



4 COURSE SHAREABLE MENU

FIRST COURSE: SELECT 3

\$12PP FOR EACH ADDITIONAL SELECTION

PRETZEL BREAD

Whipped Honey-Mustard Butter

BLUEFIN TUNA TARTARE

Calabrian Chili, Cured Egg Yolk

CATCH ROLL

Crab, Salmon, Miso-Honey

JUMBO SHRIMP COCKTAIL*

Chili Garlic, Dijonnaise

VEGGIE ROLL

Japanese Vegetables, Avocado, Spicy Mayo

SPICY SALMON ROLL

Salmon Two Ways, Avocado, Cucumber
Thai Chili Mayo, Balsamic Kabayaki

PACIFIC HAMACHI CRUDO

Yuzu-Pear Relish

SPICY TUNA ROLL

Tuna Two Ways, Avocado, Cucumber
Lemon Koi Sosu, Crispy Potato Sticks

BLUE KING ROLL

King Crab, Bluefin Tuna, Wasabi Aioli
Crispy Potato Sticks

SECOND COURSE: SELECT 3

\$12PP FOR EACH ADDITIONAL SELECTION

IMPORTED BURRATA

Black Truffle Honey, Cold-Pressed EVOO

CAESAR SALAD*

Little Gem Lettuce, Crispy Aged Parmesan
Soft Boiled Organic Egg
Warm Garlic Focaccia Croutons
(Vegan Upon Request)

SIZZLING SHRIMP

Spicy Lobster Sauce

WAGYU BEEF CARPACCIO

Basil Aioli, Aged Parmesan Snow
Brioche Croutons

THE 'WEDGE'

Maple Glazed Bacon, Blue Cheese
Crispy Shallots, Iceberg Lettuce
Creamy Sesame Dressing

SPICY GIGLI

Calabrian Chili Cream, Aged Pecorino
(Vegan Upon Request)

PREMIUM À LA CARTE

"TRUE" A5 KOBE BEEF

Hyogo Prefecture, LIC # 1030, The Champagne of
Japanese Wagyu, Highly Marbelized, Rich & Velvety

\$66 PER OUNCE | 2 PIECES PER OUNCE

OSETRA CAVIAR

1oz Osetra Caviar, Classic Accoutrements,
Brioche Toast Points & Housemade Waffles

\$135 PER ORDER

ENTREES: SELECT 2

\$20PP FOR EACH ADDITIONAL SELECTION

PLEASE INQUIRE FOR INDIVIDUALLY PLATED ENTREES

12oz PRIME BONE-IN COWGIRL RIBEYE

32 Day | Fort Morgan, CO

12oz DRY-AGED PRIME BONE-IN STRIP

38 Day | Honey Creek, NE

VEGETARIAN CHICKEN PARM

Plant Based Cutlet, Old School Red Sauce
(Vegan Upon Request)

8oz TRUFFLE BUTTER FILET

Dakota City, NE

6oz PRIME RIB CAP

28 Day | Fort Morgan, CO

SIMPLY ROASTED SALMON

Toasted Black Sesame Emulsion
Whipped Garbanzo Purée

10oz CHILI RUBBED GRASS FED NY STRIP

Greeley, CO

8oz IMPERIAL CUT WAGYU FILET MIGNON +\$15

Wylarah Station, Australia
Best Filet In America (Chef's Opinion)

MEDITERRANEAN BRANZINO

Herb Braised Swiss Chard
Smoked Paprika Vinaigrette

LARGE FORMAT À LA CARTE

CHEF RECOMMENDS 1 DISH EVERY 4-6 PEOPLE

32oz PRIME PORTERHOUSE

Waucoma, IA
\$195 PER ORDER

ROASTED MAINE LOBSTER

Citrus Crumble, Garlic Herb Butter
\$120 PER ORDER

40oz PRIME TOMAHAWK

35 Day | Honey Creek, NE
\$235 PER ORDER

24oz WAGYU PORTERHOUSE

Wylarah Station, Australia
\$215 PER ORDER

SIDES: SELECT 2

\$8PP FOR EACH ADDITIONAL SELECTION

CLASSIC MAC & CHEESE

2 Year Aged Gouda, Buttery Cracker Crumble

SIMPLE MASHED POTATOES

Cultured Butter (Gluten Free)

TRUFFLE LEEK CREAMED SPINACH

Fiore Sardo, Aged Pecorino Cheese

GREEN BEANS

Brown Butter Pecans

WAFFLE FRIES

Truffle Aioli (Vegan)

AU JUS BRAISED ORGANIC MUSHROOMS

Aged Sherry Au Jus, Crispy Garlic

WILTED SPINACH*

Sicilian EVOO, Garlic Chips (Vegan)

DESSERTS: SELECT 2

\$8PP FOR EACH ADDITIONAL SELECTION

13 LAYER CHOCOLATE CAKE

Crunchy Hazelnut, Dark Chocolate Ganache
Vanilla Bean Chantilly Crème

CARAMELIZED APPLE BAKED ALASKA

Apple Cake, Cider Caramel
Spiced Crème Fraîche Ice Cream
Cinnamon Meringue, Flaming Dark Rum

HOUSEMADE SORBET

Strawberry, Raspberry, Mango
Green Apple (Vegan)



13 LAYER CHOCOLATE CAKE

Crunchy Hazelnut, Dark Chocolate Ganache, Vanilla Bean Chantilly Crème
\$200 TO ADD 8" CAKE

(*) DENOTES ITEMS THAT CAN BE ALTERED TO BE GLUTEN FREE