



CAVIAR SERVICE

Featuring a local Las Vegas Caviar house, specializing in farmed Siberian Sturgeon Caviar from Belgium

BJØRK OSCIETRA CAVIAR*

BRIOCHE TOAST | BLINI | EGG MIMOSA
RED ONION | CRÈME FRAÎCHE | CHIVES
30G | 225

FRUITS DE MER

Selection of the ocean's finest Maine lobster, Peruvian scallop, king crab legs, jumbo shrimp and oysters

ICE CHILLED SEAFOOD TOWER*

SAMBAL COCKTAIL | GIN MIGNONETTE
TRUFFLE PONZU
PETITE 125 | GRANDE 190

CHARBROILED SEAFOOD PLATTER

COGNAC FLAMBÉ | HERB BUTTER SAUCE
PETITE 140 | GRANDE 240



Receive 30% off select menu items Monday through Thursday 5 PM - 7 PM. Dine-in only and orders must be placed prior to 7 pm. Social Hour entrée items may not be split. This offer is subject to availability and excludes holidays.

RAW BAR



JUMBO SHRIMP COCKTAIL 27

4 OISHII SHRIMP | LEMON
SAMBAL COCKTAIL



OYSTERS ON THE HALF-SHELL* 25

HALF-DOZEN PACIFIC OR ATLANTIC OYSTERS
SAMBAL COCKTAIL | HENDRICK'S GIN MIGNONETTE



STEAK TARTARE* 26

CAPER BERRIES | SMOKED MUSTARD SEED
BRIOCHE

BLUEFIN TUNA POKE TACO* 26

MACADAMIA NUT | SWEET ONION | SOY-SESAME
SUSHI RICE | NORI

RAINBOW TIRADITO* 21

BLUEFIN TUNA | BIG GLORY BAY SALMON
JACKFRUIT LECHE DE TIGRE
PICKLED GREEN PAPAYA | TARO CHIPS

APPETIZERS



SCOTCH 80 BRIE FONDUE 16

BACON JAM | BAGUETTE | TAMARIND

SMOKED BONE MARROW 22

WAGYU BEEF CHEEK | PICKLED PAPAYA & RED ONION
CILANTRO | BAO BUN



SHRIMP TOAST* 26

HOKKAIDO MILK BREAD | SHRIMP MOUSSE
IKURA | CHILI JAM AIOLI

IBERICO LUMPIA 23

GARLIC CONFIT | SWEET SAMBAL AGRODOLCE

WAGYU EMPANADA 23

GROUND A5 WAGYU | TOMATO | CARROTS
ENGLISH PEAS | HOME-MADE PUFF PASTRY

CRAB CAKES 33

BLUE CRAB | REMOULADE

TRUFFLE CHIPS 6

KETTLE CHIPS | TRUFFLE SEASONING | PARMESAN

SOUPS & SALADS



WEDGE 17

BABY ICEBERG | LARDON | EGG MIMOSA
TOMATO | SMOKED RANCH | BLEU CHEESE



CAESAR* 18

BABY GEM LETTUCE | SICILIAN ANCHOVY
PARMIGIANO-REGGIANO | BAGUETTE CROUTON

BEET AND CHÈVRE 19

ARUGULA | CHÈVRE CANNOLI | PISTACHIO

LOBSTER BISQUE 18

MINI LOBSTER ROLL | BOURSIN MOUSSE

FOUR ONION SOUP GRATIN 15

SWEET ONION | RED ONION | SHALLOTS | LEEKS
GRUYÈRE | PARMIGIANO-REGGIANO | CROUTON

**Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shell stock reduces the risk of foodborne illness. Young children, elderly and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*



WOOD-FIRED GRILL PRIME CUT STEAKS & CHOPS

Our carefully selected steaks are grilled over mesquite charcoal with fruit woods and finished with garlic-herb butter.

- 8 oz FILET MIGNON* 72**
CREEKSTONE FARMS | KANSAS
- 8 oz RIBEYE CAP* 65**
GREATER OMAHA | NEBRASKA
- 16 oz BONE-IN FILET MIGNON* 95**
GREATER OMAHA | NEBRASKA
- 12 oz DOMESTIC LAMB RACK* 78**
SUPERIOR FARMS | COLORADO
- 22 oz PRIME DRY-AGED BONE-IN RIBEYE* 98**
FLANNERY BEEF | CALIFORNIA
- 40 oz PRIME DRY-AGED LONG-BONE RIBEYE* 180**
SCOTCH-AGED | CREEKSTONE FARMS | KANSAS
- 14 oz DOMESTIC WAGYU NY STRIP* 89**
MISHIMA RESERVE | WASHINGTON
- 38 oz PRIME PORTERHOUSE FOR 2* 180**
CREEKSTONE FARMS | KANSAS

EXCLUSIVE BOUTIQUE WAGYU COLLECTION

A5 Japanese beef meticulously curated by the culinary team, sourced by farm and prefectures.

- KOBE BEEF* 260**
HYOGO PREFECTURE | A5 STRIPLOIN
4 OZ MINIMUM | 65 PER ADDITIONAL OUNCE
- HOKKAIDO SNOW BEEF* 200**
HOKKAIDO PREFECTURE | A5 STRIPLOIN
4 OZ MINIMUM | 50 PER ADDITIONAL OUNCE
- OLIVE-FED WAGYU* 180**
KAGAWA PREFECTURE | A5 RIBEYE
4 OZ MINIMUM | 45 PER ADDITIONAL OUNCE
- SCOTCH 80 BURGER* 50**
BLEND OF SNOW BEEF AND MISHIMA WAGYU
CARAMELIZED ONION | S80 SPREAD | LTO
AMERICAN CHEESE | MILK BREAD
- A5 CRAFT WAGYU FLIGHT* 590**
HYOGO | HOKKAIDO | KAGAWA

ACCOMPANIMENTS & SAUCES

- CRAB OSCAR* 38**
- BROILED LOBSTER TAIL 50**
GARLIC BUTTER PRAWN 28
- SEARED FOIE GRAS* 25**
BLEU CHEESE CRUST 6
BLACK GARLIC BUTTER 5
BONE MARROW 19
- BORDELAISE 5**
BÉARNAISE* 5
CHIMICHURRI 5
- 80 STEAK SAUCE 5**
WASABI-HORSERADISH CREAM 5
AU POIVRE 5

ENTRÉES

- BROILED DOUBLE LOBSTER TAIL 95**
CITRUS LOBSTER GLAZE | CHARRED LEMON
- MISO-GLAZED CHILEAN SEA BASS* 62**
SHIITAKE | TRUFFLE DASHI | TOBIKO | BOK CHOY
- NEW ZEALAND KING SALMON* 52**
GAI LAN | CRISP ENOKI | GARI BUTTER | EEL SAUCE
- MARY'S FREE-RANGE CHICKEN 45**
SAFFRON-GINGER RISOTTO | CHICKEN CONFIT
FARM EGG | CRISPY GARLIC
- DUROC PORK CHOP* 56**
GRILLED CHOP | ADOBO BELLY | GARLIC RICE
- BUTTER POACHED ALASKAN KING CRAB LEGS MP**
8 OZ OR 1 LB | DRAWN BUTTER | CHARRED LEMON
- PRAWN SCAMPI 58**
3 EA. U3 TIGER PRAWNS | GARLIC BUTTER
SQUID INK SPAGHETTI

SIDES

- TRUFFLE FRIES 14**
PARMESAN | TRUFFLES
- GARLIC POTATO PURÉE 12**
CRISPY SHALLOT
- POTATO AU GRATIN 14**
RUSSET | BOURSIN CREAM
- MAC & 3 CHEESE 15**
RADIATORE | WHITE CHEDDAR
BRIE | CRISPY ONION
ADD LOBSTER 10
- WAGYU FRIED RICE 23**
JAPANESE BEEF | TALLOW
FARM EGG | ADD SHRIMP 8
- CREAMED SPINACH 13**
GRUYÈRE | PERNOD
- GRILLED ASPARAGUS 15**
BÉARNAISE
- FOREST MUSHROOMS 14**
FOIE GRAS-PORCINI FOAM
- CREAMED CORN 14**
JALAPEÑO | BACON | CILANTRO

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