

• MODERN AMERICAN FARE •

F A M E

SUPPER CLUB

• LIVE MUSIC • CLASSIC COCKTAILS •

♦ STARTERS ♦

GRILLED ALASKAN KING CRAB
truffle butter, charred lemon **28**

SPICY TUNA CRISPY RICE*
sushi grade ahi tuna, fried crispy rice, sesame seed,
sriracha aioli, serrano, hoisin **21 for five**

QUARTER POUND ALASKAN KING CRAB CAKE
watercress, honey crisp apple, remoulade **26**

• SMOKED STUFFED MEDJOOOL DATES •
chorizo, manchego, nueske's bacon wrap, yellow cherry tomato purée,
calabrian chili oil; presented in applewood smoked cloche
17 for three

BURRATA
creamy puglia burrata, poached d'anjou pear,
port wine reduction, pistachio **18**

BREAD SERVICE
baked fresh daily **6**

♦ SOUP & SALAD ♦

LOBSTER BISQUE
lobster, lump crab, corn, sweet pepper, scallion,
lobster oil drizzle **19**

CAESAR SALAD
shaved parmigiano-reggiano, brioche croutons,
white anchovy, house made caesar dressing **16**
add **Chicken 6**

♦ PASTA ♦

• RISOTTO TARTUFO •
parmigiano-reggiano rice, white truffle oil,
shaved black umbrian truffles **40**

CAECIO E PEPE
spaghetti, pecorino romano, toasted black pepper,
housemade ricotta, lemon oil, lemon zest **25**

GILI POMEDORO ARSTO
gili pasta, pesto, goat cheese, toasted pine nuts,
roasted tomato **23**
vegetarian, available vegan

add **Shaved Black Truffle MP** add **Chicken 6**

♦ MAINS ♦

• TOMAHAWK PRIME RIBEYE* •
served tableside **160**

PRIME FILET MIGNON*
Petite 5oz **40** Regular 10oz **55**

Enhancements
Maitre D Butter **3** Gorgonzola **6** Bone Marrow Butter **8**
add **Lobster Tail MP**

GRILLED CHICKEN PAILLARD
arugula, shaved parmesan, heirloom cherry tomato, charred lemon,
garlic, rosemary **26**

• LAMB CHOPS SCOTTADITO* •
grilled new zealand lamb chops, balsamic
and rosemary glaze **39 for five**

MISO GLAZED SALMON*
bok choy, shiitake mushroom, oven cured grape tomatoes **32**

TUNA NIÇOISE
seared five peppercorn crusted ahi tuna, hard boiled egg, fingerling
potato, haricot verts, heirloom cherry tomato, niçoise olives **38**

ALMOST FAMOUS BURGER
black angus short rib & brisket half pound patty, 8 month gruyère,
caramelized onion, horseradish aioli, toasted brioche bun;
served with au jus **19**

Enhancements
Thick Cut Nueske's Bacon **4** Farm Fresh Egg **3**

♦ SIDES ♦

LOBSTER MAC
campanelle pasta, white cheddar, gruyere,
provolone, parmesan-reggiano, crispy panko
parmesan bread crumbs **28**

HARICOTS VERTS
sautéed green beans, carrot, garlic, butter
with toasted spiced marcona almonds **12**

BABY BOK CHOY
seared shiitake mushroom, roasted heirloom
cherry tomato, garlic, chili flake **13**

FINGERLING POTATOES
craft butter, shallot, garlic, fresh herbs,
house seasoning **11**

GRILLED BROCCOLINI
garlic, charred lemon **12**
TRUFFLE PARMESAN FRIES
white truffle parmesan & confit garlic aioli **11**
Fries only 8

GRILLED SWEET CORN
indiana sweet corn off the cob,
roasted red bell pepper, caramelized onions,
grated parmesan-reggiano, sriracha aioli **12**

MASHED POTATOES 12

• SOCIAL DINING •

Chef Partner MARK SPARACINO

*Consumer Advisory: these items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please note, gratuity of 18% is added to parties of 5 or more; max 3 checks split per party.



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◆ COCKTAILS ◆

NO FLASH PHOTOGRAPHY

patron reposado tequila, ancho chile liqueur, passion fruit purée, agave, fresh lime juice 17

FAME 75

empress gin, champagne, simple syrup, fresh lemon juice 16

THE MANHATTAN PROJECT

angel's envy rye whiskey, lillet blanc, luxardo, smoked in glass box with bourbon soaked wood chips; served tableside 17

IN OUR TIME

grey goose vodka, lillet blanc, fresh grapefruit juice, simple syrup, fresh lemon juice 16

WAKE UP CALL

centenario reposado tequila, kahlua, espresso 16

PASSIVE RESISTER

creyente mezcal, grapefruit sparkling water, fresh lime juice, agave 16

LADY IN THE ASHES

ron matusalem dark rum, muddled cantaloupe, coconut cream, simple syrup, fresh lime juice, activated charcoal 16

THE REAL McCOY

glengarry blended scotch, tamarind purée, grand marnier, fresh lemon juice, agave 17

MASON'S DRAGON

grey goose vodka, dragon fruit purée, aperol, simple syrup, fresh lime juice 17

NO LAWS

grey goose flavor infused vodka, juice, club soda 14

Choose

strawberry & lemongrass | watermelon & basil | white peach & rosemary

◆ WINE ◆

by the glass | by the bottle

RED

Brown Heritage Pinot Noir

willamette, oregon 2017 14 | 49

Ruffino Modus Super Tuscan Sangiovese Blend

toscana, italy 15 | 53

Prisoner Red Blend

napa valley, california 2019 18 | 63

Justin Vineyards Cabernet Sauvignon

napa valley, california 2018 16 | 56

Post & Beam by Far Niente

napa valley, california 2019 18 | 63

Perchance Estates Cabernet Sauvignon

napa valley, california 2018 — | 83

WHITE

La Scolca Gavi

piedmont, italy 2019 14 | 42

Terlato Friuli Pinot Grigio

colli orientali friuli, italy 2019 12 | 42

San Simeon Sauvignon Blanc

paso robles, california 14 | 49

Joel Gott Unoaked Chardonnay

california 12 | 42

Jordan Chardonnay

napa valley, california 2018 16 | 56

Perchance Estates Sauvignon Blanc

napa valley, california 2020 — | 135

ROSÉ

Love Story

toscana, italy 14 | 49

SPARKLING

Ruffino Brut

veneto, italy 12 | 42

Mionetto Prestige Rose

veneto, italy 14 | 49

Veuve Clicquot Yellow Label

champagne, france 25 | 90

◆ BEER & HARD SELTZER ◆

BEER

Oberon 8

wheat ale 5.8% abv

Peroni 8

lager 5.1% abv

La Chouffe 12

belgian ale 8% abv

Bud Light 7

Corona 8

HARD SELTZER

High Noon Seltzer 8

mango | black cherry | peach

White Claw 8

mango | black cherry

◆ MOCKTAILS & NON-ALCOHOLIC ◆

COSMOPOLITAN

seedlip citrus grove 42, distilled non-alcoholic spirit, cranberry juice, lime juice, simple syrup 10

COLD WAR

seedlip spice 94 distilled non-alcoholic spirit, coconut cream, simple syrup, splash of sparkling grapefruit 11

Fiji Bottled Water 6

San Benedetto Sparkling Mineral Water 8

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