

# SOCIAL HOUR MENU

30% OFF SELECTED ITEMS

MONDAY THROUGH THURSDAY | 5 PM - 7 PM

#### **RAW BAR**

JUMBO SHRIMP COCKTAIL 2 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

SASHIMI PLATE\* 25 24.50

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

#### **APPETIZERS**

SCOTCH 80 BRIE FONDUE 16 11.20

BACON JAM | BAGUETTE | TAMARIND

IBERICO LUMPIA 23 16.10

GARLIC CONFIT | SWEET SAMBAL AGRODOLCE

#### SOUP & SALAD

LOBSTER BISQUE 18 12.60

WEDGE 17 11.90

MAINE LOBSTER | TOM KHA

TARO PUFF

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

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

8 oz FILET MIGNON\* 7 50.40

1855 BLACK ANGUS | COLORADO

8 oz RIBEYE CAP\* **65 45.50** 

GREATER OMAHA | NEBRASKA

#### **ACCOMPANIMENTS & SAUCES**

CRAB OSCAR\* 26.60 | BROILED LOBSTER TAIL 50 35

## **ENTRÈES**

MARY'S FREE-RANGE CHICKEN 45 31.50

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

NEW ZEALAND KING SALMON\* 52 36.40

CREAMED LEEKS | FINGERLING POTATO | BLACK GARLIC SAUCE

GRILLED IBÉRICO PLUMA\* 56 39.20
PATA NEGRA | ADOBO BELLY | GARLIC RICE

WAGYU SHORT RIB 65 45.50

PAPPARDELLE | SPANISH CHORIZO | CHICKPEA | TOMATO-BEEF JUS

### SIDES

CREAMED SPINACH 13 9.10

GRUYÈRE I PERNOD

GARLIC POTATO PURÉE 12 8.40

CRISPY SHALLOT

CREAMED CORN 14 9.80

JALAPEÑO | BACON | CILANTRO