

## RAW

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

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

**DRESSED EAST COAST OYSTERS** | 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

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

## HOT

**LANGOUSTINES "SCAMPI"** | 29  
Roasted Garlic, Sicilian Lemon

**PAPA'S SPICY BAKED CLAMS** | 22  
Nduja Butter, Burnt Lemon

**GLAZED BACON & HEIRLOOM TOMATO** | 19  
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 marbled, 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)

**WILD MUSHROOM CRUSTED SALMON** | 39  
Charred Cauliflower Rice, Glazed Autumn Squash  
Black Truffle Crema

**WILD DOVER SOLE** | MP  
Lemon-Caper Emulsion  
*Limited Availability*

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

## SIGNATURE SIDES

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

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

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

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

**BUTTERNUT SQUASH FRIES** | 14  
Maple Lemon Aioli

**SIMPLE MASHED POTATOES** | 14  
Cultured Butter

**CAULINI EN PAPILOTE** | 15  
Citrus Vinaigrette, Yuzu Bernaise

**GLAZED BISHOP POTATOES** | 15  
Kalamata Olives, Lemon Basil Oil

(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.

