

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

BAKED BRIE 16

salted caramel, apples, walnuts, cranberry

SEABASS CEVICHE 20

cilantro, mango, red peppers, red onion

1/2 DOZEN OYSTERS 22

rockefeller or half shell

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

GRILLED BROCCOLINI 15

quail egg, meyer lemon, capers

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

A5 WAGYU NEW YORK 100

4oz

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

AHI TUNA 40

jalapeno, cilantro, anticucho

SHRIMP + SCALLOPS 57

linguine, pesto, tomato, pine nuts,
pecorino cream

SALMON 38

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

SEA BASS 50

mascarpone risotto, pecorino cream, basil oil

PAN ROASTED CHICKEN 40

reggiano polenta, grilled oyster mushroom,
asparagus, verde

CIOPPINO 55

seabass, scallops, clams, shrimp, tomato

SIDES 12

brussels sprouts, macaroni + cheese,
au gratin potatoes

SIDES 9

asparagus, mashed potatoes, grilled carrots,
crispy fingerling potatoes