



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



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 | CAJUN REMOULADE
SAMBAL COCKTAIL SAUCE



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 SEEDS
QUAIL EGG YOLK | BRIOCHE

BLUE FIN TUNA POKE TACO* 26

YUZU AVOCADO | SOY-SESAME | SUSHI RICE | NORI | CAVIAR

PRIME BEEF CARPACCIO* 24

BLACK GARLIC | WASABI | RADISH | ASIAN PEAR



HAMACHI TIRADITO* 28

AJI AMARILLO | CUCUMBER | IKURA

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 | CAJUN REMOULADE
PETITE 125 | GRANDE 235

CHARBROILED SEAFOOD PLATTER

COGNAC FLAMBÉ | RED KYOTO MISO BUTTER

PETITE 140 | GRANDE 240

APPETIZERS



CAVIAR AND POTATO* 21

MOZZARELLA | CHIVE | CRÈME FRAÎCHE | NORI

ROASTED BONE MARROW 28

BRAISED BEEF CHEEKS | PICKLED ONION
CILANTRO | HAWAIIAN ROLLS



A5 WAGYU BBQ SKEWERS* 32

SCOTCH 80 BBQ GLAZE
BLISTERED SHISHITO PEPPERS | YUZU KOSHO AIOLI

HUDSON VALLEY FOIE GRAS 32

FUJI APPLE | SPICE CAKE | PUFFED GRAINS
BANYULS WINE AGRODOLCE



WAGYU EMPANADA 23

GROUND A5 WAGYU | TOMATO | CARROTS
ENGLISH PEAS | HOME-MADE PUFF PASTRY

DUNGENESS CRAB CAKE 26

SAFFRON ROUILLE | OLD BAY | FRISEE

SOUPS & SALADS

MAINE LOBSTER BISQUE 22

DRY SHERRY | POTATO | SMOKED BACON | CELERY

FRENCH ONION SOUP 18

AUSTRIAN GRUYERE | PROVOLONE
TOASTED BAGUETTE

HONEY NUT SQUASH SOUP 18

ROASTED BUTTERNUT | PUMPKIN SEED
CRÈME FRAICHE



CLASSIC CAESAR SALAD* 18

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

TUSCAN KALE AND APPLE SALAD 18

CANDIED WALNUTS | GOAT CHEESE
APPLE CIDER VINAIGRETTE



ICEBERG WEDGE SALAD 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

ABERDEEN | SOUTH DAKOTA
- 14 oz BONE-IN FILET MIGNON* 92

PRIME BLACK ANGUS | MIDWEST
- 8 oz RIBEYE CAP* 65

GREATER OMAHA | NEBRASKA
- 10 oz PRIME HANGER STEAK FRITES* 62

WAGYU BLACK OPAL | AUSTRALIA
AU POIVRE | FRENCH FRIES | ARUGULA
- 14 oz DOMESTIC WAGYU NY STRIP* 89

ROSEWOOD RANCH | TEXAS
- 40 oz PRIME DRY-AGED
LONG-BONE RIBEYE* 180

SCOTCH-AGED | CREEKSTONE FARMS | KANSAS
- 14 oz SPICE CRUSTED COLORADO
LAMB CHOPS* 77

PIPERADE SAUCE | SPANISH PEPPERS
- 24 oz BONELESS DELMONICO RIBEYE STEAK* 98

PRIME BLACK ANGUS | MIDWEST

ENHANCEMENTS

- CRAB OSCAR* 38
- BROILED LOBSTER TAIL 45
- ALASKAN KING CRAB LEGS MP
- GARLIC BUTTER PRAWN 28
- HUDSON VALLEY FOIE GRAS 18
- 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
- SCOTCH 80 WAGYU FOIE BURGER 48

BLEND OF SNOW BEEF AND MISHIMA WAGYU
HV FOIE GRAS | CARAMELIZED ONION | S80 SPREAD
LTO|AMERICAN CHEESE | MILK BREAD
- OLIVE-FED WAGYU* 180

KAGAWA PREFECTURE | A5 RIBEYE
4 oz MINIMUM | 45 PER ADDITIONAL OUNCE
- HOKKAIDO SNOW BEEF* 72

HOKKAIDO PREFECTURE | 6 oz A5 ZABUTON

SAUCES

- BLEU CHEESE CRUST 6

BLACK GARLIC BUTTER 5
- BORDELAISE 5

BÉARNAISE* 5
- 80 STEAK SAUCE 5

WASABI-HORSERADISH CREAM 5
- CHIMICHURRI 5

AU POIVRE STYLE 10

ENTRÈES

- MISO-GLAZED CHILEAN SEA BASS* 62

GREEN COCONUT CURRY | BOK CHOY
- ATLANTIC SALMON* 55

PARSLEY CRUSTED | CHERMOULA | BUTTER BEANS
CHORIZO | MARBLE POTATOES
- SCALLOP AND CRAB RISOTTO 64

U-10 NANTUCKET SCALLOPS | PRESERVED LEMON
MASCARPONE | CHIVE
- TIGER PRAWN PASTA* 58

GRILLED PRAWNS | ALEPPO PEPPER
SQUID INK TAGLIATELLE| UNI
- GRILLED IBERICO PORK PLUMA* 56

CRISPY PORK BELLY | ADOBO | GARLIC RICE
FARM EGG
- JIDORI AIRLINE CHICKEN CARBONARA 45

GNOCCHI | PARMIGIANO-REGGIANO | EGG YOLK
GUANCIALE

SIDES

- TRUFFLE FRIES 14

PARMESAN | TRUFFLES
- GARLIC POTATO PURÉE 12

CRISPY SHALLOT
- LOADED POTATO PURÉE 17

BACON | SOUR CREAM | SCALLION
- GRILLED ASPARAGUS 15

MINT GREMOLATA
- CREAMED SPINACH 13

GRUYÈRE | PERNOD
- CREAMED CORN 14

JALAPEÑO | BACON | CILANTRO
- BROCCOLINI DI CICCIO 16

GOCHUJANG GLAZE | CRISPY GARLIC
- MAC & 3 CHEESE 15

RADIATORE | WHITE CHEDDAR
BRIE | CRISPY ONION
ADD LOBSTER 10
- WAGYU NASI GORENG RICE 18

CUCUMBER | SWEET SOY | SHRIMP CHIP
- FOREST MUSHROOMS 21

FOIE GRAS-PORCINI FOAM
BLACK TRUMPETS

**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.*