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 28
tomato sugo, basil, parmesan, garlic bread

CHILI SHRIMP 26
calabrian chili, butter, sourdough

SAFFRON MUSSELS 20
coconut-saffron broth, chili, sourdough

FRENCH ONION SOUP 16
gruyère, sourdough croutons

ROASTED BEET SALAD 18
whipped ricotta, blood orange, watermelon radish, walnuts

WAGYU CARPACCIO* 28
lemon caper aioli, chives, sourdough

OYSTERS ON THE HALF SHELL* 28 | 56
champagne mignonette, cocktail sauce, lemon

WILD SHRIMP COCKTAIL* 25
cocktail sauce, aioli

SCALLOP CRUDO* 26
citrus vinaigrette, chives, chili flakes

CAESAR SALAD* 17
romaine hearts, black garlic dressing, parmesan

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* 68
8 oz | very tender, lean

RIBEYE* 75
16 oz | tender, well marbled

NEW YORK STRIP* 69
14 oz | firm, marbled

DRY-AGED BONE-IN RIBEYE* 140
24 oz | tender, well marbled

JAPANESE WAGYU

Defined by exceptional marbling and richness

A5 MIYAZAKI STRIP LOIN*
4 oz minimum | 40 per ounce
wasabi chantilly, sel gris

Pairings

SCALLOPS 2 piece 24

SHRIMP 2 piece 20

LOBSTER TAIL 5 oz | 1 piece 36

AU POIVRE 7

BÉARNAISE 7

GARLIC PARMESAN CRUST 8

TRUFFLE BUTTER 8

DEMI-GLACE 7

ENTRÉES

MAPLE GLAZED SALMON* 46
butternut squash purée, pistachio

WILD MUSHROOM CHICKEN 40
garlic potato purée

SCALLOPS & PARMESAN RISOTTO 49
lemon butter, gremolata

CALABRIAN CALAMARATA 38
chili, tomato cream, parmesan | + *protein additions*

MAINE LOBSTER TAILS 73
5 oz | twin lobster tails, butter

CHILEAN SEA BASS 56
sautéed spinach, tomato caper cream

ACCOMPANIMENTS

ROASTED BRUSSELS SPROUTS 14
hot honey & garlic

GARLIC POTATO PURÉE 12
garlic butter & chives

MAC & CHEESE 15
parmesan, cheddar, gorgonzola

ROASTED ASPARAGUS 14
garlic & fresh herbs

PARMESAN TRUFFLE FRIES 14
garlic aioli

ROASTED MUSHROOMS 14
shallots & white wine

SAUTÉED SPINACH 12
garlic & shallots

BAKED & LOADED POTATO 14
butter, bacon, cheddar, sour cream, chives