



CHILLED SHELLFISH

- OYSTERS* 28 / 42 ½ LOBSTER COCKTAIL 49
SHRIMP COCKTAIL 29 SEAFOOD TOWER* 65 PER PERSON



RAW & SUSHI

HAND ROLLS

LOBSTER CLUB 27 EACH
BACON, LETTUCE, TOMATO

WAGYU & CAVIAR* 32 EACH
GOLD LEAF, SOY GLAZE,
WASABI

CRUDO

TUNA* 29
CRISPY RICE, PISTACHIO, SHISO

HAMACHI* 26
CALAMANSI, OLIVE OIL,
CHILI

CUT ROLLS

SPICY TUNA* 22
GINGER, SCALLION, TOBIKO

THE MAYFAIR* 29
SPICY TUNA, SHRIMP TEMPURA,
HAMACHI

CAVIAR SERVICE* 125

30 GRAMS DAURENKI PETROSSIAN
FRENCH BUTTER, CRÈME FRAÎCHE, TRADITIONAL GARNISH



SALADS & APPETIZERS

CAESAR 22
PARMIGIANO, ANCHOVY,
CROUTON

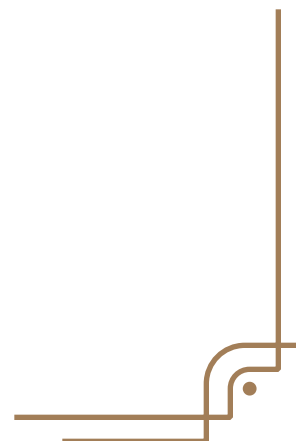
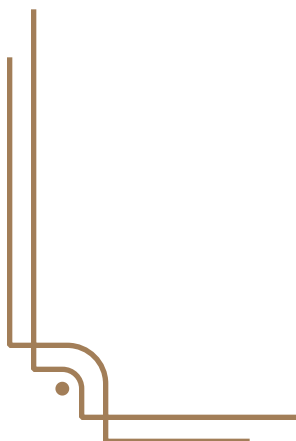
TUXEDO SCALLOPS* 26
BLACK TRUFFLE, BRENTWOOD CORN,
CHANTERELLES

COCONUT SHRIMP 25
PUT THE LIME
IN THE COCONUT

THE WEDGE 22
BLUE CHEESE, CANDIED BACON,
BUTTERMILK DRESSING

TOMATO SALAD 23
GREEN OLIVE, CURED LEMON,
OPAL BASIL

**Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness.*





ENTRÉES

GRILLED BLACK BASS 49

PARSLEY, CAPERS, LEMON,
OLIVE OIL

EGGPLANT CAPONATA 38

CANDIED PEANUTS,
CAPERS, MINT

FILET MIGNON* 68

SCHUYLER FARMS PRIME,
TRUFFLE SAUCE

KING SALMON* 47

SUPER GREEN SAUCE,
SORREL

CAULIFLOWER STEAK 35

PISTACHIO VINAIGRETTE, RADISH,
CRISPY SHALLOTS

PRIME RIB* 75

MISHIMA WAGYU, AU JUS,
HORSERADISH CREAM



SUPPER CLUB CLASSICS

LOBSTER THERMIDOR 95

COGNAC CREAM, BUTTERED LEEKS, TOMATO

40 OZ. DRY-AGED PORTERHOUSE* 150

MAYFAIR STEAK SAUCE, BÉARNAISE, GEM LETTUCE

MARY'S ORGANIC CHICKEN 42 HALF / 79 WHOLE

GRILLED & FRIED, SAUCE RÉMOULADE, SHISHITO HOT SAUCE



SIDES

16

TRUFFLE PASTA

SUPER GREEN SPINACH

POTATO PURÉE

GREEN BEAN AMANDINE

STEAK FRIES

BUTTERED CORN & BACON



**Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness.*