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*At your Supper Club, we take pride that all our menu items are fresh and made to order.  
Your dining experience may last anywhere from 1½ to 2½ hours, during which we hope you will enjoy  
the atmosphere and the pleasure of your guest's company.*

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## STARTERS

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**PARKER HOUSE ROLLS: 7**

Crisp Chicken Skin & Roast Peach & Ginger Butters

**SPICED QUAIL KNOTS: 23**

Boudin Risotto, Tabasco Cream Gravy, Pork Rind Dust

**"DRAGO'S" BROILED OYSTERS: 20**

Blue Point Oysters, Roast Garlic Butter, Chow Chow, Black Magic Oil

**SEARED SCALLOPS: 28**

Diver Boat U-10 Scallops, Caponata, Roast Pimento Coulis, Pumpkin Seed Crumble, Brown Butter Vinaigrette

**IMPORTED BURRATA: 20**

Fava Bean Pesto, Preserved Lemon, Smoked Crema, Macaron Almonds, Herb

**ESCARGOT & BONE MARROW BOURGUIGNON: 22**

Roast Bone Marrow, Wild Mushroom Duxelles, Herb Butter Gratin, Fennel-Herb Salad

**JUMBO LUMP CRAB CAKE: 28**

Corn-Crawfish Salad, Remoulade, Grain Mustard Butter Sauce

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## SHELLFISH & CAVIAR

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**SHRIMP COCKTAIL: 20**

Spicy Cocktail and Remoulade Sauces

**DOZEN OYSTERS ON THE HALF SHELL: 40**

Classic Accoutrements

**GRAND SHELLFISH TOWER: MKT**

King Crab Legs, Jumbo Shrimp, Crab, Lobster, Ceviche, Classic Accoutrements

**OYSTER & SHRIMP TOWER: 70**

Dozen Oysters & Dozen Jumbo Shrimp, Classic Accoutrements

**CAVIAR GLASS STAIRS: 150**

Half Ounce of Each of Our Four Caviars, Blini, Capers, Egg Whites & Yolks, Chives, Shallots, Crème Fraiche

**CAVIAR**

Half or Full Ounce, Classic Accoutrements

**Golden Kaluga: 60 per ounce**

Considered in the top 3 caviars - exquisite and smooth, creamy, buttery, nutty and briny

**White Sturgeon Reserve: 75 per ounce**

Vegetal flavor profile with minerality and creamy undertones - firm to very firm texture

**Albino Sterlet: 110 per ounce**

The flavor is more pronounced than other varieties, often described as saltier

**Golden Osetra: 130 per ounce**

Pinnacle of caviar, flavor is as deep as the blue sea with rich, savory taste and smooth buttery finish

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS\*



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## SOUPS & SALAD

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### FRENCH ONION: 13

Sweet Onion, Croissant, Gruyere, Frico

### LOBSTER BISQUE: 16

Maine Lobster, Claw, Chive Cream, Sherry Gastrique, Brioche Crouton

### CAESAR SALAD: 12

Chicory, Garlic, Dijon, Egg White, Anchovy, Parmigiano-Reggiano

### CHOP SALAD: 14

Rainbow Chard, Gem, Hearts of Palm, Bacon, Avocado, Tomato, Egg, Persillade Crumble, Beet, Gorgonzola, Sweet Vinaigrette

### INSALATA MISTA: 10

Garden Greens and Vegetables, Frico, Crouton, Citrus Vinaigrette

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## PASTA

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### PAPPARDELLE WHITE BOLOGNESE: 23

Frico, Parmigiano-Reggiano, Herb

### OXTAIL RIGATONI VODKA: 26

Imported Rigatoni, Braised Oxtail, Classic Tomato Vodka Sauce, Calabrian Chili

### KING CRAB AND CAVIAR IMPORTED CHITARRA: 29

Crème Fraiche, Pickled Fresno, Persillade Crumble, Chive

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## SPECIALTIES

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### SMOKED BOURBON DUCK BREAST: 38

Bourbon Glazed Duck Breast, Peaches, Lemon Hummus, Blackberry Demi, Watercress Oil

### BRAISED SHORT RIB: 46

Porcini Crusted Boneless Short Rib, Pesto Charred Heirloom Carrots, 50/50 Potatoes, table side Bone Marrow Demi

### CHICKEN PAILLARD: 36

Lightly Breaded Organic Chicken Breast, Arugula-Fennel Salad, Toasted Ciabatta, Blister Tomatoes, Shaved Parmesan, Aged Balsamic and Extra Virgin Olive Oil

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## FROM OUR GRILL

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### DRY AGED PRIME AND HERITAGE ANGUS STEAKS

*Experience the next level in fine dining with old-world style dry-aged beef.*

*Our Linz Heritage Angus is expertly aged to produce a nutty and earthy aroma, perfect for lovers of robustly flavored foods.*

*Our steaks are seasoned with Sicilian Sea Salt, Black Pepper, & Umami Butter, seared at 1400 degrees.*

*We will not be responsible for steaks ordered well done.*

Add Cold Water Tail: MKT

Add 1/2lb Crab Legs: MKT

### ROAST PRIME RIB OF BEEF

Porcini Crusted, Slow Roasted, served with Porcini Roasting Juices & Horseradish Crème Fraiche

12oz Cut: 44

16oz Cut: 53

### LINZ HERITAGE ANGUS CUTS

16oz BONE-IN COWGIRL: 67

22oz BONE-IN NEW YORK STRIP: 70

6oz FILET: 44

10oz FILET: 60

### PRIME DRY AGED CUTS

16oz BONE-IN RIBEYE: 95

16oz BONELESS NEW YORK STRIP: 110

### WAGYU CUTS

FLYING C RANCH CUT: MKT

16oz WESTHOLME BONELESS NY: 150

### CHOPS

COLORADO LAMB RACK, Chimichurri: 68

HERITAGE DOUBLE PORK CHOP, Cider-Bourbon Glaze: 44

### TOPPINGS

Bordelaise: 5 | Persillade Butter: 3 | Umami Black Truffle Butter: 5

Bearnaise Gorgonzola Butter: 3 | Salsa Verde: 3

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## FRESH SEAFOOD

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100Z LOBSTER TAIL: MKT

Roast, Drawn Butter, Lemon

1.5 LBS GOLDEN KING CRAB: MKT

Steamed, Drawn Butter, Lemon, Espelette

ALASKAN HALIBUT: 52

Roast Carrot Puree, Charred Baby Beets,  
Watercress, Crawfish Brown Butter

ORA KING SALMON: 44

Roast Salmon, Shaved Fennel, Orange, Olive Tapenade, Citrus Beurre  
Blanc

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## SIDES: 14

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*serves two*

OLD SCHOOL BAKER 7 per person  
50/50 POTATO  
LOBSTER MAC & CHEESE  
WILD MUSHROOMS  
AU GRATIN POTATO  
ASPARAGUS with HOLLANDAISE BUTTER  
BROCCOLINI, GARLIC, CHILI  
CREAMED SPINACH

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## DESSERTS: 13

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CRÉME BRULE  
Roast Strawberries, Almond Crumble, Chantilly Cream  
BEIGNETS  
Citrus Sugar, Chocolate & Salted Caramel Sauces  
FLAMBEED BANANA BREAD PUDDING  
Vanilla Bean Gelato  
14K CHOCOLATE POT DE CRÉME

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## SUPPER CLUB WEEKLY SPECIALTY MENUS

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*Please enjoy our rotating menus below*

Wednesdays are Asian Night  
*Enjoy a selection of authentic Asian faire.*

Thursdays are Italian Night  
*Any couple that orders from our Italian specialty menu will receive a complimentary bottle of Chianti & an Heirloom Tomato Chop Salad!*

50/50 Fridays are for Vino!  
*Any bottle of wine \$50 or under is 50% off!*

"If more of us valued food and cheer and  
song above hoarded gold, it would be a  
merrier world."

-J.R.R. TOLKIEN

