



CAVIAR SERVICE

Featuring a local Las Vegas Caviar house, specializing in farmed Siberian Sturgeon Caviar from Belgium

BJØRK OSCIETRA CAVIAR*

BRIOCHE TOAST | BLINI | EGG MIMOSA
RED ONION | CRÈME FRAÎCHE | CHIVES
30G | **225**



Receive 30% off select menu items Monday through Thursday 5 PM - 7 PM. Dine-in only and orders must be placed prior to 7 pm. Social Hour entrée items may not be split. This offer is subject to availability and excludes holidays.

RAW BAR



JUMBO SHRIMP COCKTAIL **27**

4 OISHII SHRIMP | LEMON
SAMBAL COCKTAIL



OYSTERS ON THE HALF-SHELL* **25**

HALF-DOZEN PACIFIC OR ATLANTIC OYSTERS
SAMBAL COCKTAIL | HENDRICK'S GIN MIGNONETTE



STEAK TARTARE* **26**

CAPER BERRIES | SMOKED MUSTARD SEED | BRIOCHE

BIG EYE TUNA POKE TACO* **26**

MACADAMIA NUT | SWEET ONION | SOY-SESAME
SUSHI RICE | NORI

HAMACHI CRUDO* **28**

UNI | BAERRI CAVIAR | TRUFFLE PONZU



SASHIMI PLATE* **35**

BIG EYE TUNA | HAMACHI | BIG GLORY BAY SALMON
WASABI | TRUFFLE PONZU

FRUITS DE MER

Selection of the ocean's finest Maine lobster, Peruvian scallop, king crab legs, jumbo shrimp and oysters

ICE CHILLED SEAFOOD TOWER*

SAMBAL COCKTAIL | GIN MIGNONETTE
TRUFFLE PONZU
PETITE **125** | GRANDE **190**

CHARBROILED SEAFOOD PLATTER

COGNAC FLAMBÉ | HERB BUTTER SAUCE
PETITE **140** | GRANDE **240**

APPETIZERS



SCOTCH 80 BRIE FONDUE **16**

BACON JAM | BAGUETTE | TAMARIND

SMOKED BONE MARROW **22**

WAGYU BEEF CHEEK | PICKLED PAPAYA & RED ONION
CILANTRO | BAO BUN

SHRIMP TOAST* **26**

HOKKAIDO MILK BREAD | SHRIMP MOUSSE
IKURA | CHILI JAM AIOLI

GRILLED WAGYU SANDO* **35**

4 OZ WAGYU | EGG SALAD | BRIOCHE



IBÉRICO LUMPIA **23**

GARLIC CONFIT | SWEET SAMBAL AGRODOLCE

WAGYU EMPANADA **23**

GROUND A5 WAGYU | TOMATO | CARROTS
ENGLISH PEAS | HOME-MADE PUFF PASTRY

CRAB CAKES **33**

BLUE CRAB | APPLE-FENNEL SALAD
SAUCE AMÉRICAINNE

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER **17**

BACON | POTATO
OLD BAY CRACKERS

FOUR ONION SOUP GRATIN **15**

SWEET ONION | RED ONION | SHALLOTS | LEEKS
GRUYÈRE | PARMIGIANO-REGGIANO | CROUTON



LOBSTER BISQUE **18**

MAINE LOBSTER | TOM KHA
TARO PUFF



WEDGE **17**

BABY ICEBERG | LARDON | EGG MIMOSA
TOMATO | SMOKED RANCH | BLEU CHEESE

**Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shell stock reduces the risk of foodborne illness. Young children, elderly and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*



WOOD-FIRED GRILL PRIME CUT STEAKS & CHOPS

Our carefully selected steaks are grilled over mesquite charcoal with fruit woods and finished with garlic-herb butter.

8 oz FILET MIGNON* 72
1855 BLACK ANGUS | COLORADO

16 oz BONE-IN FILET MIGNON* 95
GREATER OMAHA | NEBRASKA

8 oz RIBEYE CAP* 65
GREATER OMAHA | NEBRASKA

40 oz PRIME DRY-AGED LONG-BONE RIBEYE* 180
SCOTCH-AGED | CREEKSTONE FARMS | KANSAS

38 oz PRIME PORTERHOUSE FOR 2* 180
ALLEN BROTHERS | SOUTH DAKOTA

12 oz DOMESTIC LAMB RACK* 78
CATELLI BROTHERS | NEW JERSEY

WAGYU COLLECTION

Japanese beef meticulously curated by the culinary team, sourced by farm and prefectures.

KOBE BEEF* 260
HYOGO PREFECTURE | A5 STRIPLOIN
4 OZ MINIMUM | **65 PER ADDITIONAL OUNCE**

OLIVE-FED WAGYU* 180
KAGAWA PREFECTURE | A5 RIBEYE
4 OZ MINIMUM | **45 PER ADDITIONAL OUNCE**

TANIFUJI FARMS* 72
MIYAZAKI PREFECTURE | 6OZ A5 ZABUTON

14 oz DOMESTIC WAGYU NY STRIP* 89
MISHIMA RESERVE | WASHINGTON

HOKKAIDO SNOW BEEF* 70
HOKKAIDO PREFECTURE | 6OZ A5 TRI-TIP

SCOTCH 80 BURGER* 50
BLEND OF SNOW BEEF AND MISHIMA WAGYU
CARAMELIZED ONION | S80 SPREAD | LTO
AMERICAN CHEESE | MILK BREAD

ACCOMPANIMENTS & SAUCES

CRAB OSCAR* 38
 BROILED LOBSTER TAIL 50
GARLIC BUTTER PRAWN 28
ALASKAN KING CRAB LEGS **MP**
BUTTER POACHED | 8 OZ OR 1 LB
ROSSINI STYLE 32
FOIE GRAS | TRUFFLE | PORT JUS

BLEU CHEESE CRUST 6
BLACK GARLIC BUTTER 5
BONE MARROW 19
BORDELAISE 5
BÉARNAISE* 5

CRYING TIGER 5
80 STEAK SAUCE 5
WASABI-HORSERADISH CREAM 5
AU POIVRE 5
CHIMICHURRI 5

ENTRÉES

BROILED DOUBLE LOBSTER TAIL 95
GARLIC-HERB BUTTER | CHARRED LEMON

MISO-GLAZED CHILEAN SEA BASS* 62
SHIITAKE | TRUFFLE DASHI | TOBIKO | BOK CHOY

NEW ZEALAND KING SALMON* 52
CREAMED LEEKS | FINGERLING POTATO
BLACK GARLIC SAUCE

DIVER SCALLOP* 52
ROASTED CAULIFLOWER RAGOUT
LARDONS | PINE NUTS | KABOCHA PURÉE

GRILLED IBERICO PLUMA* 56
PATA NEGRA | ADOBO BELLY | GARLIC RICE

MARY'S FREE-RANGE CHICKEN 45
SAFFRON-GINGER RISOTTO | CHICKEN CONFIT
FARM EGG* | CRISPY GARLIC

BRAISED COLORADO LAMB 54
PEQUILLO | BABY POTATO | CASTEVELTRANO OLIVES

WAGYU SHORT RIB 65
PAPPARDELLE | SPANISH CHORIZO
CHICKPEA | TOMATO-BEEF JUS

SIDES

TRUFFLE FRIES 14
PARMESAN | TRUFFLES

GARLIC POTATO PURÉE 12
CRISPY SHALLOT

GNOCCHI 18
PARMESAN | PANCETTA

LOADED POTATO PURÉE 17
BACON | SOUR CREAM | SCALLION

MAC & 3 CHEESE 15
RADIATORE | WHITE CHEDDAR
BRIE | CRISPY ONION
ADD LOBSTER 10

WAGYU FRIED RICE 23
TALLOW | FARM EGG*
ADD SHRIMP 8

CREAMED SPINACH 13
GRUYÈRE | PERNOD

GRILLED ASPARAGUS 15
BÉARNAISE

FOREST MUSHROOMS 14
FOIE GRAS-PORCINI FOAM

CREAMED CORN 14
JALAPEÑO | BACON | CILANTRO

BRUSSELS SPROUTS 16
PICKLED ONIONS | LARDON

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