



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 50% off select menu items Monday through Thursday 5 pm - 6:30 pm and 8:30 pm - 10 pm. Dine-in only and orders must be placed prior to 6:30 pm and 10 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 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



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

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



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

SUMMER CORN BISQUE 18

BRENTWOOD CORN | DUNGENESS CRAB SALAD
SAFFRON TUILE | CREME FRAICHE

FOUR ONION SOUP GRATIN 15

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

TOMATO BURRATA 19

HEIRLOOM | BURRATA ALLA PANNA | TOMATO
GRANITA | BASIL | MICRO LETTUCE

*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
DEMKOTA 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

12 OZ NEW YORK STRIP* 125
SNAKE RIVER FARMS | IDAHO

38OZ PRIME PORTERHOUSE FOR 2* 250
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
SCALLOP-CORN RAVIOLI | CHORIZO | ESPUMA

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 | IKURA

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

DUROC PORK CHOP* 52
GRILLED | CRISPY PORK BELLY
JICAMA-PINEAPPLE SALAD

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 | 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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