

TABLE SNACKS

Florida Stone Crab Claws with Mustard Aioli	MP
Petrossian Caviar JG Select, Masa Blinis Lemon Crème Fraîche and Chive	175
Charcuterie and Cheese Board	28
Cinco Jotas Jamón Ibérico	34
Spring Pea Guacamole with Toasted Sunflower Seed Warm Crunchy Tortillas	21

LIGHT & BRIGHT

Hamachi Crudo with Aji Amarillo, Corn Nuts, Lime and Cilantro	26
Baby Gem and Strawberry Salad, Gorgonzola Dolce Minus 8 Beer Vinaigrette, Basil	25
Heart of Palm Salad, Heirloom Tomato Young Coconut Dressing and Avocado	24
Tuna Tartare, Salsa Matcha, Avocado, Cucumber and Mint*	29
Maitake Mushroom and Goat Cheese Fresno Pepper Vinaigrette	26

GOLDEN & CRISPY

Crunchy Potato Nuggets, Spicy-Tangy Sauce, Rosemary Aioli	19
Cinco Jotas Jamón and Manchego Cheese Fritters	19
Everything Crusted Calamari with Jalapeño Salsa Verde	26
Wild Gulf Shrimp with Sizzling Garlic and Chili Oil	28
Octopus and Squid "A La Plancha" with Romesco Sauce	29
Spiced Ground Beef and Celery Root Empanadas, Tomato Salsa	23

PIZZAS

Mushroom and Organic Farm Egg	28
Avocado, Jalapeño, Cilantro, Lime and Onion	29
Black Truffle and Fontina Cheese	29
Asparagus and Spring Onion, Lemon, Black Pepper	28

MASA & TORTILLAS

Roasted Mushroom Tacos, Sour Cherry Mole, Kale Slaw	28
Crispy Fish Tacos, Aioli and Cabbage-Chili Pickled	32
Seared Shrimp Tacos, Avocado Salsa and Spicy Peanut Slaw	32
Chipotle Chicken Tacos, Grilled Jalapeño Salsa	29
Glazed Short Rib Tacos, Habanero Relish, Crunchy Onions	32

GRILLED & ROASTED

Whole Roasted Cauliflower with Hibiscus Romesco Sauce Warm Tortillas	42
Pan Seared Snapper, Herbal Salsa, Habanero Relish Warm Tortillas	55
Grilled Maine Lobster with Smoked Chili Drawn Butter	65
Arroz con Pollo, Crackling Skin and Lemon Zest	42
Beef Tenderloin "Burnt Ends" Chimichurri	82
32 oz. Prime Aged Ribeye For Two*	165

SIDES

Potato Purée with Queso Fresco and Sea Salt	16
Warm Green Asparagus, Mustard Vinaigrette and Herbs	18
Roasted Carrots with Garlic and Paprika	18
Sautéed Spring Peas, Smoked Paprika Butter	18

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness*
An automatic service charge of 18% will be applied to your check but can be adjusted at your discretion.

Chef Jean-Georges Vongerichten
Chef de Cuisine Lateisha Wilson

MATADOR ROOM