

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 I NORI I RADISH PONZU

APPETIZERS

SCOTCH 80 BRIE FONDUE 16 11.20

BACON JAM | BAGUETTE | TAMARIND

SHRIMP TOAST 26 18.20

HOKKAIDO MILK BREAD | SHRIMP MOUSSE

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* 55 45.50

DEMKOTA 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* 38 26.60 | BROILED LOBSTER TAIL 50 35

ENTRÈES

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 25 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.