

AMERICAN CUT

SEAFOOD TASTING

Chili Lobster, BBQ Baked Oysters, Raw Oysters, Shrimp Cocktail
Yellowfin Tuna, Hiramasa, Jumbo Lumb Crab

135

RAW

Tajima Wagyu Strip Steak

Asparagus, Mâché, Pickled Shallots

42

Hiramasa

Sechuan Button, Avocado, Saratoga Chips

18

Sushi Grade Tuna Tartare

Miso Dashi, Calamansi Lime, American Caviar

18

CLASSICS

Cornflake Crab Cake

Smoked Onion Remoulade, Charleston Slaw

17

MF Shrimp Cocktail

Horseradish, Lemon

16

OG 1924 Hotel Caesar Salad

Lemon, Parmigiano Reggiano, Bread

14

Steak Knife Wedge Salad

Black Pig Meat Co. Bacon, Maytag Blue Cheese

13

HOT

BBQ Baked Oysters

Pancetta Powder, Ararat

19

Chili Lobster

Texas Toast

27

Black Pig Meat Co. Bacon

MF Steak Sauce, Black Onion

16

Scrapple

Sunnyside Egg, Dijon Mustard Sauce

16

Wood Fired Octopus

Piquillo Peppers, Romesco, Marcona Almonds

18

Bone Marrow

Burgundy Escargot, James Beard Salad

16

HAND SELECTED BY PAT LAFREIDA

WET AGED

Filet Mignon	10oz	45
Hanger Steak	10oz	32
Beef Short Ribs		43

DRY AGED

Porterhouse for Two	40oz	110
Strip Steak	14oz	45
Bone-In Ribeye	20oz	51
PORTERHOUSE		
Colorado Lamb	16oz	41
Amish Veal	18oz	42
Hampshire Pork	16oz	36

SAUCES/BUTTERS 2

MF Steak Sauce	
Chimichurri	
Bearnaise	
Au Pierre Poivre	
Red Wine	
Maitre D' Butter	
Choose Three	5

ON TOP 6

Jack Daniels Onions	
Feather Ridge Farm Egg	
Black Pig Meat Co. Bacon	
Bone Marrow	
Crab Cake	16
Foie Gras	18
Chili Lobster	27

THE AMERICAN CUT

Tomahawk Ribeye Chop	42oz	Surf & Turf for Two	42oz & 2lb
<i>Prime 28 day Dry Aged for Two</i>	135	<i>Tomahawk Ribeye Chop & Chili Lobster</i>	175

WAGYU BEEF

Tajima Wagyu		
<i>Strip Steak</i>	10oz	120

BIRDS

Bell & Evan's Chicken Under a Brick	
<i>Pan Drippings</i>	26

FROM THE SEA

Halibut en Croute, Sauce Proposal	36
Sea Scallops, Preserved Lemon, Bergamot Oil	33
Dad's Planked Salmon, Old Fashioned Egg Sauce	34

POTATOES 10

Dry Aged Potatoes, Leeks, Meat Glaze
Brass Knuckle Potatoes, Aged Cheddar, Pork Roll
Potatoes Au Gratin, Thyme, Garlic
Twice Baked, Parmesan, Truffle
Potato Puree "Robuchon," Local Butter
Rosemary Cottage Fries, Grana Padano

VEG 11

Wood Fired Cream Spinach, Sunchoke
Cauliflower, Vadouvan, Harissa Yogurt
Carrot Glazed Carrot, Mint
Collard Greens, Pot Lick Juice, BPMC Bacon
Beer Battered Onion Rings, Steakhouse Ranch
Hen of the Woods Mushrooms, Soy