

Nibi

APPETIZERS

SEAFOOD JACKPOT	scallop, lobster tail, crab, shrimp	140
WAGYU TERIYAKI	shoyu, sesame, wonton	25
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
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
CAESAR	parmigiano reggiano, carrot, crouton.	12
BLUE ICEBERG WEDGE	nueske’s bacon, roquefort, heirloom tomato	12
CAPRESE	tomato, burrata, balsamic, basil, meyer lemon	18

ENTREÉS

SHRIMP + SCALLOPS	mascarpone risotto, beurre blanc, basil oil	60
SEA BASS	mascarpone risotto, beurre blanc, basil oil	60

FROM THE GRILL

FILET MIGNON	8 oz.	68
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 in-house.	120
KING SALMON	8 oz	55
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

ADD-ONS

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

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