

Nibi

APPETIZERS

- PORK BELLY 18**
port, dijon, potato
- AHI TUNA POKE 18**
mango, avocado, black garlic, meyer lemon
- 1/2 DOZEN OYSTERS 22**
rockefeller or half shell
- CRAB CAKES 28**
fennel, meyer lemon, bearnaise

- SHRIMP 20**
cocktail sauce
- SCALLOPS 25**
orange miso butter
- SEAFOOD JACKPOT 120**
scallops, lobster tail, crab, shrimp
- ALASKAN KING CRAB**
1/2 LB 50, 1 LB 100
clarified butter, lemon

ENTRÉES

- AHI TUNA 40**
jalapeno, cilantro, anticucho
- SHRIMP + SCALLOPS 57**
linguine, pesto, tomato, pine nuts, pecorino cream
- SALMON 45**
pistachio, broccolini, tomatoes, meyer lemon
- SEA BASS 60**
mascarpone risotto, beurre blanc, basil oil
- DUCK THIGH CONFIT 40**
brussel sprouts, cherries, pomegranate
- BUTTER POACHED LOBSTER 60**
tarragon sweet corn risotto, beurre blanc
- SEAFOOD RAVIOLI 40**
king salmon, sea bass, lobster, mussels, tomato, pepper
- WAGYU SHORT RIB 60**
potato, root vegetables, demi-glace

FROM THE GRILL

- USDA Prime designation.
- FILET MIGNON 66**
8oz
- BONE-IN RIBEYE 80**
22oz
- NEW YORK STRIP 60**
14oz
- TOMAHAWK 120**
limited availability
- A5 WAGYU NEW YORK 100**
4oz
- LOBSTER TAIL 50**

SOUPS + SALADS

- ONION SOUP 12**
aged sherry, gruyere, emmentaler
- LOBSTER CHOWDER 12**
roasted corn, bacon, sweet potato
- SOUP OF THE DAY 12**
- CAESAR 12**
parmigiano reggiano, carrot, herbed croutons
- BLUE ICEBERG WEDGE 12**
nueske's bacon, roquefort blue cheese, heirloom tomatoes
- BURRATA CAPRESE 20**
tomato, balsamic, lemon, basil

SIDES 9

- BRUSSELS SPROUTS**
- AU GRATIN POTATOES**
- ASPARAGUS**
- MASHED POTATOES**
- SWEET CORN BRULEE**
- TWICE BAKED POTATO**
- BROCCOLINI**

ACCESSORIES

- | | | | | | |
|------------|----|-----------------|---|-----------|---|
| crab oscar | 21 | scallop | 9 | bearnaise | 2 |
| foie gras | 15 | duck fat onions | 9 | demi | 2 |
| mushrooms | 12 | grilled shrimp | 4 | au poivre | 2 |
| | | blue cheese | 4 | | |

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