



# 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**

DEMOKOTA RANCH | SOUTH DAKOTA

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

GREATER OMAHA | NEBRASKA

## EXCLUSIVE BOUTIQUE WAGYU COLLECTION

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

**SCOTCH 80 BURGER\*** ~~50~~ **35**

BLEND OF SNOW BEEF, DRY-AGED PRIME BEEF & BACON  
MILK BREAD | S80 SPREAD | LTO  
SMOKED CHEDDAR | THICK-CUT BACON

## ACCOMPANIMENTS & SAUCES

KING CRAB OSCAR\* ~~28~~ **26.60** | BROILED LOBSTER TAIL ~~50~~ **35**

## ENTRÉES

**MISO-GLAZED CHILEAN SEA BASS** ~~54~~ **37.80**

SHIITAKE | TRUFFLE DASHI | TOBIKO | BOK CHOY

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

BIG GLORY BAY SALMON | PARISIENNE POTATO MELTED LEEKS | CAVIAR BEURRE BLANC

## SIDES

**FAMOUS HASH BROWN** ~~15~~ **10.50**  
PLAIN OR BRIE FONDUE

**GARLIC POTATO PURÉE** ~~12~~ **8.40**  
CRISPY SHALLOT

**GRILLED ASPARAGUS** ~~15~~ **10.50**  
BÉARNAISE

*\*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.*