



BOURBON STEAK

LAS VEGAS

LITTLE LUXURIES

OYSTERS ON THE HALF SHELL*

6ea with champagne mignonette

OISHII SHRIMP COCKTAIL

4ea with gin-spiked cocktail, fresh horseradish

ALASKAN KING CRAB

4oz center cut merus
steamed with butter or chilled over ice

THE ONLY CAVIAR

1 oz. *white sturgeon caviar**
1 oz. *imperial oscietra caviar** 225
cast-iron buttermilk pancake
traditional garnishes

SHELLFISH PLATTER*

oysters, littleneck clams, maine lobster
alaskan king crab, shrimp cocktail

HALF MAINE LOBSTER

espelette dijonnaise

BLACK TRUFFLE BRIOCHE

maldon sea salt

SALADS & APPETIZERS

PETITE ROMAINE CAESAR

garlic streusel, creamy caper dressing
vacche rosse parmesan

THE "WEDGE"

crispy bacon, eggs mimosa, red onion, cherry tomato
point reyes blue cheese, buttermilk dressing

TEMPURA SQUASH BLOSSOMS

cana de cabra cheese, marcona almonds
wildflower honey, smokey romesco

MICHAEL MINA'S TUNA TARTARE*

quail egg, pine nut, mint, asian pear
trio of chili peppers, habanero-sesame oil

CAVIAR "TWINKIEE"*

corn bread, yuzu crème fraîche
oscietra caviar

A5 WAGYU STEAK TARTARE*

fresh wasabi, crispy potato pavé
traditional garnitures

MINI CRAB CAKES

fresh lemon, old bay crumbs
spicy lobster butter

BACON-WRAPPED SCALLOPS*

brentwood corn, charred sweet peppers
brown butter, lemon, crispy brioche

STEAKS AND CHOPS

BUTTER POACHED AND MESQUITE GRILLED

8oz CENTER CUT FILET MIGNON*
greater omaha angus

16oz DRY-AGED KANSAS CITY STRIPLOIN*
bone-in, flannery holstein, usda prime

14oz NEW YORK STRIP*
schuyler nebraska, usda prime

8oz WAGYU RIB CAP*
snake river farms, usa

18oz BONELESS RIBEYE*
creekstone, usda prime

14oz BONELESS WAGYU RIBEYE*
irodori, usa

8oz A5 WAGYU STRIPLOIN*
oita prefecture

ACCOMPANIMENTS

MAITAKE MUSHROOMS

HALF MAINE LOBSTER

3oz HUDSON VALLEY FOIE GRAS*

3EA GRILLED OISHII PRAWNS

2EA HOKKAIDO SCALLOPS*

BLUE CRAB OSCAR

choice of sauce
classic béarnaise, house steak sauce, truffle bordelaise, brandy peppercorn
creamy horseradish, chimichurri

ENTREÉS

SHORT RIB RAVIOLI
pecorino romano, chanterelle mushrooms
bordelaise, rosemary

ORA KING SALMON*
caraflex cabbage, smoked pomme purée
dill pollen, beurre blanc

MARY’S FREE RANGE CHICKEN
braised fingerling potatoes, baby artichokes
espelette butter

MAINE LOBSTER POT PIE
wild mushrooms, english peas, fingerling potatoes
black truffle, brandied lobster cream

40oz “SMOKE SHOW” TOMAHAWK*
black opal F1 australian wagyu
hay smoked & mesquite grilled, fondant potatoes, chimichurri

SIDES

- WHIPPED POTATOES, ECHIRÉ BUTTER
- THREE LITTLE LOADED BAKED POTATOES
- CREAMED SPINACH POP TART, PUFF PASTRY
- JUMBO ASPARAGUS, BÉARNAISE, CRISPY BRIOCHE
- BLACK TRUFFLE MACARONI GRATINÉE
- CHARRED BROCCOLINI, PRESERVED LEMON

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
For your convenience, a suggested gratuity of 20% is included for parties of six or more which is distributed in its entirety to the servers.