

RAW

JUMBO SHRIMP COCKTAIL | 27

Chili Garlic, Dijonnaise
(Gluten Free Upon Request)

CHILI TUNA TARTARE | 26

Calabrian Chili, Cured Egg Yolk, Carta de Musica Chip

COLOSSAL CRAB COCKTAIL | 24

Old Bay Mustard Espuma (gf)

TRUFFLE SASHIMI | 36

Tuna, Hamachi, Chili Ponzu, Caviar, Black Truffle Purée

DRESSED EAST COAST OYSTER | 24

Jalapeño-Lime Mignonette (gf)

SALMON BELLY CARPACCIO | 28

Watercress, Sweet & Sour Onion, Yuzu

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)

SIGNATURE ROLLS

5 Pieces Per Roll

CATCH ROLL | 23

Crab, Salmon, Miso-Honey

MRC ROLL | 23

Seared Tuna, Shrimp, Ponzu Brown Butter

HELLFIRE ROLL | 23

Spicy Tuna Two-Ways, Pear, Balsamic

HOT

PAPA'S SPICY BAKED CLAMS | 22

Nduja Butter, Burnt Lemon

LANGOUSTINES "SCAMPI" | 29

Roasted Garlic, Sicilian Lemon
Limited Availability

GLAZED BACON & HEIRLOOM TOMATO | 19

Molasses Lacquer, Baby Basil (gf)

SPICY GIGLI | 21/27

Calabrian Chile Cream, Aged Pecorino

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)

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)

BLUE CHEESE CREAMED SPINACH | 14

English Stilton Blue, Italian Dolce Gorgonzola

DUCK FAT WAFFLE FRIES | 16

Truffle Aioli (Vegan Upon Request)

SWEET POTATOES | 14

Ancho-Chili, Caramel Glaze (v)

SIMPLE MASHED POTATOES | 14

Cultured Butter

SUSHI

Classic Rolls | 18

6 Pieces Per Roll

SALMON AVOCADO

SALMON JALAPEÑO

TUNA AVOCADO

TUNA JALAPEÑO

YELLOWTAIL AVOCADO

YELLOWTAIL JALAPEÑO

Sushi - Sashimi | 14

2 Pieces Per Order

SALMON

YELLOWFIN TUNA

JAPANESE YELLOWTAIL

(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.

