



DINING MENU

AVAILABLE FROM 3 PM — 9 PM SUNDAY - THURSDAY,
9:30 PM FRIDAY - SATURDAY

– SNACK SELECTION –

FRESHLY MADE POPCORN V \$12
MONTANA CORN SEASONED WITH TOMATO & WORCESTERSHIRE
SPICE MIX

HOUSE MARINATED OLIVES V \$16
SEASONED WITH CITRUS, HERBS, AND SPICES

SPICED MARCONA ALMONDS V \$16
ROASTED MARCONA ALMONDS IN A HOT SPICE MIX

POTATOES DAUPHINE V \$16
FRENCH-STYLE CROQUETTES SERVED WITH
CHIVE AIOLI

ADD CAVIAR:

1OZ CLASSIC OSSETRA \$180

1OZ GOLDEN OSSETRA \$250



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— LIGHT FARE —

POACHED EGG RICE BOWL	\$32
A MEDLEY OF RICE , JAPANESE PICKLES, A SOFT 63C DEGREE EGG AND TARRAGON AVOCADO DRESSING	
BURRATA & ZUCCHINI	\$29
A CARPACCIO OF ZUCCHINI WITH FENNEL, GREEN OLIVES AND PINK PEPPERCORN VINAIGRETTE	
PÂTÉ EN CROÛTE	\$29
FROM ACCLAIMED CHEF, AURELIEN DUFOUR IN BROOKLYN SERVED WITH TRADITIONAL CONDIMENTS & TOASTED BREAD	

18% SERVICE CHARGE WILL BE ADDED TO PARTY OF 6 OR MORE. ITEMS MARKED *V* CAN BE MADE VEGETARIAN

CONSUMER ADVISORY: CONTAINS RAW OR UNDER COOKED-FOOD PRODUCTS. CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING
YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.



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- MAINS -

HOUSE RAMEN BOWL	\$36
MODERN STYLE RAMEN NOODLES WITH KIMCHI, BOK CHOY, SHITAKE, AND TENDER ROAST PORK BELLY	
TABLE 87 PIZZA V	\$28
A CHOICE OF INDIVIDUAL NEW YORK-STYLE PIZZA FROM TABLE 87'S COAL OVEN, BAKED IN BROOKLYN; MARGARITA, PEPPERONI OR MUSHROOM & TRUFFLE	
THE MO LOUNGE BURGER	\$39
BURGER SERVED WITH ROASTED TOMATOES, ASIAN PICKLES & HOUSE- MADE SPICY SAUCE. SERVED WITH FRENCH FRIES	
NOVA SCOTIA KING SALMON	\$42
PAN-SEARED SALMON SERVED WITH WILD RICE, ROASTED ASPARAGUS, AND BLOOD ORANGE SAUCE	
ORGANIC ROASTED CHICKEN	\$38
MASHED POTATO, STIR-FRIED GREEN BEANS WITH ALMOND, YUZU CHICKEN JUS	

- DESSERT -

CHOCOLATE MOUSSE GÂTEAU	\$22
FLOURLESS CAKE, RASPBERRY, & DARK CHOCOLATE	
CRÈME BRÛLÉE	\$22
CLASSIC CRÈME BRÛLÉE TOPPED WITH FRESH BERRIES	