



## 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

## RAW BAR

### SSO JUMBO SHRIMP COCKTAIL 27

4 OISHII SHRIMP | LEMON  
SAMBAL COCKTAIL

### HAMACHI CRUDO\* 28

HOKKAIDO UNI | CAVIAR | TRUFFLE CRISP  
CALAMANSI TRUFFLE PONZU

### SSO OYSTERS ON THE HALF-SHELL\* 25

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

### SSO STEAK TARTARE\* 26

CRISPY RICE | NORI | RADISH PONZU

### BLUEFIN TUNA POKE HANDROLL\* 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

### SSO SCOTCH 80 BRIE FONDUE 16

BACON JAM | BAGUETTE | TAMARIND

### SMOKED BONE MARROW 22

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

### SSO SHRIMP TOAST 26

HOKKAIDO MILK BREAD | SHRIMP MOUSSE  
IKURA | CHILI JAM AIOLI

### U-10 NANTUCKET SCALLOPS 27

BRAISED BACON | ENGLISH PEAS  
BLACK GARLIC BUTTER

### 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

### SSO WEDGE 17

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

### S80 CHOPPED MARKET SALAD 18

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

### SSO CAESAR\* 18

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

### NEW ENGLAND CLAM CHOWDER 18

EAST COAST CLAMS | BACON | POTATO  
OYSTER CRACKERS

### FOUR ONION SOUP GRATIN 15

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



Receive 50% off these items Monday through Thursday 5 PM - 6:30 PM. Must present Club Serrano Card and Valid ID. Dine-in only and orders must be placed prior to 6:30 PM. This offer is subject to availability and excludes holidays.

*\*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**  
CREEKSTONE FARMS | KANSAS

**SCOTCH 80 STEAK & EGG\* 125**  
12 oz SNAKE RIVER FARMS NY STRIP  
THICK CUT BACON | ORGANIC FARM EGG

## 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**

## ENTRÉES

**BROILED DOUBLE LOBSTER TAIL 95**  
CITRUS LOBSTER GLAZE | CHARRED LEMON

**SEARED DIVER SCALLOP\* 55**  
WAGYU AGNOLOTTI | ENGLISH PEA PURÉE  
WAGYU BEEF JUS

**MISO-GLAZED CHILEAN SEA BASS 54**  
SHIITAKE | TRUFFLE DASHI | TOBIKO | BOK CHOY

**NEW ZEALAND KING SALMON\* 52**  
BIG GLORY BAY SALMON | PARISIENNE POTATO  
MELTED LEEKS | CAVIAR BEURRE BLANC

**SEARED BLUEFIN TUNA\* 49**  
HARISSA CRUSTED | FENNEL RELISH | ORANGE  
SUPREMES | CURRY EMULSION

**WOOD FIRED NIGERIAN PRAWNS 65**  
SHELLFISH BUTTER | SQUID INK PASTA | UNI CREAM | IKURA

**MARY'S FREE-RANGE CHICKEN 45**  
GNOCCHI | THIGH CONFIT | CHANTERELLES  
ARTICHOKE | THYME-CHICKEN JUS

**VEAL CHOP\* 75**  
SMOKED MILK-FED VEAL | TOMATO JAM | ARTICHOKE  
PEAS | VEAL JUS

## 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 | YUKON | BOURSIN

**MAC & 3 CHEESE 15**  
CAMPANELLE | WHITE CHEDDAR  
WHITE AMERICAN | MIDNIGHT MOON  
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

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