

RAW

JUMBO SHRIMP COCKTAIL | 27
Chili Garlic, Dijonnaise
(Gluten Free Upon Request)

COLOSSAL CRAB COCKTAIL | 24
Old Bay Mustard Espuma (gf)

DRESSED EAST COAST OYSTER | 24
Jalapeño-Lime Mignonette (gf)

CHILI TUNA TARTARE | 26
Mint, Cured Egg Yolk, Carta de Musica Chip

PACIFIC HAMACHI CRUDO | 26
Yuzu-Pear Relish

TRUFFLE BLUEFIN CRUDO | 29
Black Truffle Emulsion

COLD

THE 'WEDGE' | 20
Maple Glazed Bacon, Blue Cheese, Crispy Shallots, Iceberg Lettuce,
Creamy Sesame Dressing

CS CHOPPED | 20
Pepperoni, Garbanzo, Peppadews, Provolone, Haricot Verts, Market Lettuces, Fennel,
Pollen Vinaigrette
(Vegan and Gluten Free Upon Request)

CAESAR SALAD | 21
Little Gem Lettuce, Soft Boiled Organic Egg, Aged Parmesan
(Vegan and Gluten Free Upon Request)

HOT

KING SALMON RICE CAKE | 21 **PAPA'S SPICY BAKED CLAMS** | 22
Truffle-Miso, Avocado Nduja Butter, Burnt Lemon

LANGOUSTINES "SCAMPI" | 29 **GLAZED BACON & HEIRLOOM TOMATO** | 19
Roasted Garlic, Sicilian Lemon Molasses Lacquer, Baby Basil (gf)

SPICY GIGLI | 21/27
Calabrian Chile Cream, Aged Pecorino (Vegan Upon Request)

STEAK

JAPANESE WAGYU

2 ounce minimum - 2 pieces per ounce - cooked tableside

OLIVE BEEF | 45/oz
Kagawa Prefecture
Warm avocado overtones. Intense, fine-grained marbling

SNOW BEEF | 48/oz
Hokkaido Prefecture
*Chateau bred in freezing temperatures.
Snowflake-like delicateness & intensely sweet flavor*

"TRUE" A5 KOBE BEEF | 58/oz
Hyogo Prefecture
LIC # 1030
*The champagne of Japanese Wagyu.
Highly marbelized, rich & velvety*

FLIGHT OF THREE | 70PP
3 styles, 1 piece each

CLASSICS

Marbled & Flavorful - The Top 3% of USDA Beef

12oz BONE-IN FILET | 63
Waucoma, IA

8oz PRIME NY STRIP | 42
Honey Creek, NE

8oz PRIME EYE OF RIBEYE | 52
Fort Morgan, CO
The leanest part of the ribeye

24oz PRIME PORTERHOUSE | 85
Waucoma, IA

8oz TRUFFLE BUTTER FILET | 57
Dakota City, NE
Truffle Butter | 9

DRY-AGED

Cave-Aged in a 200 Year Old Room

6oz PRIME RIB CAP (28 DAY) | 59
Fort Morgan, CO
AKA 'Deckle' - best portion of the ribeye

12oz PRIME BONE-IN COWGIRL RIBEYE (32 DAY) | 59
Fort Morgan, CO
Leaner & cleaner than the traditional ribeye

8oz PRIME NY STRIP (26 DAY) | 46
Honey Creek, NE

12oz PRIME BONE-IN STRIP (38 DAY) | 61
Honey Creek, NE

AMERICAN WAGYU

Black Angus + Japanese Wagyu

6oz IMPERIAL WAGYU FILET | 74
Omaha, NE
*Best filet in America
(chef's opinion)*

5oz SOY CARAMEL GLAZE SNAKE RIVER NY STRIP | 61
Bruneau, ID

24oz MISHIMA RESERVE ULTRA PORTERHOUSE | 165
Seattle, WA

NOT STEAK

VEGETARIAN CHICKEN PARM | 34
Plant Based Cutlet, Old School Red Sauce
(Vegan Upon Request)

SPICE CRUSTED SALMON | 39
Yellow Wax Bean & Asparagus "Minestrone",
Sundried Tomato Crema

WILD DOVER SOLE | MP
Lemon-Caper Emulsion

MEDITERRANEAN BRANZINO | 42
Baby Spinach, Citrus-Fennel Vinaigrette (gf)

SIGNATURE SIDES

GRILLED ASPARAGUS | 14
Lemon, Pine Nut Gremolata (v)

CHARRED BROCCOLI | 14
Apple Mustard Vinaigrette Crispy Quinoa (v)

WILTED SPINACH | 14
Sicilian EVOO, Garlic Chips (v)

BLUE CHEESE CREAMED SPINACH | 14
English Stilton Blue, Italian Dolce Gorgonzola

BUTTERNUT SQUASH FRIES | 14
Maple Lemon Aioli

SIMPLE MASHED POTATOES | 14
Cultured Butter

DUCK FAT WAFFLE FRIES | 16
Truffle Aioli (Vegan Upon Request)

(v) Indicates Dishes That Are Prepared Vegan. Other Items May Be Modified Upon Request.

Eating Raw Or Undercooked Menu Items Such As Meats, Seafood, Shellfish Or Eggs May Increase The Risk Of Food Born Illness, Especially If You Have Certain Medical Conditions.

WE ARE CURRENTLY LIMITING DINING EXPERIENCES TO 90 MINUTES. THANK YOU IN ADVANCE FOR UNDERSTANDING.

