



SOCIAL HOUR MENU

MONDAY THROUGH THURSDAY
5 PM – 7 PM

RAW BAR

JUMBO SHRIMP COCKTAIL ~~27~~ **18.90**

4 OISHII SHRIMP | LEMON | SAMBAL COCKTAIL

OYSTERS ON THE HALF-SHELL* ~~25~~ **17.50**

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

STEAK TARTARE* ~~26~~ **18.20**

CRISPY RICE | NORI | RADISH PONZU

APPETIZERS

SCOTCH 80 BRIE FONDUE ~~16~~ **11.20**

BACON JAM | BAGUETTE | TAMARIND

SHRIMP TOAST ~~26~~ **18.20**

HOKKAIDO MILK BREAD | SHRIMP MOUSSE
IKURA | CHILI JAM AIOLI

SALADS

WEDGE ~~17~~ **11.90**

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

CAESAR* ~~18~~ **12.60**

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

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~~ **45.50**

DEMKOTA RANCH | SOUTH DAKOTA

8 oz RIBEYE CAP* ~~62~~ **43.40**

GREATER OMAHA | NEBRASKA

ACCOMPANIMENTS & SAUCES

KING CRAB OSCAR* ~~38~~ **26.60** | BROILED LOBSTER TAIL ~~50~~ **35**

ENTRÉES

BRAISED WAGYU SHORT RIB ~~62~~ **43.40**

PHO FLAVORS | FORBIDDEN RICE | SAVOY CABBAGE | SHAVED ROOT VEGETABLES

MARY'S FREE-RANGE CHICKEN ~~45~~ **31.50**

SAFFRON-GINGER RISOTTO | CHICKEN CONFIT | FARM EGG | CRISPY GARLIC

NEW ZEALAND KING SALMON* ~~52~~ **36.40**

GAI LAN | CRISP ENOKI | GARI BUTTER | EEL SAUCE

SIDES

CREAMED SPINACH ~~13~~ **9.10**

GRUYÈRE | PERNOD

GARLIC POTATO PURÉE ~~12~~ **8.40**

CRISPY SHALLOT

CREAMED CORN ~~14~~ **9.80**

JALAPEÑO | BACON | CILANTRO

*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.