

Nibi

APPETIZERS

SEAFOOD JACKPOT 110

scallops, lobster tail,
crab, shrimp

ALASKAN KING CRAB

1/2 LB 40, 1 LB 80

clarified butter, lemon

CRAB CAKES 19

roasted red pepper coulis,
roasted corn relish, basil oil

GOAT CHEESE FONDUE 16

grilled baguette, marinated red pepper,
marmalade

SEABASS CEVICHE 20

cilantro, mango, red peppers, red onion

OYSTERS ROCKEFELLER 22

cream spinach, pernod, bacon

SHRIMP 20

cocktail sauce

SCALLOPS 30

black garlic, roasted lemon

SHORT RIB CROQUETTES 16

béarnaise, pickled shallot

SOUPS + SALADS

ONION SOUP 12

aged sherry, gruyere, emmentaler

LOBSTER CHOWDER 12

roasted corn, bacon, sweet potato

CRAB BISQUE 15

tomato, tarragon, lavash

CAESAR 12

parmigiano reggiano, carrot, herbed croutons

BLUE ICEBERG WEDGE 12

nueske's bacon, roquefort blue cheese, heirloom tomatoes

CAPRESE 15

basil, meyer lemon, heirloom tomatoes, balsamic

PRIME STEAKS

USDA Prime designation.

FILET MIGNON 55/77

6oz / 10oz

NEW YORK STRIP 60

14oz

BONE-IN RIBEYE 80

22oz

TOMAHAWK 120

limited availability

ACCESSORIES

lobster	mp	grilled shrimp	4/per	blue cheese	4
scallops	9/per	duck fat onions	9	bernaise	2
mushrooms	12	crab oscar	21	demi	2
foie gras	15	alaskan king crab	mp	au poivre	2

ENTRÉES

LAMB 55

chorizo fingerling potatoes, port dijon glaze,
pistachio herb crumble

SHRIMP + SCALLOPS 48

shrimp, scallops, spinach,
pecorino cream sauce, herbed risotto

SALMON 38

smoked sweet corn puree, blistered tomatoes,
crispy fingerling potatoes, asparagus

SEA BASS 50

mascarpone risotto,
pecorino cream sauce, basil oil

PAN ROASTED CHICKEN 40

reggiano polenta, grilled oyster mushroom,
asparagus, verde

CHEF'S PASTA 40

seasonal

SIDES 12

brussels sprouts, macaroni + cheese,
au gratin potatoes

SIDES 9

asparagus, mashed potatoes, grilled carrots,
crispy fingerling potatoes