



SOCIAL HOUR MENU

30% OFF SELECTED ITEMS

MONDAY THROUGH THURSDAY | 5 PM – 7 PM

RAW BAR

JUMBO SHRIMP COCKTAIL ~~27~~ 18.90

4 OISHII SHRIMP | LEMON | SAMBAL COCKTAIL

OYSTERS ON THE HALF-SHELL* ~~25~~ 17.50

HALF-DOZEN PACIFIC OR ATLANTIC OYSTERS

SAMBAL COCKTAIL | HENDRICK'S GIN MIGNONETTE

STEAK TARTARE* ~~26~~ 18.20

CAPER BERRIES | SMOKED MUSTARD SEED | BRIOCHE

APPETIZERS

SCOTCH 80 BRIE FONDUE ~~16~~ 11.20

BACON JAM | BAGUETTE | TAMARIND

SHRIMP TOAST ~~26~~ 18.20

HOKKAIDO MILK BREAD | SHRIMP MOUSSE

IKURA | CHILI JAM AIOLI

SALADS

WEDGE ~~17~~ 11.90

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

TOMATO BURRATA ~~18~~ 12.60

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

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

8 oz FILET MIGNON* ~~72~~ 50.40

DEMKOTA RANCH | SOUTH DAKOTA

8 oz RIBEYE CAP* ~~65~~ 45.50

GREATER OMAHA | NEBRASKA

ACCOMPANIMENTS & SAUCES

CRAB OSCAR* ~~26~~ 26.60 | BROILED LOBSTER TAIL ~~50~~ 35

ENTRÉES

MARY'S FREE-RANGE CHICKEN ~~45~~ 31.50

SAFFRON-GINGER RISOTTO | CHICKEN CONFIT | FARM EGG | CRISPY GARLIC

NEW ZEALAND KING SALMON* ~~52~~ 36.40

SAVOY CABBAGE | BABY SUMMER SQUASH | SHALLOT-SHERRY BUTTER

GRILLED IBÉRICO PLUMA* ~~56~~ 39.20

PATA NEGRA | ADOBO BELLY | GARLIC RICE

SIDES

CREAMED SPINACH ~~13~~ 9.10

GRUYÈRE | PERNOD

GARLIC POTATO PURÉE ~~12~~ 8.40

CRISPY SHALLOT

CREAMED CORN ~~14~~ 9.80

JALAPEÑO | BACON | CILANTRO

**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.*