

## RAW

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

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

**PACIFIC HAMACHI CRUDO | 26**  
Yuzu-Pear Relish

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

## ROLLED

**MRC ROLL | 23**  
Seared Tuna, Shrimp, Avocado  
Ponzu Brown Butter

**CATCH ROLL | 23**  
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

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

**CHOPPED SALAD | 18**  
Pepperoni, Garbanzo, Peppadaws, Provolone  
Haricot Verts, Market Lettuces  
Fennel-Pollen Vinaigrette  
(Vegan and Gluten Free Upon Request)

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

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

## HOT

**KING SALMON RICE CAKES | 21**  
Citrus Miso, Avocado

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

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

**GLAZED BACON & HEIRLOOM TOMATO | 19**  
Molasses Lacquer, Baby Basil (gf)

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

## STEAK

**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

**8oz PRIME NY STRIP | 42**  
Honey Creek, NE

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

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

**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)*

**8oz SOY CARAMEL GLAZE SNAKE RIVER NY STRIP | 75**  
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, Black  
Truffle Crema

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

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

## SIGNATURE SIDES

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

**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)

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

## DESSERT

Eat Me or Freeze Me

**SNICKERS BAKED ALASKA | 22** Toasted Meringue, Warm Caramel Peanut Filling, Chocolate Cake (gf)



(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.

