



## 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

Fresh Grated Japanese Wasabi Upon Request

PETITE **110** | GRANDE **175**

### CHARBROILED SEAFOOD PLATTER

COGNAC FLAMBÉ | HERB BUTTER SAUCE

PETITE **125** | GRANDE **225**

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**

CRISPY RICE | NORI | RADISH PONZU

### BLUEFIN TUNA POKE TACOS\* **26**

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

### RAINBOW TIRADITO\* **21**

BLUEFIN TUNA | BIG GLORY BAY SALMON  
JAPANESE HAMACHI | 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

### JAPANESE A5 WAGYU BITES\* **80**

KAMICHIKU FARM A5 | TRUFFLE BOMB | BAERII CAVIAR

### WAGYU EMPANADA **23**

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

### GRILLED SPANISH OCTOPUS **25**

BUTTER BEANS | IBERICO CHORIZO | ESPELETTE  
ROASTED TOMATO | SQUID INK AIOLI

### CRAB CAKES **33**

DUNGENESS | ARUGULA | RADISH | MUSTARD SEED  
REMOULADE | PICKLED MUSHROOMS

## 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

### S80 CHOPPED MARKET SALAD **18**

RADICCHIO | CUCUMBER | CHICKPEAS | TOMATOES  
ICEBERG LETTUCE | BEETS | PROSCIUTTO  
TÊTE DE MOINE | CHAMPAGNE-HONEY VINAIGRETTE

### LOBSTER BISQUE **18**

OLD BAY LOBSTER TOAST | BOURSIN MOUSSE

### FOUR ONION SOUP GRATIN **15**

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

### BEET AND CHEVRE **19**

HEIRLOOM BEETS | CITRUS SEGMENTS  
PISTACHIO TIMBALE | GOAT CHEESE ESPUMA

\*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\* 65**  
DEMOKOTA RANCH | SOUTH DAKOTA
- 8 oz RIBEYE CAP\* 62**  
GREATER OMAHA | NEBRASKA
- 16 oz BONE-IN FILET MIGNON\* 89**  
CREEKSTONE FARMS | KANSAS
- 12 oz DOMESTIC LAMB RACK\* 72**  
SUPERIOR FARMS | COLORADO
- 22 oz PRIME DRY-AGED BONE-IN RIBEYE\* 98**  
FLANNERY BEEF | CALIFORNIA
- 18 oz PRIME DRY-AGED BONE-IN NEW YORK\* 78**  
FLANNERY BEEF | CALIFORNIA
- 40 oz PRIME DRY-AGED LONG-BONE RIBEYE\* 180**  
SCOTCH-AGED | CREEKSTONE FARMS | KANSAS
- 12 OZ NEW YORK STRIP\* 125**  
AMERICAN WAGYU | SNAKE RIVER FARMS | IDAHO
- 38OZ PRIME PORTERHOUSE FOR 2\* 165**  
CREEKSTONE FARMS | KANSAS

## EXCLUSIVE BOUTIQUE WAGYU COLLECTION

A5 Japanese beef meticulously curated by the culinary team, garnished with fresh wasabi & tare.

- KOBE BEEF\* 260**  
HYOGO PREFECTURE | A5 STRIPLOIN  
4 OZ MINIMUM | 65 PER ADDITIONAL OUNCE
- OMI GYU\* 160**  
SHIGA PREFECTURE | A5 RIBEYE  
4 OZ MINIMUM | 40 PER ADDITIONAL OUNCE
- A5 CRAFT WAGYU FLIGHT\* 680**  
HYOGO | HOKKAIDO | SHIGA | KAGAWA  
FRESH WASABI | TARE
- 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, DRY-AGED PRIME BEEF & BACON  
MILK BREAD | S80 SPREAD | LTO  
SMOKED CHEDDAR | THICK-CUT BACON

## ACCOMPANIMENTS & SAUCES

- 3 U-10 SCALLOP 32
- KING CRAB OSCAR\* 38
- BROILED LOBSTER TAIL 50
- 8 OZ OR 1 LB KING CRAB LEGS MP
- GARLIC BUTTER PRAWN 28
- SEARED FOIE GRAS\* 25
- BLEU CHEESE CRUST 6
- BLACK GARLIC BUTTER 5
- AU POIVRE 5
- BORDELAISE 5
- BÉARNAISE\* 5
- CHIMICHURRI 5
- 80 STEAK SAUCE 5
- WASABI-HORSERADISH CREAM 5
- THICK CUT BACON & FARM EGG\* 15

## ENTRÉES

- BROILED DOUBLE LOBSTER TAIL 95**  
CITRUS LOBSTER GLAZE | CHARRED LEMON
- SEARED DIVER SCALLOP\* 55**  
SPAGHETTI SQUASH | MAITAKE  
BLACK GARLIC CREAM
- MISO-GLAZED CHILEAN SEA BASS 54**  
SHIITAKE | TRUFFLE DASHI | TOBIKO | BOK CHOY
- NEW ZEALAND KING SALMON\* 52**  
GAI LAN | CRISP ENOKI | GARI BUTTER | EEL SAUCE
- SEARED BLUEFIN TUNA\* 49**  
WASABI MASHED POTATOES | SHISHITO  
BONITO FLAKES | BONITO-RED WINE JUS
- BRAISED WAGYU SHORT RIB 62**  
PHO FLAVORS | FORBIDDEN RICE | SAVOY CABBAGE  
SHAVED ROOT VEGETABLES
- 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

## SIDES

- FAMOUS HASH BROWN 15**  
PLAIN OR BRIE FONDUE
- TRUFFLE FRIES 14**  
PARMESAN | TRUFFLES
- GARLIC POTATO PURÉE 12**  
CRISPY SHALLOT
- CREAMED SPINACH 13**  
GRUYÈRE | PERNOD
- POTATO AU GRATIN 14**  
RUSSET | BUTTERNUT  
JEWEL YAM
- MAC & 3 CHEESE 15**  
CAMPANELLE | WHITE CHEDDAR  
WHITE AMERICAN | CRISPY ONION  
ADD LOBSTER 10
- WAGYU FRIED RICE 23**  
JAPANESE BEEF | TALLOW | FARM EGG  
ADD SHRIMP 8
- GRILLED ASPARAGUS 15**  
BÉARNAISE
- FOREST MUSHROOMS 14**  
FOIE GRAS-PORCINI FOAM
- CREAMED CORN 14**  
JALAPEÑO | BACON | CILANTRO
- BRUSSELS SPROUTS 16**  
BACON | ALMONDS | WHITE  
BALSAMIC GLAZE

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