

Nibi

APPETIZERS

WAGYU TERIYAKI	shoyu, sesame, wonton	25
1/2 DOZEN OYSTERS	rockefeller or featured half shell.	22
ALASKAN KING CRAB	clarified butter, lemon- 1/2 lb or 1 lb.	.60/120
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	130

SOUP + SALAD

ONION SOUP	sherry, gruyere, emmentaler	12
LOBSTER BISQUE	brandy, tarragon.	15
SOUP OF THE DAY		12
CAESAR	parmigiano reggiano, carrot, crouton.	12
BLUE ICEBERG WEDGE	nueske's bacon, roquefort, heirloom tomato	12
SUMMER BERRY SALAD	strawberry, blueberry, avocado, tomato, sesame	15

ENTREÉS

IBERICO PORK CHOP	basil, polenta, peppadew.	.60
SHRIMP + SCALLOPS	pancetta, pea, broccolini, lemon, ricotta salata, vesuvio.	.60
KING SALMON	zucchini, white bean, sweet corn, bacon, red pepper	.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
BRUSSELS SPROUTS	9
AU GRATIN POTATOES	9
ASPARAGUS	9
WHIPPED YUKONS	9
SWEET CORN BRULEE	9
MUSHROOMS	9
DUCK FAT ONIONS	9
TRUFFLED LOBSTER MAC	20

ADD-ONS

AU POIVRE	4
DEMI-GLACE	4
BEARNAISE	4
ZIP SAUCE.	4
BLEU CHEESE.	4
SHRIMP (3)	10
FOIE GRAS	15
SCALLOPS (2)	20
CRAB OSCAR.	25