



## 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

### BLUEFIN TUNA POKE TACO\* **26**

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

### HAMACHI CRUDO\* **23**

JICAMA | JACKFRUIT  
HONEYDEW GAZPACHO

## 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

### 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 | REMOULADE | FIRE ROASTED CORN

### TRUFFLE CHIPS **6**

KETTLE CHIPS | TRUFFLE SEASONING | PARMESAN

## SOUPS & SALADS

### TOMATO BASIL BISQUE **15**

SAN MARZANO | CREMA  
GRILLED CHEESE

### CAESAR\* **18**

BABY GEM LETTUCE | SICILIAN ANCHOVY  
PARMIGIANO-REGGIANO | BAGUETTE CROUTON

### BEET AND CHÈVRE **19**

ARUGULA | CHÈVRE CANNOLI | PISTACHIO

### FOUR ONION SOUP GRATIN **15**

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



### WEDGE **17**

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



### TOMATO BURRATA SALAD **18**

MOMOTARO TOMATO | BURRATA | BASIL  
MINUS 8 VINEGAR | TOMATO GRANITA

*\*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**  
ALLEN BROTHERS | SOUTH DAKOTA
- 8 oz RIBEYE CAP\*** **65**  
GREATER OMAHA | NEBRASKA
- 16 oz BONE-IN FILET MIGNON\*** **95**  
GREATER OMAHA | NEBRASKA
- 12 oz DOMESTIC LAMB RACK\*** **78**  
MOSNER FAMILY | COLORADO
- 22 oz PRIME DRY-AGED BONE-IN RIBEYE\*** **98**  
FLANNERY BEEF | CALIFORNIA
- 40 oz PRIME DRY-AGED LONG-BONE RIBEYE\*** **180**  
SCOTCH-AGED | CREEKSTONE FARMS | KANSAS
- 14 oz DOMESTIC WAGYU NY STRIP\*** **89**  
MISHIMA RESERVE | WASHINGTON
- 38 oz PRIME PORTERHOUSE FOR 2\*** **180**  
ALLEN BROTHERS | SOUTH DAKOTA

## EXCLUSIVE BOUTIQUE WAGYU COLLECTION

A5 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**

**HOKKAIDO SNOW BEEF\*** **200**  
HOKKAIDO PREFECTURE | A5 STRIPLOIN  
4 OZ MINIMUM | **50 PER ADDITIONAL OUNCE**

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

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

**A5 CRAFT WAGYU FLIGHT\*** **590**  
HYOGO | HOKKAIDO | KAGAWA

## ACCOMPANIMENTS & SAUCES

CRAB OSCAR\* **38**

BROILED LOBSTER TAIL **50**  
GARLIC BUTTER PRAWN **28**

SEARED FOIE GRAS\* **25**  
BLEU CHEESE CRUST **6**  
BLACK GARLIC BUTTER **5**  
BONE MARROW **19**

BORDELAISE **5**  
BÉARNAISE\* **5**  
CHIMICHURRI **5**  
CRYING TIGER **5**

80 STEAK SAUCE **5**  
WASABI-HORSERADISH CREAM **5**  
AU POIVRE **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**  
SAVOY CABBAGE | BABY SUMMER SQUASH |  
SHALLOT-SHERRY BUTTER

**BUTTER POACHED ALASKAN KING CRAB LEGS** **MP**  
8 OZ OR 1 LB | DRAWN BUTTER | CHARRED LEMON

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

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

**PRAWN & KING CRAB RAVIOLI** **58**  
BUMBLE BEE PASTA | SCALLOP | TOMATO SUGO

## SIDES

**TRUFFLE FRIES** **14**  
PARMESAN | TRUFFLES

**GARLIC POTATO PURÉE** **12**  
CRISPY SHALLOT

**POTATO AU GRATIN** **14**  
RUSSET | BOURSIN CREAM

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

**WAGYU FRIED RICE** **23**  
JAPANESE BEEF | 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

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