

For the table

Chilled shrimp Bloody Mary tomato, horseradish 24 **GF**

Artisan meats and cheeses grilled country bread, roasted bell peppers, olives 25 ♡

Oysters on the half shell shallot mignonette, lemon 22 **GF**

Waffles and caviar 1oz. Petrossian baika caviar, egg yolk mousse, radishes 75

Beef tartare toast frisée, olive tapenade, cremini mushrooms 26 ♡

Spanish octopus grilled, Mediterranean salad, feta, olive, naan bread 24 ♡

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The Grand Marquis

1oz. Petrossian baika caviar, chilled shrimp Bloody Mary, East Coast oysters, jumbo lump crab cocktail, hamachi crudo au poivre, wakame salad 115

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Starter

Heirloom tomato bisque lump crab "cannoli", avocado, basil 16 ♡

Summer beet and tomato salad ricotta, lavash, balsamic gelée 18 ♡

Hamachi crudo au poivre Harry's strawberries, pickled jalapeños, lime, fennel, cucumbers, mint 22 **GF**

Marquis salad bibb, lolla rosa, baby romaine, shallots, fines herbes, red wine vinaigrette 14 **GF**

Caesar salad baby romaine, endive, black pepper lavash, Parmesan crème 15 ♡

- Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

Please notify your server if you have any allergies.

♡ Can be made gluten free, upon request

Handcrafted pasta

Gemelli arugula pesto, burrata, chili oil, toasted pine nuts, Pecorino Romano 26

Gnocchi sardi mussels, rock shrimp, Jersey corn, sun-dried sweet peppers, parsley 32

Mezzi rigatoni braised rabbit Cacciatore, fresh basil, Parmigiano-Reggiano 28

Main

Sweet pea falafel Heirloom tomatoes, cucumbers, hummus, tzatziki, mint, naan bread 32 ♡

Branzino grilled, eggplant purée, petite potatoes, pickled bell peppers, tomato jam, bagna càuda emulsion 39 **GF**

Yellowfin Ahi tuna watermelon "gazpacho" salad, fresno chili, cucumbers, pickled red onions, aged jerez 46 **GF**

Seafood paella cockles, rock shrimp, diver sea scallops, bomba rice, zucchini and yellow squash, Spanish chorizo, espelette, saffron tomato espuma 42 **GF**

Pork tenderloin bacon wrapped, Frog Hallow peach, fennel, jumbo asparagus, crispy pancetta potatoes, pommery mustard, natural jus 44 **GF**

The Marq burger double smash burger, milk bun, Cooper Sharp American, pork belly, pickles, Marq sauce, Parmesan fries 23 ♡

Allen Brother's 14oz. NY Strip Swiss chard, Jersey tomato, French beans, Marcona almond, parsley garlic, gremolata, romesco, natural jus 58 ♡

Accompaniment 11

Gravy fries • Jumbo asparagus • Spicy acacia honey pork belly • Mexican street corn

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Butcher's reserve

24oz. dry aged bone-in ribeye

Mexican street corn, oxtail empanada, pickled jalapeños, lime mayo, cotija cheese 85 **GF**

Surf and Turf

Allen Brother's 14oz. NY Strip, lobster tail, potato, haricot verts, bagna càuda emulsion, nautal au jus 78 **GF**

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Fred Ayella
DINING ROOM MANAGER

Denny Santiago
EXECUTIVE CHEF

Andrew Ryan
CHEF DE CUISINE