

STREET

steak & seafood

SMALL PLATES

ROMAN ARTICHOKES

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

LOBSTER MAC N' CHEESE

fusilli, lobster claws, sharp cheddar, breadcrumbs

STEAMED MUSSELS

firey tomato sauce or white wine, garlic, herbs

STEAMED CLAMS

garlic, wine, herbs

FRITTO MISTO

crispy calamari, shrimp, zucchini, garlic aioli

BLACK TRUFFLE MAC

fusilli, white sharp cheddar, black truffle, oreganata breadcrumbs

BEGGARS PURSE

22 pear and goat cheese ravioli, sundried tomato, sage, truffle cream sauce

WAGYU MEATBALLS

ricotta, tomato sauce, asiago

CHICKEN LOLLIPOPS

roasted crispy bone-in chicken, hoisin glaze

MEDITERRANEAN OCTOPUS 24

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

STICKY RIBS

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

CRABCAKES

blue crab meat, peppers, breadcrumbs, mustard sauce

SHAREABLE SIDES

BRUSSEL SPROUTS parmesan cheese, balsamic glaze

SHOESTRING POTATOES

6

JASMINE RICE 6

ASPARAGUS 12

SIDE SPAGHETTI 8

MUSHROOMS 10

SAUTEED SPINACH 10

MS GREENS

CHOPPED SALAD

MS greens, hard-boiled egg, bacon chunks, cherry tomato, cucumber

BURRATA

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

CAESAR SALAD

romaine, housemade caesar dressing, shaved parmesan, croutons

TOMATO MOZZARELLA

arugula, lemon vinaigrette, balsamic glaze, basil

SOUPS

FRENCH ONION

18

BEET & GOAT CHEESE

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

WEDGE SALAD

iceberg, gorgonzola, cherry tomato, bacon chunks

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

10

16

21

18

44

47

34

38

34

22

RAW BAR

18

17

17

22

17

18

22

25

12

*BEEF CARPACCIO

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

* OYSTERS

*TUNA TARTARE

apple, sesame, soy sauce, microgreens, avocado, wasabi cream, wonton chips

SHRIMP COCKTAIL

housemade cocktail sauce

CRISPY TUNA

fried sushi rice, tuna mousse, seaweed and sesame seeds

STEAK TARTARE

25 capers, shallots, dijon mustard, worcestershire sauce, egg yolk, toast points

HE BOARD ROOM

14

21

14

18

MP

23

130

49

36

20

20

CUTS

add: caesar | MS salad 5.95 All our cuts are USDA Prime or CAB

*36oz PORTER HOUSE

* 18oz RIBEYE

* NY STRIP

*8oz WAGYU SIRLOIN

***VEAL CHOP MILANESE**

pan fried, heriloom tomatoes, fresh mozzarella, basil, EVOO. balsamic glaze

*24oz COWBOY RIBEYE

*6oz FILET MIGNON

*9oz FILET MIGNON

* 16oz PRIME RIB

*LAMB CHOPS

amarena cherry, port wine reduction

TURF ENHANCEMENTS

3 Jumbo Shrimp

3 U-10 Diver Scallops

6 oz Lobster Tail

Mushroom Marsala

Garlic Butter

Truffle Butter

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SEAFOOD · ·

BOUILLABAISSE

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

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

CRAB CRUSTED COD

white wine lemon garlic sauce, jasmine rice

44

TRUFFLE SCALLOP BUCATINI

blistered heirloom, capers, jasmine rice

FIRE ROASTED SALMON

herbs, garlic, white wine, lemon,

seared diver scallops, black truffle, mushrooms, cream

TUSCAN SHRIMP

spaghetti, sundried tomatoes, artichokes, white wine, lemon, cream

HOUSE CREATIONS

SHORT RIB RAGU

tomatoes, chianti, mezzi rigatoni, whipped ricotta, herbs, parmesan

ROASTED DUCK

half roasted duck, amarena cherry, port wine reduction

CHICKEN SALTIMBOCCA

sage, prosciutto, fresh mozzarella, white wine cream sauce

CHICKEN MARSALA

mushroom, sweet marsala wine

40

34

38

BERKSHIRE PORK CHOP

double cut bone-in, apple, sage, cream

NY STRIP SINATRA

16oz NY Strip, gorgonzola, red wine reduction

*MS SMASH BURGER

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

FRENCH DIP

1lb of shaved prime rib, au jus,

horseradish cream sauce

add on to entree: brussel sprouts | spinach | exotic mushrooms | asparagus









^{*}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