SCOTCH 80 PRIME

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

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

BLUE FIN TUNA POKE TACO* 26
SWEET ONION | SOY-SESAME | SUSHI RICE | NORI | CAVIAR

PRIME BEEF TATAKI* 24
BLACK GARLIC | WASABI | RADISH | ASIAN PEAR

SASHIMI PLATE* 35
BLUE FIN TUNA | HAMACHI | BIG GLORY BAY SALMON
WASABI | TRUFFLE PONZU

APPETIZERS

CAVIAR AND POTATO* 17
MOZZARELLA | CHIVE | CRÈME FRAÎCHE | NORI

SMOKED BONE MARROW 22
LONGANISA | PICKLED PAPAYA | RED ONION
CILANTRO | HAWAIIAN ROLL | HONEY MUSTARD

A5 WAGYU BBQ SKEWERS* 32
4OZ WAGYU | GARLIC | SAVORY-SPICY GLAZE

IBÉRICO LUMPIA 23
GARLIC CONFIT | SWEET SAMBAL AGRODOLCE

WAGYU EMPANADA 23
GROUND A5 WAGYU | TOMATO | CARROTS
ENGLISH PEAS | HOME-MADE PUFF PASTRY

CRAB CAKE 24
DUNGENESS | CORN | REMOULADE | SHISHITO

SOUPS & SALADS

LOBSTER BISQUE 21
DRY SHERRY | LOBSTER | PUFF PASTRY

FOUR ONION SOUP GRATIN 15
SWEET ONION | RED ONION | SHALLOTS | LEEKS
GRUYÈRE | PARMIGIANO-REGGIANO | CROUTON

TOMATO & BURRATTA 18
HEIRLOOM TOMATO | GRILLED STONEFRUIT
MINUS 8 VINAIGRETTE | STRAWBERRY BALSAMIC
GRANITA

CAESAR* 18
BABY GEM LETTUCE | SICILIAN ANCHOVY
PARMIGIANO-REGGIANO | BAGUETTE CROUTON

SCOTCH 80 CHOPPED 19
LEMON 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.*

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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

40 oz PRIME DRY-AGED LONG-BONE RIBEYE* 180
SCOTCH-AGED | CREEKSTONE FARMS | KANSAS

12 oz DOMESTIC LAMB RACK* 78
CATELLI BROTHERS | NEW JERSEY

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

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

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

14 oz DOMESTIC WAGYU NY STRIP* 89
MISHIMA RESERVE | WASHINGTON

HOKKAIDO SNOW BEEF* 72
HOKKAIDO PREFECTURE | 6 oz A5 ZABUTON

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

ENTRÈES

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

PRIME STEAK FRITE* 60
AU POIVRE | FRENCH FRIES | ARUGULA

GRILLED NEW ZEALAND KING SALMON*52
RATATOUILLE | BASIL VINAIGRETTE
LEMON CONFIT

GRILLED IBERICO PLUMA* 56
CRISPY PORK BELLY | ADOBO | GARLIC RICE | FARM EGG

MESQUITE GRILLED PRAWNS 60
SMOKED MUSSEL | PUTANESCA | DUNGENESS CRAB
FETTUCINE PASTA

MARY'S FREE-RANGE CHICKEN INASAL 45
SCHMALTZ RICE | ATCHARA | FARM EGG

SIDES

TRUFFLE FRIES 14
PARMESAN | TRUFFLES

GARLIC POTATO PURÉE 12
CRISPY SHALLOT

GNOCCHI 18
DUNGENESS CRAB | WHITE WINE BUTTER
LEMON CONFIT

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

WOOD FIRED BROCCOLINI 16
PORK NDUJA | SALSA VERDE
CRISPY GARLIC

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