

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, lettuce, tomato, 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

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\*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

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

<b>FILET MIGNON*</b> 8 oz   very tender, lean	65	<b>NEW YORK STRIP*</b> 14 oz   firm, marbled	65
<b>RIBEYE*</b> 16 oz   tender, well marbled	69	<b>BONE-IN RIBEYE*</b> 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

<b>SCALLOPS</b> 2 piece	24	<b>BÉARNAISE</b>	5
<b>SHRIMP</b> 2 piece	20	<b>GARLIC PARMESAN CRUST</b>	6
<b>LOBSTER TAIL</b> 5 oz   1 piece	36	<b>TRUFFLE BUTTER</b>	5
<b>AU POIVRE</b>	5	<b>DEMI-GLACE</b>	5

## ENTRÉES

<b>MAPLE GLAZED SALMON*</b> butternut squash purée, pistachio	43	<b>CALABRIAN CALAMARATA</b> chili, tomato cream, parmesan   + protein addition	32
<b>WILD MUSHROOM CHICKEN</b> garlic potato purée	35	<b>MAINE LOBSTER TAILS</b> 5 oz   twin lobster tails, butter	73
<b>SCALLOPS &amp; PARMESAN RISOTTO</b> lemon butter, herb gremolata	49	<b>CHILEAN SEA BASS</b> sautéed spinach, tomato caper cream	56

## ACCOMPANIMENTS

<b>ROASTED BRUSSELS SPROUTS</b> hot honey & garlic	14	<b>PARMESAN TRUFFLE FRIES</b> garlic aioli	14
<b>GARLIC POTATO PURÉE</b> garlic butter & chives	12	<b>ROASTED MUSHROOMS</b> shallots & white wine	14
<b>MAC &amp; CHEESE</b> parmesan, cheddar, blue cheese	15	<b>SAUTÉED SPINACH</b> garlic & shallots	12
<b>ROASTED ASPARAGUS</b> garlic & fresh herbs	14	<b>BAKED &amp; LOADED</b> butter, bacon, cheddar, sour cream, chives	14