



SOCIAL HOUR MENU

30% OFF SELECTED ITEMS

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**

CAPER BERRIES | SMOKED MUSTARD SEED | BRIOCHE

SASHIMI PLATE* ~~35~~ **24.50**

BIG EYE TUNA | HAMACHI | BIG GLORY BAY SALMON | WASABI | TRUFFLE PONZU

APPETIZERS

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

BACON JAM | BAGUETTE | TAMARIND

IBÉRICO LUMPIA ~~23~~ **16.10**

GARLIC CONFIT | SWEET SAMBAL AGRODOLCE

SALAD

WEDGE ~~17~~ **11.90**

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

WOOD-FIRED GRILL PRIME CUT STEAKS

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

8 oz FILET MIGNON* ~~72~~ **50.40**

1855 BLACK ANGUS | COLORADO

8 oz RIBEYE CAP* ~~65~~ **45.50**

GREATER OMAHA | NEBRASKA

ACCOMPANIMENTS & SAUCES

CRAB OSCAR* ~~38~~ **26.60** | BROILED LOBSTER TAIL ~~50~~ **35** | GARLIC BUTTER PRAWN ~~28~~ **19.60**

ENTRÈES

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

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

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

CRAB | PEA LEAVES | FAVA BEANS | ASPARAGUS

GRILLED IBÉRICO PLUMA* ~~56~~ **39.20**

CRISPY PORK BELLY | GAI LAN | CRYING TIGER

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.