

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
CONFIT MOREL MUSHROOMS duck fat, thyme, garlic	30
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
PORTERHOUSE 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.