



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

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
Fresh Grate Japanese Wasabi Upon Request
PETITE 110 | GRANDE 175

CHAR-BROILED SEAFOOD PLATTER

Cognac Flambé | Herb Butter Sauce
PETITE 125 | GRANDE 225

RAW BAR

JUMBO SHRIMP COCKTAIL

4 Oishii Shrimps | Lemon Sambal Cocktail 27

HAMACHI CRUDO*

Hokkaido Uni | Caviar | Truffle Crisp Calamansi Truffle Ponzu 28

OYSTERS ON THE HALF-SHELL*

Half Dozen of Pacific or Atlantic Oysters Sambal Cocktail | Hendrick's Gin Mignonette 25

STEAK TARTARE*

Prime Beef | Quail Egg | Black Garlic Aioli Shaved Foie Gras | Gaufrette Potatoes 26

BLUEFIN TUNA TARTARE*

Citrus-Ginger Gelée | Coconut Vinaigrette Avocado | Nori Chips 26

RAINBOW TIRADITO*

Bluefin Tuna | Big Glory Bay Salmon Japanese Hamachi | Jackfruit Leche de Tigre Pickled Green Papaya | Taro Chips 21

APPETIZERS

SCOTCH 80 BRIE FONDUE

Bacon Jam | Baguette | Tamarind 16

SMOKED BONE MARROW

Beef Cheek Jam | Sorghum Popcorn Pickled Red Onion | Potato Puree | Brioche 22

CRAB CAKES

Dungeness Crab | Remoulade Pickled Mushroom Salad 33

SHRIMP TOAST

Hokkaido Milk Bread | Shrimp Mousse Ikura | Chili Jam Aioli 26

JAPANESE A5 WAGYU BITES*

Kamichiku Farm A5 | Truffle Bomb Baerii Caviar 80

WAGYU EMPANADA

Ground A5 Wagyu | Tomato | Carrots English Peas | Home-Made Puff Pastry 23

GRILLED SPANISH OCTOPUS

Butter Beans | Iberico Chorizo | Espelette Roasted Tomato | Squid Ink Aioli 25

SOUPS & SALADS

WEDGE

Baby Iceberg | Lardon | Egg Mimosa Tomato | Smoked Ranch | Bleu Cheese 17

SEASONAL MARKET SALAD

Pear | Arugula | Lolla Rosa | Smoked Bleu Candied Pecans | Bleu Cheese Vinaigrette 19

NEW ENGLAND CLAM CHOWDER

East Coast Clam | Bacon | Potato Oyster Crackers 18

CAESAR*

Baby Gem Lettuce | Sicilian Anchovy Parmigiano-Reggiano | Baguette Crouton 18

ROASTED PUMPKIN & QUINOA

Apple | Baby Kale | Cranberries | Pepitas Maple-Apple Cider Vinaigrette 18

FOUR ONION SOUP GRATIN

Sweet Onion | Red Onion | Shallots | Leeks Gruyère | Parmigiano-Reggiano | Crouton 15

*THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB, MILK, POULTRY OR SHELLSTOCK REDUCES THE RISK OF FOODBORNE ILLNESS. YOUNG CHILDREN, ELDERLY & 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.

8oz FILET MIGNON* DemKota Ranch South Dakota	65	22oz PRIME DRY-AGED BONE-IN RIB EYE* Flannery Beef California	98
8oz RIB EYE CAP* Greater Omaha Nebraska	62	18oz PRIME DRY-AGED BONE-IN NEW YORK* Flannery Beef California	78
16oz BONE-IN FILET MIGNON* Creekstone Farms Kansas	89	40oz PRIME DRY-AGED LONG-BONE RIB EYE* Creekstone Farms Kansas	180
12oz DOMESTIC LAMB RACK* Superior Farms Colorado	72		

EXCLUSIVE BOUTIQUE WAGYU COLLECTION

A5 Japanese beef meticulously curated by the chef team, garnished with fresh wasabi & tare.

KOBE BEEF* Hyogo Prefecture A5 Striploin 4oz minimum 65 per additional ounce	260	HOKKAIDO SNOW BEEF* Hokkaido Prefecture A5 Striploin 4oz minimum 50 per additional ounce	200
OMI GYU* Shiga Prefecture A5 Ribeye 4oz minimum 40 per additional ounce	160	OLIVE-FED WAGYU* Kagawa Prefecture A5 Ribeye 4oz minimum 45 per additional ounce	180
A5 CRAFT WAGYU FLIGHT* Hyogo Hokkaido Shiga Kagawa Fresh Wasabi Tare	680	SCOTCH 80 BURGER* Blend of Snow Beef, Dry-Aged Prime Beef & Bacon Milk Bread S80 Spread LTO Smoked Cheddar Thick Cut Bacon	50

ACCOMPANIMENTS & SAUCES

KING CRAB OSCAR* 1.5lbs MAINE LOBSTER 8oz OR 1lb KING CRAB LEGS	38 75 MP	GARLIC BUTTER PRAWN SEARED FOIE GRAS* BLEU CHEESE CRUST	28 25 6	BLACK GARLIC BUTTER AU POIVRE BORDELAISE	5 5 5	BÉARNAISE* CHIMICHURRI 80 STEAK SAUCE	5 5 5
--	-------------------------------------	--	------------------------------------	---	----------------------------------	--	----------------------------------

ENTRÉES

MAINE LOBSTER 1.5lbs Maine Lobster Long Bean Truffle Kabocha Lobster-Coconut Cream	95	BRAISED WAGYU BEEF CHEEK Roasted Cauliflower Parsnip Puree Natural Jus	65
MISO-GLAZED CHILEAN SEA BASS Shiitake Truffle Dashi Tobiko Bok Choy	54	WOOD FIRED NIGERIAN PRAWNS Shellfish Butter Cucumber Pickled Papaya	65
NEW ZEALAND KING SALMON* Big Glory Bay Salmon Bok Choy Taro Long Beans Okra Guava Fumet	52	MARY'S FREE-RANGE CHICKEN Trofie Pasta Foie Gras-Porcini Cream Kale Chicken-Foie Gras Jus	45
SEARED BLUEFIN TUNA* Harissa Crusted Smoked Tuna Caponata Fennel Pollen Preserved Lemon	49	BRAISED LAMB SHANK Merguez Sausage Stewed Beans Root Vegetable Puree Natural Jus	45

SIDES

FAMOUS HASH BROWN Plain or Brie Fondue	15	POTATO AU GRATIN Russet Jewel Yam Butternut	14	GRILLED ASPARAGUS Béarnaise	15
GARLIC POTATO PURÉE Crispy Shallot	12	MUSHROOM RISOTTO Wild Mushroom Lemon Confit Parmesan	13	FOREST MUSHROOMS Foie Gras-Porcini Foam	14
TRUFFLE DUCK FAT FRIES Parmesan Truffles	14	MILLIONAIRE'S MACCHERONI* Truffle Cream Prosciutto Poached Egg	19	CREAMED CORN Jalapeño Bacon Cilantro	14
CREAMED SPINACH Gruyère Pernod	13	LOBSTER FRIED RICE* Lap Cheong Farm Egg	23	GRILLED CAULIFLOWER Almond Capers Meunière	22

*THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB, MILK, POULTRY OR SHELLSTOCK REDUCES THE RISK OF FOODBORNE ILLNESS. YOUNG CHILDREN, ELDERLY & INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.