

STREE

steak & seafood

SMALL PLATES

ROMAN ARTICHOKES

long stem roman style artichokes, oreganata breadcrumbs, white wine, lemon, asiago

LOBSTER MAC N' CHEESE 23

orecchiette, lobster claws, white sharp cheddar, oreganata breadcrumbs

STEAMED MUSSELS

firey tomato sauce or white wine, garlic, herbs

STEAMED CLAMS

garlic, wine, herbs

FRITTO MISTO

crispy calamari, shrimp, zucchini, garlic aoli

BLACK TRUFFLE MAC

17 orecchiette, white sharp cheddar, black truffle, oreganata breadcrumbs

FRIED DIRTY OYSTERS

crème fraîche, caviar, herbs

PORK BELLY BAO BUNS

pork belly, pickled veggies, cilantro, sweet spicy asian glaze

MEDITERRANEAN OCTOPUS 24

spanish octopus, Mediterranean olives, blistered heirloom, garlic, lemon, EVOO, herbs

STICKY RIBS

pork ribs, sweet, sour, savory, caramelized Asian glaze

VEGETERIANS

OUR CHEF WILL BE HAPPY TO PREPARE SOMETHING SPECIAL FOR YOU

SIDES

BRUSSEL SPROUTS parmesan cheese, balsamic glaze

SHOESTRING POTATOES

JASMINE RICE

ASPARAGUS

SIDE SPAGHETTI

EXOTIC MUSHROOMS

AU GRATIN POTATOES 12

MEDITERRANEAN OLIVES

garlic, herbs, EVOO

MS GREENS

CHOPPED SALAD

13

MS greens, hard-boiled egg, pork belly, cherry tomato, cucumber

BURRATA

soft curd fresh mozzarella, prosciutto, cherry tomatoes, herbs, EVOO, balsamic glaze

CAESAR SALAD

romaine, housemade caesar dressing, shaved parmesan, croutons

SOUPS

FRENCH ONION

SOUP DU JOUR 10

BEET & GOAT CHEESE

MS greens, beets, red onion, goat cheese, candied walnuts, balsamic vinaigrette

WEDGE SALAD

iceberg, gorgonzola, cherry tomato, pork belly

add: *tuna | *salmon | shrimp | chicken | *strip steak 15

19

13

RAW BAR

18

17

17

22

18

18

20

12

6

8

12

8

10

8

BEEF CARPACCIO

24 5oz Greg Norman Australian Wagyu arugula, shaved parmesan, truffle oil

*TUNA TARTARE apple, sesame, soy sauce, microgreens, avocado, wasabi cream, wonton chips

*OYSTERS

*CLAMS

SHRIMP COCKTAIL housemade cocktail sauce MP

10

17

15

MP

21

38

40

45

THE BOARD ROOM

add: caesar | MS salad 5.95

CUTS

USDA * BONE IN RIBEYE

USDA * NY STRIP

*8oz WAGYU SIRLOIN

breadcrumbs, tomato sauce, fresh mozzarella, EVOO, spaghetti

*VEAL CHOP PARMIGIANA 49

53 *6oz FILET MIGNON

*9oz FILET MIGNON

* 16oz PRIME RIB

*LAMB CHOPS dijon, herbs, breadcrumbs, amareno

cherry, port wine reduction

TURF ENHANCEMENTS

3 Jumbo Shrimp

3 U-10 Diver Scallops

5oz Lobster Tail

Foie Gras

Au Poivre 20

20

15

45

30

30

Garlic Butter

Truffle Butter

Red Wine Demi

MP

20

SEAFOOD

BOUILLABAISSE

Maine lobster tail, fresh catch, mussels, clams, shrimp, scallop, tomato broth

* SESAME CRUSTED AHI TUNA 38 panko crusted, citrus ponzu, jasmine rice

*FIRE ROASTED SALMON

crusted herbs, garlic, white wine, lemon, blistered heirloom, cripsy capers

LOBSTER FRA DIAVOLO

half of a 2.5lbs Maine lobster, spaghetti, fiery tomato sauce

HOUSE CREATIONS

SHORT RIB RAGU

tomatoes, chianti, paccheri, whipped ricotta, herbs, parmesan

BLACK TRUFFLE RISOTTO

arborio rice, wine, exotic mushrooms, black truffle, EVOO

LEMON HERB CHICKEN

roman artichokes, blistered heirloom, crispy capers, wine, lemon, herbs

ORANGE CHICKEN

dusted, fried, citrus ponzu, jazmine rice

HUGE MF BEEF SHORT RIB

braised, root vegetable au jus, sweet potato puree '

ROASTED DUCK

half roasted duck, amareno cherry, port wine reduction

*MS SMASH BURGER

house blend patties, cheddar, provolone, lettuce, tomato, onion, pickle, MS sauce

WAGYU MEATBALLS

tomato sauce, spaghetti

32

^{*}CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS OUT OF CONSIDERATION OF OUR GUESTS WHO ARE WAITING, WE MAY ASK FOR YOUR TABLE ONCE YOU'VE FINISHED YOUR MEAL 20% GRATUITY ADDED TO PARTIES OF 8 OR MORE