



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

27

4 Oishii Shrimps | Sambal Cocktail
Lemon | Tabasco

SCALLOP CRUDO*

24

Half-Shelled Scallop | Uni | Caviar
Truffle Ponzu

OYSTERS ON THE HALF-SHELL*

25

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

FILET CARPACCIO*

26

Angus Filet | Spanish Octopus | Arugula
Tapenade | Meyer Lemon | Crostini

STEAK TARTARE*

26

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

BLUEFIN TUNA TARTARE*

26

Citrus-Ginger Gelée | Coconut Vinaigrette
Avocado | Nori Chips

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 | Baguette | Tamarind

KAGOSHIMA A5 WAGYU BITES*

80

Kamichiku Farm A5 | Truffle Bomb
Belgian Oscietra Caviar

SMOKED BONE MARROW

22

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

WAGYU EMPANADA

23

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

CRAB CAKES

33

Colossal Lump | Remoulade
Pickled Mushroom Salad

SHRIMP TOAST

26

Hokkaido Milk Bread | Shrimp Mousse
Ikura | Chili Jam Aioli

SUMMER VEGETABLE TEMPURA

16

Sweet onions | Squash | Mushrooms
Truffle Ponzu | Snap Peas | Eggplant

CRISP VEGETABLE LUMPIA

16

Savoy Cabbage | Jicama | Sweet Potato
Shiitake | Savory Vinaigrette | Gem Lettuce

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

SEASONAL MARKET SALAD

19

Seasonal Fruit | Prosciutto | Macadamia
Midnight Moon Cheese | Mustard Vinaigrette

HEIRLOOM TOMATO & BURATTA

18

Heirloom Tomato | Buratta
Aged Balsamic | Pesto

BLUE CRAB & CORN BISQUE

18

Saffron | Soft Shell Crab | Corn Fricassee

FOUR ONION SOUP GRATIN

15

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



SUITABLE FOR VEGETARIAN

*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

Our hand-picked steaks are procured from the finest quality American ranchers.

8oz FILET MIGNON* California	65	22oz PRIME DRY-AGED BONE-IN RIB EYE* Creekstone Farms Kansas	98
8oz RIB EYE CAP* Nebraska	62	18oz PRIME DRY-AGED BONE-IN NEW YORK* Creekstone Farms Kansas	78
16oz BONE-IN FILET MIGNON* Creekstone Farms Kansas	89	40oz PRIME DRY-AGED LONG-BONE RIB EYE* Creekstone Farms Kansas	180

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	WAGYU BURGER* Ground Hokkaido Snow Beef Tomato Japanese Milk Bread Arugula Truffle Bomb Aioli Onion	65

ACCOMPANIMENTS

KING CRAB OSCAR*	38	GARLIC BUTTER SHRIMP	24	BLACK GARLIC BUTTER	5	BÉARNAISE*	5
1.5 lbs MAINE LOBSTER	75	SEARED FOIE GRAS*	25	AU POIVRE	5	CHIMICHURRI	5
8oz RED KING CRAB LEGS	MP	BLEU CHEESE CRUST	6	BORDELAISE	5	80 STEAK SAUCE	5

ENTRÉES

MAINE LOBSTER 1.5 lbs Maine Lobster Sauce Américaine Summer Vegetables	95	RED KING CRAB LEGS 16oz Beurre Fondue Fine Herbs Grilled Lemon	MP
MISO-GLAZED CHILEAN SEA BASS Shiitake Truffle Dashi Tobiko Tempura Maitake Mushroom	54	WOOD FIRED NIGERIAN PRAWNS Shellfish Butter Heirloom Tomatoes Pickled Papaya	65
SEARED FAROE ISLANDS SALMON* Local Oyster Mushroom Snap Pea Heritage Carrots Caviar Beurre Blanc	52	MARY'S FREE-RANGE CHICKEN Trofie Pasta Roasted Tomato Cream Summer Truffle Jus	45
SEARED BLUEFIN TUNA* Harissa Crusted Smoked Tuna Fennel Basil Aioli Ratatouille	49	COLORADO LAMB CHOPS* Braised Lamb Pea Crepe English Peas Golden Oyster Mushroom Feta Lamb Jus	69

SIDES

FAMOUS HASH BROWN Plain or Brie Fondue	15	BROCCOLINI & SWEET PEPPERS Pancetta Caramelized Onion Truffle Crisp	13	GRILLED ASPARAGUS Béarnaise	15
GARLIC POTATO PURÉE Crispy Shallot	12	LOBSTER FRIED RICE* Lap Cheong Farm Egg	23	FOREST MUSHROOMS Foie Gras-Porcini Foam	14
TRUFFLE DUCK FAT FRIES Parmesan Truffles	14	MILLIONAIRE'S MACCHERONI* Truffle Cream Tête De Moine Prosciutto Poached Egg Gold Leaf	19	CREAMED CORN Jalapeño Bacon Cilantro	14
CREAMED SPINACH Gruyère Pernod	13			GRILLED CAULIFLOWER Almond Caper Meunière	22



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