

Nibi

SEAFOOD JACKPOT

HOT OR CHILLED 58

lump crab, lobster tail,
alaskan king crab, shrimp

SEAFOOD BAR

OYSTERS (QTY 5/10) 15/27

champagne mignonette, lemon,
sea salt crackers

SCALLOPS 18

boursin leek fondue

ALASKAN KING CRAB (1/2 LB / 1 LB) 32/58

clarified butter, lemon

CRAB COCKTAIL 16

remoulade, pomme de terre,
celery, radish

SHRIMP 15

CHOICE OF
cocktail | grilled | tempura fried

APPETIZERS

HUMMUS 14

everything bagel creme fraiche,
cardamom soil, petite vegetables,
naan bread

CRISPY TUNA SUSHI 16

chili + wasabi

CHEESE + MEAT 18

chef's selection of artisanal meats,
cheeses, and warm bread

SHORT RIB 14

boursin cheese, potato gaufrette

SOUPS + SALADS

dressings made fresh daily: balsamic vinaigrette, blue
cheese, ranch, caesar, thousand island, italian, french

FRENCH ONION 10

caramelized three onion, aged
sherry, gruyere, emmentaler

LOBSTER CHOWDER 14

roasted corn, bacon, sweet potato,
fine herbs

CAESAR 10

(THE CHEF'S GARDEN, OH)

romaine, parmigiana-reggiano,
herb croutons

CAPRESE 14

(THE CHEF'S GARDEN, OH)

toy-box tomatoes, basil, lavash,
mozzarella, balsamic

BLUE ICEBERG WEDGE 9

nueske's bacon, point Reyes blue
cheese, cherry tomatoes

ENTREES

CHICKEN 34

(OTTO'S CHICKEN FARM, MI)

roasted new potatoes,
brussels sprouts

TUNA 36

(SERVED RAW POKE STYLE)

pineapple, purple
cabbage, avocado,
cucumber, carrot,
cilantro, rice

SEA BASS 44

crab, spinach,
mascarpone risotto,
pecorino cream sauce

SALMON 34

(ORA KING MARLBOROUGH, NZ)

whipped potato purée,
asparagus

SHRIMP+SCALLOPS 38

brown butter sweet
potato gnocchi, spinach,
pecorino cheese

EXPERIENCE THE ESSENCE OF NIBI

MULTI-COURSE MENU

65 PER PERSON

+ house wine pairing 15

+ somms wine pairing 25

PRIME STEAKS + CHOPS

Only 3% of all the beef produced
in the United States each year
qualifies for the USDA Prime
designation. Our beef is aged to
perfection for the best flavor and
tenderness possible.

FILET MIGNON 48/64

8oz / 12oz

BONE-IN RIBEYE 52

22oz

NEW YORK STRIP 56

14oz

LAMB 58

two double-bone chops

BUTTERS + SAUCES

2

HERB

CHILI

TRUFFLE

+

BÉARNAISE

DEMI

AU POIVRE

ACCESSORIES

KING CRAB OSCAR 18

GRILLED SHRIMP 3/PER

LOBSTER MP

KING CRAB 32/58

SCALLOPS 5/PER

MUSHROOMS 8

CIPOLLINI ONIONS 6

BLUE CHEESE 4

BOURSIN CHEESE 4

SIDES

8

ASPARAGUS

CREAMED SPINACH

SAUTÉED SPINACH

BRUSSELS SPROUTS

CREAMED CORN

BROCCOLI

POTATOES

6

AU GRATIN

MASHED

BAKED

ROASTED

SPECIALTY

9

MAC + CHEESE

RISOTTO

SWEET POTATO GNOCCHI

+ LOBSTER 8

+ CRAB 8

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.