

# Nibi

APPETIZERS

|                         |                                         |        |
|-------------------------|-----------------------------------------|--------|
| WAGYU SHORT RIB RAVIOLO | boursin, arrabiata, parmesan reggiano   | 25     |
| 1/2 DOZEN OYSTERS       | rockefeller or featured half shell      | 22     |
| ALASKAN KING CRAB       | clarified butter, lemon- 1/2 lb or 1 lb | 50/100 |
| CRAB CAKES              | fennel, meyer lemon, béarnaise          | 28     |
| SHRIMP                  | cocktail sauce                          | 20     |
| CHARRED CAULIFLOWER     | hazelnut, romesco, chimichurri          | 15     |
| SCALLOPS                | orange miso butter                      | 25     |
| SEAFOOD JACKPOT         | scallop, lobster tail, crab, shrimp     | 120    |

SOUP + SALAD

|                    |                                                          |    |
|--------------------|----------------------------------------------------------|----|
| ONION SOUP         | sherry, gruyere, emmentaler                              | 12 |
| LOBSTER CHOWDER    | corn, bacon, sweet potato                                | 12 |
| SOUP OF THE DAY    |                                                          | 12 |
| CAESAR             | parmigiano reggiano, carrot, crouton                     | 12 |
| BLUE ICEBERG WEDGE | nueske’s bacon, roquefort, heirloom tomato               | 12 |
| PEAR SALAD         | spinach, arugula, onion, goat cheese, pecan, gingerbread | 15 |

ENTRÉES

|                   |                                                                  |    |
|-------------------|------------------------------------------------------------------|----|
| IBERICO PORK CHOP | sweet potato, green bean, cherry, potato.                        | 60 |
| SHRIMP + SCALLOPS | linguine, pesto, tomato, pecorino cream                          | 60 |
| KING SALMON       | green curry, coconut rice, cilantro, peppers, carrots            | 45 |
| SEA BASS          | mascarpone risotto, beurre blanc, basil oil                      | 60 |
| DUCK BREAST       | cauliflower puree, sardinian cous cous, spring vegetables, yuzu. | 50 |
| AHI TUNA          | forbidden rice, aji amarillo, napa cabbage, cilantro             | 40 |

FROM THE GRILL

|                 |                  |     |
|-----------------|------------------|-----|
| FILET MIGNON    | 8 oz             | 66  |
| BONE-IN RIBEYE  | 22 oz            | 80  |
| NEW YORK STRIP  | 14 oz            | 60  |
| A5 WAGYU RIBEYE | 4 oz             | 100 |
| TOMAHAWK        | dry aged inhouse | 120 |
| LOBSTER TAIL    | 10 oz            | 50  |

SIDES

|                    |   |                      |    |
|--------------------|---|----------------------|----|
| BAKED POTATO       | 9 | MUSHROOMS            | 9  |
| BRUSSELS SPROUTS   | 9 | DUCK FAT ONIONS      | 9  |
| AU GRATIN POTATOES | 9 | ROASTED CARROTS      | 12 |
| ASPARAGUS          | 9 | CRAB OSCAR           | 20 |
| WHIPPED YUKONS     | 9 | TRUFFLED LOBSTER MAC | 20 |
| SWEET CORN BRÛLÉE  | 9 | MOREL MUSHROOMS      | 25 |

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