Cocktails

Want to see more options? Ask for a full cocktail menu!

MARTINI | 25
Choose from:
Haku Vodka or Botanist Gin,
Noilly Prat

OLD FASHIONED | 25
Michter's Rye & Bourbon,
Vetiver, Domino's Raw Sugar,
Angostura Bitter

RESERVE MARTINI | 55
Choose from:
Chopin Family Reserve Vodka or
Seventy One Gin

PORNSTAR NEGRONI | 26
Tanqueray, Campari, Vanilla,
Passionfruit, Cocchi Torino,
Champagne

MANHATTAN | 23
Willet Rye 4yr,
Cocchi Torino,
Forbidden Bitters

Wines by the Glass

GEM-FILLED FULL WINE LIST IS WAITING FOR YOU!
We have over 50 wines by glass and a full 1,200+ by the bottle list available upon request.

SPARKLING

NV Vix-Bara, Blanc de Blancs, Brut 28
NV Bérêche, Brut Réserve 40
NV La Caravelle, Cuvée Niña, Brut 25
NV Telmont, Brut Rosé 35
2016 Paul Bara, Bouzy Grand Cru, Brut 46
2016 Veuve Fourny, Vinothèque, 1er Cru, Extra Brut Rosé 55
MV Laurent-Perrier, Grand Siècle, Iteration N. 26, Brut 80
2006 Louis Roederer, Cristal, Brut 100
NV Arnaud Lambert, Crémant de Loire, Brut 20
French Bloom, Extra Brut, France *(Zero ABV)* 30

WHITE

2023 Chavy-Martin, Bourgogne Blanc 22
2022 Domaine de Villaine, Aligoté, Bouzeron 29
2017 M. Caillot, La Barre Dessus Clos Marguerite, Meursault 40
2023 Pierre-Yves Colin-Morey, Les Chenevottes 1er Cru, Chassagne .. 110
2007 Domaine Leflaive, Clavoillon 1er Cru, Puligny 245
2021 Château Cos d'Estournel, Les Pagodes de Cos Blanc 46
2021 Domaine Eden, Chardonnay, Santa Cruz Mountains 25
2023 Aubert, Chardonnay, Larry Hyde & Sons, Carneros 60
2024 Stolpman, Sauvignon Blanc, Santa Barbara County 18
2024 Domaine du Carrou, Sancerre, Loire Valley, France 22
Leitz, Riesling, Einz Zwei Zero, Germany (Zero ABV) 15

RED

2021 J.P. & C. Thévenet, En Voiture Simone, Régnié 22
2023 Domaine Besson, Les Grands Prétans 1er Cru, Givry 30
2023 Louis Boillot, Gevrey-Chambertin 44
2016 Domaine Dujac, Combottes 1er Cru, Gevrey-Chambertin .. 275
2019 Château Fontenil, Fronsac 23
2018 Château la Conseillante, Pomerol 125
2020 Château Chasse-Spleen, Moulis-en-Médoc 29
2016 Château Giscours, Margaux 60
2009 Château Mouton-Rothschild, Pauillac 370
2021 Proprietà Sperino, Uvaggio, Coste della Sesia 24
2013 Cantina del Pino, Barbaresco 55
2001 Bruno Giacosa, Santo Stefano, Barbaresco 145
2018 Villa di Geggiano, Chianti Classico 19
2017 Il Paradiso di Manfredi, Brunello di Montalcino 60
2024 Scribe, Pinot Noir, Sonoma Valley 26
2017 Hirsch, Pinot Noir, East Ridge, West Sonoma Coast 55
2023 Clos du Val, Cabernet Sauvignon, Napa Valley *(from magnum)* 28
2003 Mayacamas, Cabernet Sauvignon, Mt. Veeder 125
2024 Bedrock Wine Co., Syrah 24

TASTE IMMORTALITY
Ask to see our Madeira list, with vintages back to 1835!

Food

FRUIT DE MER

ON ICE

CHIMERA PLATEAU | 270
Chilled Oishii prawns, dressed Little Neck clams,
West Coast Oysters, Red Snapper Crudo

Shrimp Cocktail 6/pc
East Coast Oysters 5/pc
West Coast Oysters 6/pc

HOT

OYSTER "DYNAMITE" | 8/pc
OYSTER "ROCKEFELLER" | 8/pc

PETROSSIAN CAVIAR SERVICE

24K CAVIAR GOLDEN NUGGET℠ | 28
Crispy nugget from pasture raised chicken,
crème fraîche, caviar

Tsar Imperial Daurenki ..... 205/30g | 795/125g tin
Beluga Hybrid ..... 225/30g | 915/125g tin

Served with buttery milk toast,
crème fraîche, and chives

Dinner at Chimera

$95/PERSON

SALT BREAD | 7.50/PP
Whipped honey butter

HORS D'OEUVRES

You get them all!

RED SNAPPER CRUDO

BONE
BONE
BROTH

CRISPY
OCTOPUS
Gochujang,
serrano peppers

FOIE GRAS
"HOME-RUN BALL"
Hudson Valley foie gras,
cassis, choux

GILDAS

WAGYU BRESAOLA
AND SUGARKISS MELON

SPRING PEA
LETTUCE CUP

ENTRÉES

Select One! All entrées include crispy potatoes or rice pilaf.

STEAK FRITES + 12
Imperial Wagyu "COTE" steak,
tallow fries, green peppercorn sauce

PAN-SEARED DORADE
Picaul Olive Oil, lemon

GREEN GARBANZO
AND PECORINO SALAD
Gem lettuce, mint

CHICKEN PAILLARD
Green Circle Chicken,
salsa verde

WHOLE TURBOT
Coming Soon

550 BURGER
USDA Prime blend, peppercorn
mustard, brioche bun, tallow fries

Sides

TALLOW FRIES | 16
MUSHROOM FRIES | 18
PETITE GEM SALAD | 18
ASPARAGUS | 18

Chef de Cuisine: Alfred Nebiar