

THE
CONROY
MODERN SUPPER CLUB

BUBBLES & BUMPS

ONLY AT THE BAR | TUESDAY - FRIDAY | 4:30 PM - 6:30 PM

Caviar

BUMP* 8 | FLIGHT* 24

potato chip, crème fraîche, chives
cucumber, boursin, microgreens
blini, dill cream cheese

Sparkling & Champagne

RISATA, PROSECCO, VENETO, ITALY NV 8 | 40
VEUVE CLICQUOT, BRUT, FRANCE NV 32 | 143

TO SIP

HOUSE SELECT RED 8

HOUSE SELECT WHITE 8

HALF-PRICE CLASSIC COCKTAILS

HALF-PRICE SIGNATURE COCKTAILS

BITES

DRY-AGED MEATBALLS 15

tomato sugo, basil, parmesan

WAGYU BURGER* 15

american cheese, caramelized onions, chili aioli

OYSTERS ON THE HALF SHELL* 12 | 24

mignonette, horseradish, lemon

PARMESAN TRUFFLE FRIES 8

garlic aioli

VINTAGE & VOGUE

THURSDAY | 5 PM - 9 PM

RESERVE CABERNET 20

caymus, napa valley, california 2022

RESERVE CHARDONNAY 20

rombauer, carneros, california 2022

SELECT RESERVE BOTTLES HALF PRICE

ask server/bartender

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please alert your server if you have any food allergies or dietary restrictions.
Prices and menu subject to change.

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STARTERS

DRY-AGED MEATBALLS tomato sugo, basil, parmesan	28	WAGYU CARPACCIO* + royal osetra 30 lemon caper aioli, chives, sourdough	28
CHILI SHRIMP calabrian chili, butter, lemon	26	OYSTERS ON THE HALF SHELL* mignonette, horseradish, lemon	28 56
SAFFRON MUSSELS coconut-saffron broth, chili, sourdough	20	WILD SHRIMP COCKTAIL* cocktail sauce, aioli	25
FRENCH ONION SOUP gruyère, sourdough croutons	16	SCALLOP CRUDO* citrus vinaigrette, chives, chili flakes	26
ROASTED BEET SALAD whipped ricotta, blood orange, watermelon radish, walnuts	18	CAESAR SALAD* romaine hearts, black garlic dressing, parmesan crisp	17

Caviar

Blinis, potato chips, cucumbers, chives & crème fraîche

HACKLEBACK*

american sturgeon

1 oz | 95

BUMP | 12

FLIGHT | 30

ROYAL OSETRA*

russian sturgeon

1 oz | 250

FLIGHT | 60

ROASTED SEAFOOD TOWER

Collection of freshly roasted seafood below is finished with garlic butter and chili oil

SINGLE 140 | DOUBLE 280

Additions

LOBSTER TAILS

2 piece | 73

SCALLOPS

4 piece | 46

WILD SHRIMP

4 piece | 40

MUSSELS

1 lb | 20

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20% service charge added to parties of 5 or above.

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HAND-CUT STEAKS

Curated from renowned purveyors, fire-broiled at 1,800°F

FILET MIGNON*

8 oz | very tender, lean

65

NEW YORK STRIP*

14 oz | firm, marbled

65

RIBEYE*

16 oz | tender, well marbled

69

BONE-IN RIBEYE*

24 oz | tender, well marbled

105

JAPANESE WAGYU

Defined by exceptional marbling and richness

A5 MIYAZAKI STRIP LOIN*

4 oz minimum | 37 per ounce
wasabi chantilly, sel gris

Pairings

SCALLOPS 2 piece

24

BÉARNAISE

5

SHRIMP 2 piece

20

GARLIC PARMESAN CRUST

6

LOBSTER TAIL 5 oz | 1 piece

36

TRUFFLE BUTTER

5

AU POIVRE

5

DEMI-GLACE

5

ENTRÉES

MAPLE GLAZED SALMON*

butternut squash purée, pistachio

43

CALABRIAN CALAMARATA

chili, tomato cream, parmesan | + protein addition

32

WILD MUSHROOM CHICKEN

garlic potato purée

35

MAINE LOBSTER TAILS

5 oz | twin lobster tails, butter

73

SCALLOPS & PARMESAN RISOTTO

lemon butter, herb gremolata

49

CHILEAN SEA BASS

sautéed spinach, tomato caper cream

56

ACCOMPANIMENTS

ROASTED BRUSSELS SPROUTS

hot honey & garlic

14

PARMESAN TRUFFLE FRIES

garlic aioli

14

GARLIC POTATO PURÉE

garlic butter & chives

12

ROASTED MUSHROOMS

shallots & white wine

14

MAC & CHEESE

parmesan, cheddar, blue cheese

15

SAUTÉED SPINACH

garlic & shallots

12

ROASTED ASPARAGUS

garlic & fresh herbs

14

BAKED & LOADED

butter, bacon, cheddar, sour cream, chives

14