



## 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 | 165

## 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 235

### CHARBROILED SEAFOOD PLATTER

COGNAC FLAMBÉ | HERB BUTTER SAUCE  
PETITE 140 | GRANDE 240



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

SWEET ONION | SOY-SESAME | SUSHI RICE | NORI | CAVIAR

### HAMACHI CRUDO\* 28

BERGAMOT | RADISH | CITRUS



### SASHIMI PLATE\* 35

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

## APPETIZERS



### SCOTCH 80 BRIE FONDUE 16

BACON JAM | BAGUETTE | TAMARIND

### SMOKED BONE MARROW 22

LONGANISA | PICKLED PAPAYA | RED ONION  
CILANTRO | HAWAIIAN ROLL | HONEY MUSTARD

### 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

DUNGENESS | SAFFRON | AVOCADO

### GRILLED WAGYU SANDO\* 35

4 OZ WAGYU | EGG SALAD | BRIOCHE

## SOUPS & SALADS

### LOBSTER BISQUE 21

DRY SHERRY | LOBSTER TAIL | PUFF PASTRY

### FOUR ONION SOUP GRATIN 15

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

### CAESAR\* 18

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

### SCOTCH 80 CHOPPED 19

MARJORAM VINAIGRETTE | CHICKORY | ARTICHOKE | OLIVE  
TOMATO | CUCUMBER | EGG | FRESH MOZZARELLA | ONION



### 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 PREMIUM 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

**22 oz PRIME DRY-AGED COWBOY STEAK\* 98**  
BONE-IN | CREEK STONE FARMS | KANSAS

**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

### ACCOMPANIMENTS

CRAB OSCAR\* 38

BROILED LOBSTER TAIL 50

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

GARLIC BUTTER PRAWN 28

ROSSINI STYLE 32  
FOIE GRAS | TRUFFLE | PORT JUS

BONE MARROW 19

## 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

### SAUCES

BLEU CHEESE CRUST 6  
BLACK GARLIC BUTTER 5  
BORDELAISE 5

BÉARNAISE\* 5  
CRYING TIGER 5  
AU POIVRE STYLE 10

80 STEAK SAUCE 5  
WASABI-HORSERADISH CREAM 5  
CHIMICHURRI 5

## ENTRÉES

**BROILED DOUBLE LOBSTER TAIL 95**  
VADOUVAN | DILL | SNAP PEA  
WOOD EAR MUSHROOMS

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

**NEW ZEALAND KING SALMON\* 52**  
CRAB | PEA LEAVES | FAVA BEANS | ASPARAGUS

**GRILLED IBERICO PLUMA\* 56**  
CRISPY PORK BELLY | GAI LAN | CRYING TIGER

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

**TIGER PRAWNS 42**  
GREEN BEAN | TARO | TAMARIND BROTH

**DIVER SCALLOP\* 52**  
CHASHU | PEA TORTELLINI | TONKATSU BUTTER

## SIDES

**TRUFFLE FRIES 14**  
PARMESAN | TRUFFLES

**GARLIC POTATO PURÉE 12**  
CRISPY SHALLOT

**GNOCCHI 18**  
NDUJA | PECORINO | PEAS | MOREL

**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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