

M A R I N A
G R I L L

New York Steakhouse

STARTERS

CLASSIC GARLIC BREAD.....58

*baguette, garlic &
parsley butter*

ICEBERG WEDGE SALAD.....158

*bacon, blue cheese,
red onion, tomato*

TABLESIDE CLASSIC CAESAR.....188
SALAD

*crouton, Parmesan, anchovy
dressing*

THICK CUT APPLEWOOD.....158

SMOKED BACON
maple pepper glaze

OYSTERS ROCKEFELLER.....238

*spinach, mornay sauce,
parmesan*

JUMBO LUMP CRAB.....248
COCKTAIL

remoulade, lemon, tabasco

THE MANHATTAN CHEESEBURGER

Dry aged 7oz beef patty, American cheddar, bacon,
onion, fried organic egg, dijonaise, brioche bun, pickle
228

STEAKS

USDA PRIME 28+ DAYS DRY-AGED

Limited daily supply

BONE-IN SIRLOIN 22oz.....988

DELMONICO 22oz.....988

T-BONE 30oz.....1488

PORTERHOUSE 36oz.....1688

SIDES

STEAKHOUSE FRIES, *ketchup*.....68

BAKED POTATO, *sour cream, bacon, chives*.....68

CREAMED SPINACH, *nutmeg, Parmesan*.....68

CRISPY ONION RINGS, *ranch dressing*.....68

DESSERT

BAKED NEW YORK CHEESECAKE.....98

mixed berry compote

HOT FUDGE SUNDAE.....98

vanilla ice cream, hot fudge, whipped cream, almond

WHITE WINE

**2014 Lillian, Rousanne,
Santa Barbara County, California**

by glass 150ml 288

by bottle 1,350

RED WINE

**2022 Duckhorn, Merlot,
Napa Valley, California**

by glass 150ml 218

by bottle 1,035

**2018 L'Ecole No 41,
Apogee Pepper Bridge Vineyard**

*Cabernet Sauvignon Blend,
Walla Walla Valley, Washington*

by glass 150ml 298

by bottle 1,420

**2014 Dumol, Syrah,
Russian River Valley,
Sonoma County, California**

by glass 150ml 338

by bottle 1,610

**2019 The Mascot,
Cabernet Sauvignon,
Napa Valley, California**

by glass 75ml 298,

by glass 150ml 538

by bottle 2,560

COCKTAILS

New York | Manhattan

Old Fashioned

Mezcal Margarita

Bloody Mary | Cosmopolitan

138

MOCKTAILS

New York 0.0% | Padrino

108

Virgin Mary

88

Please share your allergies and dietary requirements if any with our team.