

# Nibi

## APPETIZERS

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<b>SEAFOOD JACKPOT</b> scallop, lobster tail, crab, shrimp . . . . .	140
<b>WAGYU TERIYAKI</b> shoyu, sesame, wonton . . . . .	25
<b>ALASKAN KING CRAB</b> clarified butter, lemon- 1/2 lb or 1 lb. . . . .	70/130
<b>CRAB CAKES</b> fennel, meyer lemon, béarnaise . . . . .	28
<b>SHRIMP</b> cocktail sauce . . . . .	22
<b>CHARRED CAULIFLOWER</b> hazelnut, romesco, chimichurri. . . . .	15
<b>SCALLOPS</b> orange miso butter . . . . .	30

## SOUP + SALAD

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<b>ONION SOUP</b> sherry, gruyere, emmentaler . . . . .	12
<b>LOBSTER CHOWDER</b> corn, bacon, sweet potato . . . . .	14
<b>CAESAR</b> parmigiano reggiano, carrot, crouton. . . . .	12
<b>BLUE ICEBERG WEDGE</b> nueske's bacon, roquefort, heirloom tomato . . . . .	12

## ENTREÉS

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<b>SHRIMP + SCALLOPS</b> pancetta, pea, broccolini, lemon, ricotta salata, vesuvio. . . . .	60
<b>SEA BASS</b> mascarpone risotto, beurre blanc, basil oil . . . . .	60

## FROM THE GRILL

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<b>FILET MIGNON</b> 8 oz. . . . .	68
<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 in-house. . . . .	120
<b>KING SALMON</b> dry aged in-house. . . . .	55
<b>LOBSTER TAIL</b> 10 oz . . . . .	50

## SIDES

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<b>BAKED POTATO</b> . . . . .	10
<b>BRUSSELS SPROUTS</b> . . . . .	10
<b>AU GRATIN POTATOES</b> . . . . .	10
<b>ASPARAGUS</b> . . . . .	10
<b>WHIPPED YUKONS</b> . . . . .	10
<b>SWEET CORN BRULEE</b> . . . . .	10
<b>MUSHROOMS</b> . . . . .	10

## ADD-ONS

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<b>CRAB OSCAR.</b> . . . . .	30
<b>FOIE GRAS</b> . . . . .	15
<b>SHRIMP (3)</b> . . . . .	10
<b>SCALLOPS (2)</b> . . . . .	20
<b>BEARNAISE</b> . . . . .	4
<b>BLEU CHEESE.</b> . . . . .	4

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