



FRUITS DE MER

Selection of the ocean's finest Maine lobster, king crab legs, jumbo shrimp and oysters

ICE CHILLED SEAFOOD TOWER*

Cocktail Sauce | Gin Mignonette | Truffle Ponzu
Fresh Grate Japanese Wasabi Upon Request

PETITE 110 | GRANDE 175

CHAR-BROILED SEAFOOD PLATTER

Sizzling Flambé | Herb Butter Sauce

PETITE 125 | GRANDE 22

CAVIAR SERVICE

BJØRK OSCIETRA CAVIAR*

30g | Brioche Toast | Egg White | Egg Yolk
| Red Onion | Crème Fraîche | Chives **225**

RAW BAR

JUMBO SHRIMP COCKTAIL

26

4 Oishii Shrimp | Sambal Cocktail
Lemon | Tabasco

OYSTERS ON THE HALF-SHELL*

24

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

STEAK TARTARE*

26

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

RAINBOW TIRADITO*

21

Bluefin Tuna | Faroe Islands Salmon
Japanese Hamachi | Jackfruit Leche de Tigre
Pickled Green Papaya | Taro Chips

APPETIZERS

SCOTCH 80 BRIE FONDUE

16

Bacon Jam | Brioche Toast | Tamarind

CRAB CAKES

32

Potato Crust | Panang Curry
Pickled Papaya | Mascarpone

SMOKED BONE MARROW

22

Beef Cheek Jam | Sorghum Popcorn | Toast
Pickled Red Onion | Potato Puree

SCALLOP ESCARGOT

24

Diver Scallop Mousse | French Escargot
Garlic Herb Butter | Tapioca Chicharrones

KARAAGE SHRIMP

26

Lemon Chips | Togarashi | Furikake
Supreme Gochujang Aioli

FRESH VEGETABLE LUMPIA

16

Savoy Cabbage | Jicama | Roasted Peanuts
Sweet Potato | Shiitake | Sweet Garlic Soy

KOGOSHIMA A5 WAGYU BITES

110

Kamichiku Farm A5 | Truffle
Belgian Oscietra Caviar | White Soy

OYSTER MUSHROOM TEMPURA

21

Sauteed Leeks | Black Garlic Chimichurri

SOUPS & SALADS

WEDGE

17

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

CAESAR*

18

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

WINTER FIELD GREENS

19

Pears | Field Greens | Candied Macadamia
Smoky Bleu Cheese | Banyuls Vinaigrette

BEETS AND SEARED GOAT CHEESE

18

Heirloom Beets | Arugula | Cana De Cabra
Golden Balsamic | Chicory | Local Honey

LOBSTER BISQUE

18

Puff Pastry | Tarragon Crème Fraîche
Tarragon | Kafir Lime

FOUR ONION SOUP GRATIN

15

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

*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.



FROM THE WOOD-FIRED GRILL

Our hand picked steaks are procured from the finest quality Midwestern ranchers

8oz FILET MIGNON* Nebraska	59	20oz PRIME DRY-AGED BONE-IN RIBEYE* Creekstone Farms Kansas	89
16oz BONE-IN FILET MIGNON* Creekstone Farms Kansas	65	18oz PRIME DRY-AGED BONE-IN NEW YORK* Creekstone Farms Kansas	78
16oz DELMONICO* Wet-aged Creekstone Farms Kansas	68	8oz RIBEYE CAP* Nebraska	59
		12oz WAGYU NEW YORK STRIP* Westholme Australia	110
		40oz PRIME LONGBONE RIBEYE* Creekstone Farms Kansas	180

ACCOMPANIMENTS

KING CRAB OSCAR*	38	SEARED FOIE GRAS*	25
GARLIC BUTTER SHRIMP	24	SMOKEY COFFEE CRUST	15
8OZ RED KING CRAB LEGS	MP	BLACK GARLIC BUTTER	5
1.5lbs MAINE LOBSTER	75	SMOKED BLEU CHEESE CRUST	6

SAUCE

BÉARNAISE*	5	ARGENTINIAN CHIMICHURRI	5	AU POIVRE	5
80 STEAK SAUCE	5	SCALLION & BLACK GARLIC SAUCE	5	BORDELAISE	5

ENTRÉES

DUROC PORK CHOP* Grilled Chop Braised Belly Collard Greens Sweet Potato Pork Jus	45	MAINE LOBSTER THERMIDOR 1.5 Lbs Maine Lobster Mushroom Cognac-Cream Sauce Asparagus	95
COLORADO LAMB CHOPS* Braised Lamb Root Vegetables Sweet Peppers Piperade Lamb Jus	68	RED KING CRAB LEGS 16OZ Beurre Fondue	MP
MARY'S FREE-RANGE CHICKEN Stuffed Thigh Heritage Carrots Natural Jus	45	MISO-GLAZED CHILEAN SEA BASS Shiitake Mushroom Dashi Tobiko Tempura Maitake	50
BRAISED WAGYU BEEF* Winter-Spiced Gremolata Forest Mushroom Risotto	60	SEARED FAROE ISLANDS SALMON* Local Oyster Mushroom Snap Pea Heritage Carrots Caviar Buerre Blanc	52
GRILLED CAULIFLOWER STEAK Pickled red onions Roasted Pine Nuts Vadouvan Spiced	22	SWORDFISH PUTANESCA Smoked Mussels Castelveitranolives Stewed Tomatoes Squid Ink Capellini	49

SIDES

FAMOUS HASH BROWN 15 Plain or Brie Fondue	ROASTED GARLIC POTATO PURÉE 12 Crispy Shallot	CREAMED SPINACH 13 Gruyère Pernod
GRILLED ASPARAGUS 15 Béarnaise	TRUFFLE DUCK FAT FRIES 14 Parmesan Fine Herb Truffles	FOREST MUSHROOMS 14 Foie Gras-Porcini Foam
LOBSTER FRIED RICE* 22 Lap Cheong Farm Egg	MILLIONAIRE'S MACCHERONI* 19 Parmigiano-Reggiano Cream Prosciutto Poached Egg Truffle	CREAMED CORN 14 Jalapeño Bacon Cilantro

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