

WARM SOFT PRETZEL BREAD | 14 Whipped Truffle Butter

## RAW

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

**TRUFFLE BLUEFIN CRUDO** | 31  
Black Truffle Emulsion

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

**BLUEFIN TUNA TARTARE** | 26  
Calabrian Chili, Cured Egg Yolk  
Carta de Musica Chip

## ROLLED

**SPICY SALMON AVOCADO ROLL** | 24  
Salmon Two Ways, Cucumber  
Balsamic Tobanyaki

**BAKED KING CRAB HAND ROLL** | 36  
Crispy Potato Sticks, Dynamite Sauce

**CATCH ROLL** | 24  
Crab, Salmon, Miso-Honey

**HELLFIRE ROLL** | 23  
Spicy Tuna Two-Ways, Pear, Balsamic

**VEGETABLE KING ROLL** | 23  
King Oyster Mushroom, Cashew Spicy  
Miso (v)

## COLD

**LOCAL BURRATA** | 21  
Brooklyn Rooftop Black Truffle Honey, Cold-Pressed EVOO

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

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

## HOT

**KING SALMON RICE CAKE** | 21  
Citrus-Miso, Avocado

**POTATO CHURRO** | 21  
Whipped Sour Cream, Osetra Caviar

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

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

**ROASTED ALASKAN KING CRAB** | MP  
Citrus Butter, Finger Lime Pearls  
Limited Availability

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

**BAKED BABY ARTICHOKES** | 21  
Lemon Parmesan Crust, Wilted Spinach

**MAINE LOBSTER SKEWER** | 32  
Market Squash, Au Poivre Sauce

## STEAK

### JAPANESE WAGYU

2 ounce minimum - 2 pieces per ounce - cooked tableside

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

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

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

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

**10oz WHISKEY GLAZED BONE-IN KOBE NY STRIP** | 250  
Hyogo Prefecture, Japan

### CLASSICS

Marbled & Flavorful - The Top 3% of USDA Beef

**12oz BONE-IN FILET** | 63  
Waucoma, IA

**10oz CHILI RUBBED GRASS FED NY STRIP** | 59  
Greeley, CO

**24oz PRIME PORTERHOUSE** | 85  
Waucoma, IA

**8oz TRUFFLE BUTTER FILET** | 57  
Dakota City, NE

### 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

**40oz PRIME TOMAHAWK (35 DAY)** | 225  
Honey Creek, NE

### AMERICAN WAGYU

Black Angus + Japanese Wagyu

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

**8oz SOY CARAMEL GLAZE SNAKE RIVER NY STRIP** | 75  
Bruneau, ID

**24oz MISHIMA RESERVE ULTRA PORTERHOUSE** | 165  
Seattle, WA

Truffle Butter | 9

## NOT STEAK

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

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

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

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

## SIGNATURE SIDES

**CHARRED BROCCOLI** | 14  
Toasted Garlic - Lemon Glaze Sesame Seed Crumble

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

**SWEET POTATOES** | 14  
Ancho-Chili, Caramel Glaze (v)

**SIMPLE MASHED POTATOES** | 14  
Cultured Butter

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

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

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

v | gf | df Indicates Dishes That Are Prepared Vegan | Gluten Free | Dairy Free. Other Items May Be Modified Upon Request.  
Consuming Raw Or Under Cooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions

