

# Nibi

## APPETIZERS

|   |        |
|---|--------|
| <b>WAGYU TERIYAKI</b> shoyu, sesame, wonton . . . . .                     | 25     |
| <b>1/2 DOZEN OYSTERS</b> rockefeller or featured half shell. . . . .      | 22     |
| <b>ALASKAN KING CRAB</b> clarified butter, lemon- 1/2 lb or 1 lb. . . . . | 60/120 |
| <b>CRAB CAKES</b> fennel, meyer lemon, béarnaise . . . . .                | 28     |
| <b>SHRIMP</b> cocktail sauce . . . . .                                    | 20     |
| <b>CONFIT MOREL MUSHROOMS</b> duck fat, thyme, garlic . . . . .           | 30     |
| <b>CHARRED CAULIFLOWER</b> hazelnut, romesco, chimichurri. . . . .        | 15     |
| <b>SCALLOPS</b> orange miso butter . . . . .                              | 30     |
| <b>SEAFOOD JACKPOT</b> scallop, lobster tail, crab, shrimp . . . . .      | 130    |

## SOUP + SALAD

|   |    |
|---|----|
| <b>ONION SOUP</b> sherry, gruyere, emmentaler . . . . .                             | 12 |
| <b>LOBSTER CHOWDER</b> corn, bacon, sweet potato . . . . .                          | 14 |
| <b>SOUP OF THE DAY</b> . . . . .  | 12 |
| <b>CAESAR</b> parmigiano reggiano, carrot, crouton. . . . .                         | 12 |
| <b>BLUE ICEBERG WEDGE</b> nueske's bacon, roquefort, heirloom tomato . . . . .      | 12 |
| <b>PEAR SALAD</b> spinach, arugula, onion, goat cheese, pecan, gingerbread. . . . . | 15 |

## ENTRÉES

|   |    |
|---|----|
| <b>WAGYU POT ROAST</b> short rib, carrot, asparagus, demi, goat cheese potato croquette . . . . . | 50 |
| <b>RACK OF ELK</b> smoked onion, sauce diane, kale, corn pudding. . . . .                         | 60 |
| <b>SHRIMP + SCALLOPS</b> pancetta, pea, broccolini, lemon, ricotta salata, vesuvio. . . . .       | 60 |
| <b>KING SALMON</b> celery root, butternut squash, French lentils, bacon, foie gras. . . . .       | 45 |
| <b>SEA BASS</b> mascarpone risotto, beurre blanc, basil oil . . . . .                             | 60 |
| <b>RED SNAPPER</b> fennel, grapefruit, cilantro, smoked tomato . . . . .                          | 50 |

## FROM THE GRILL

|  |     |
|--|-----|
| <b>FILET MIGNON</b> 8 oz. . . . .          | 66  |
| <b>BONE-IN RIBEYE</b> 22 oz . . . . .      | 80  |
| <b>PORTERHOUSE</b> 22 oz . . . . .         | 80  |
| <b>NEW YORK STRIP</b> 14 oz. . . . .       | 60  |
| <b>A5 WAGYU RIBEYE</b> 4 oz . . . . .      | 100 |
| <b>TOMAHAWK</b> dry aged inhouse . . . . . | 120 |
| <b>LOBSTER TAIL</b> 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 |

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