

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	30
SEAFOOD JACKPOT scallop, lobster tail, crab, shrimp	130	

SOUP + SALAD	ONION SOUP sherry, gruyere, emmentaler	12
	LOBSTER CHOWDER corn, bacon, sweet potato	14
	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	WAGYU POT ROAST short rib, carrot, asparagus, demi, goat cheese potato croquette	50
	RACK OF ELK smoked onion, sauce diane, kale, corn pudding.	60
	SHRIMP + SCALLOPS pancetta, pea, broccolini, lemon, ricotta salata, vesuvio.	60
	KING SALMON celery root, butternut squash, French lentils, bacon, foie gras.	45
	SEA BASS mascarpone risotto, beurre blanc, basil oil	60
	RED SNAPPER fennel, grapefruit, cilantro, smoked tomato	50

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	10
BRUSSELS SPROUTS	10
AU GRATIN POTATOES	10
ASPARAGUS	10
WHIPPED YUKONS	10
SWEET CORN BRULEE	10
MUSHROOMS	10
DUCK FAT ONIONS	10
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

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