

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

*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 | 72

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	58	NEW YORK STRIP* 14 oz firm, marbled	62
RIBEYE* 16 oz tender, well marbled	68	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	42	CALABRIAN CALAMARATA chili, tomato cream, parmesan + protein addition	30
WILD MUSHROOM CHICKEN garlic potato purée	32	MAINE LOBSTER TAILS 5 oz twin lobster tails, butter	72
SCALLOPS & PARMESAN RISOTTO lemon butter, herb gremolata	48	CHILEAN SEA BASS sautéed spinach, tomato caper cream	55

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	14	SAUTÉED SPINACH garlic & shallots	12
ROASTED ASPARAGUS garlic & fresh herbs	14	BAKED & LOADED butter, bacon, cheddar, sour cream, chives	14