Cocktails/Mocktails

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

MARTINI | 26
Choose from:
Haku Vodka or Sipsmith 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 | 25
Willet Rye 4yr,
Cocchi Torino,
Forbidden Bitters

Wines by the Glass

GEM-FILLED FULL WINE LIST IS WAITING FOR YOU!
Full 1,200+ by the bottle list available upon request.

CHAMPAGNE & SPARKLING

NV Laherte Frères, Ultradition, Extra Brut 30
NV Bérêche, Brut Réserve 40
NV La Caravelle, Cuvée Niña, Brut 25
NV Telmont, Brut Rosé 35
2016 Pierre Gimonnet, Special Club, Blanc de Blancs, Extra Brut .. 55
MV Laurent-Perrier, Grand Siècle, Ed. 26, Brut 80
2006 Louis Roederer, Cristal, Brut 100
NV Arnaud Lambert, Crémant de Loire, Brut, Loire Valley 20

WHITE & ROSÉ

2023 Domaine de l'Ecu, Classic, Nantes, Loire Valley 22
2025 Domaine Savary, Vieilles Vignes, Chablis, Burgundy 32
2017 Michel Caillot, La Barre Dessus Clos Marguerite, Meursault ... 40
2024 Domaine du Carrou, Sancerre, Loire Valley 25
2021 Château Cos d'Estournel, Les Pagodes de Cos, Bordeaux 46
2021 Domaine Eden, Chardonnay, Santa Cruz Mountains 25
2023 Domaine Huet, Le Haut-Lieu Sec, Vouvray, Loire Valley 28
2024 Eva Fricke, Dry Riesling, Rheingau, Germany 24
2025 Tiberio, Trebbiano d'Abruzzo, Italy 19
2025 Triennes, Rosé, Provence 18

RED

2023 Besson, Les Grands Prétans 1er Cru, Givry, Burgundy 30
2023 Louis Boillot, Gevrey-Chambertin, Burgundy 44
2021 Proprietà Sperino, Uvaggio, Coste della Sesia, Piedmont 24
2018 A. & G. Fantino, Bussia Cascina Dardi, Barolo 34
2017 Il Paradiso di Manfredi, Brunello di Montalcino 60
2019 Conde de Hervías, Trinidad, Rioja, Spain 24
2016 Château Giscours, Margaux, Bordeaux 60
2019 Château Fontenil, Fronsac, Bordeaux 29
2024 Clos du Val, Cabernet Sauvignon, Napa Valley 28
2023 Domaine des Entrefaux, Crozes-Hermitage, Rhône 19

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™ | 32
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 + 38
Imperial Wagyu "COTE" Steak,
Tallow Fries, Green Peppercorn Sauce

PAN-SEARED DORADE + 15
Picaul Olive Oil, Lemon

GREEN GARBANZO
AND PECORINO SALAD
Gem lettuce, Mint

ROASTED HALF CHICKEN
Giannone Chicken,
Au jus

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