



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*\*

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.