

Nibi

APPETIZERS	SEAFOOD JACKPOT scallop, lobster tail, crab, shrimp	140
	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.	70/130
	CRAB CAKES fennel, meyer lemon, béarnaise	28
	SHRIMP cocktail sauce	22
	CONFIT MOREL MUSHROOMS duck fat, thyme, garlic	30
CHARRED CAULIFLOWER hazelnut, romesco, chimichurri.	15	
SCALLOPS orange miso butter	30	
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	IBERICO SECRETO potatoes bravas, serrano, asparagus, tamarind.	65
	RACK OF ELK smoked onion, sauce diane, kale, corn pudding.	60
	ROASTED CHICKEN bourbon, red pepper cream, spinach, balsamic, truffle fingerlings	50
	SHRIMP + SCALLOPS pancetta, pea, broccolini, lemon, ricotta salata, vesuvio.	60
	KING SALMON cilantro, pineapple, pork fried rice, cabbage, ginger, lime	55
	SEA BASS mascarpone risotto, beurre blanc, basil oil	60
	RED SNAPPER fennel, grapefruit, cilantro, smoked tomato	50
FROM THE GRILL	TOMAHAWK dry aged inhouse	120
	BONE-IN RIBEYE 22 oz	80
	PORTERHOUSE 22 oz	80
	FILET MIGNON 8 oz.	68
	NEW YORK STRIP 14 oz.	60
	A5 WAGYU RIBEYE 4 oz	100
	LOBSTER TAIL 10 oz	50

SIDES

TRUFFLED LOBSTER MAC	20
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

ADD-ONS

CRAB OSCAR.	30
FOIE GRAS	15
SHRIMP (3)	10
SCALLOPS (2)	20
AU POIVRE	4
DEMI-GLACE	4
BEARNAISE	4
ZIP SAUCE.	4
BLEU CHEESE.	4

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