooked egg & savory sprinkles 16
- PRIME BEEF MEATBALLS  
caramelized tomato sauce, cheese curds & garlic bread 16
- HEARTH ROASTED SHRIMP DE JONGHE  
trumpet mushrooms, fino sherry & uni butter 22
- BAKED-IN-COALS FRENCH ONION SOUP  
bubbling gruyère & sourdough croutons 12
- SAUTERNES SOAKED FOIE GRAS  
seasonal compote, hazelnuts, fines herbes & warm brioche 22
- WOOD GRILLED SPANISH OCTOPUS  
rouille, squid & preserved jimmy nardello peppers 19

## RAW/CHILLED

- HAMACHI CRUDO  
radish, espelette, fine herbs & fresno jus 16
- YELLOW FIN TUNA TARTARE  
avocado, crispy shallots, watermelon & macadamia nut 22
- OYSTERS ON THE HALF SHELL  
cocktail sauce & champagne mignonette 18/36
- WILD BLUE PRAWN SHRIMP COCKTAIL 1/2 lb  
cocktail sauce, drawn butter & aioli 25
- ALASKAN KING CRAB LEGS 1 lb  
cocktail sauce, drawn butter & aioli 68
- TENDERLOIN STEAK TARTARE  
smoked egg yolk, white soy & grilled sourdough 16

### *Caviar* 1 oz

warm blinis, potato chips, chives, egg, crème fraîche, capers

ROYAL SCANDINAVIAN 60

KALUGA 130

AMERICAN OSSETRA 220

## FIRE ROASTED SEAFOOD TOWER

*The collection of seafood below is roasted in the hearth and finished with garlic butter and chili oil.*

PER PERSON 45	SEMI-PRO TOWER 125	BALLER TOWER 180
OYSTERS 6pc 18	HALF MAINE LOBSTER 34	BLUE PRAWN 1/2 lb 25
SCALLOPS 5 pc 22	MANILA CLAMS 10 pc 15	ALASKAN KING CRAB 1/2 lb 34

I DON'T GIVE A F\*@K Let us take care of you - 145

## ENTRÉES

- PORK CHOP MILANESE capers, cherry tomatoes & arugula 28
- HOUSE-MADE RICOTTA AGNOLOTTI winter truffle conserve 22
- FIRE ROASTED CHICKEN spring onion, potato purée & pan jus 29
- SHORT RIB BEEF STROGANOFF dill, mushroom & jus 26

## WOOD FIRED HEARTH

*We believe cooking over a live wood fire just tastes better.*

- PETITE FILET MIGNON 6oz 38
- FILET MIGNON 10oz 58
- BONE IN FILET MIGNON 16oz 68
- CLASSIC STEAK FRITES 10oz hanger with entrecoté 28
- 28 DAY DRY-AGED BONE-IN RIBEYE 22oz 68
- AUSTRALIAN RACK OF LAMB 20oz 54
- BEELERS PORK CHOP 14oz, bone marrow, truffle jus 30
- BONE IN COWGIRL 16oz 58
- M&A SURF & TURF 6oz filet mignon & 1/2 lobster 65
- 37 DAY DRY-AGED BONE-IN NEW YORK STRIP 18oz 65
- WHOLE ROASTED DOVER SOLE black truffle artichoke berigoule 75
- SLOW ROASTED SKUNA BAY SALMON leeks, dill & crispy garlic 33
- MEDITERRANEAN BRANZINO fennel, capers & preserved lemon 38

### *Butcher's Reserve*

- A5 JAPANESE STRIP LOIN 5oz black truffle potato purée 100
- 28 DAY DRY-AGED TOMAHAWK 30oz 160
- THE EISENHOWER 40+ oz 175
- 28 DAY DRY-AGED PAINTED HILLS RIBEYE 24oz 80

### *Arm Candy*

- M&A BEEFED UP BUTTER 8
- SAUCE DIANNE mushroom & cognac 12
- BÉARNAISE 4
- ROASTED BONE MARROW capers & parsley 18
- PENTA CRÈME BLUE CHEESE 6

## MARKET

- BRUSSELS SPROUTS lemon & garlic 14
- ASPARAGUS orange, almond & mint 12
- BAKED & LOADED 14
- ROASTED WILD MUSHROOMS 14
- HOUSE SMOKED MAPLE GLAZED BACON 12

## SIDES

- HAND CUT FRIES 8
- WHIPPED & BUTTERED POTATOES 10
- CREAMED SPINACH 10
- ONION RINGS 8
- TRUFFLE MAC & CHEESE corn & raclette 14
- YUKON GOLD GRATIN 12

## CLASSICS

## MAPLE & ASH

DANNY GRANT

CONSUMING WINE FROM LARGE FORMAT BOTTLES MAY INCREASE YOUR CHANCE OF HAVING FUN

IF YOUR NEIGHBORING TABLE HAS A CANDELABRA THAT YOU WANT, SWIPE THEIRS WHILE THEY'RE USING THE RESTROOM