

PRETZEL BREAD | 16 Whipped Honey-Mustard Butter

RAW

DRESSED OYSTERS* | 36/72
Jalapeño-Lime Mignonette, Cocktail Sauce (gf)

BLUEFIN TUNA TARTARE* | 29
Kaluga Caviar, Sorrento Lemon, Avocado Purée

CATCH STEAK CAVIAR SERVICE* | 135
1oz Osetra Caviar, Classic Accoutrements
Brioche Toast Points & Housemade Waffles



JUMBO SHRIMP COCKTAIL* | 28/56
Chili Garlic, Dijonnaise (Gluten Free Upon Request)

PACIFIC HAMACHI CRUDO* | 32
Yuzu-Pear Relish

WAGYU BEEF CARPACCIO* | 36
Basil Aioli, Aged Parmesan Snow, Brioche Croutons

ROLLED

SPICY SALMON ROLL* | 25
Salmon Two Ways, Avocado,
Cucumber, Spicy Mayo
Balsamic Kabayaki

BLUE KING ROLL* | 28
King Crab, Bluefin Tuna
Crispy Potato Sticks
Wasabi Aioli

CATCH ROLL* | 25
Crab, Salmon, Miso-Honey
(Gluten Free Upon Request)

SPICY TUNA ROLL* | 27
Tuna Two Ways, Avocado
Cucumber, Lemon Koi Sosu
Crispy Potato Sticks

VEGGIE ROLL* | 24
Japanese Vegetables
Avocado, Spicy Mayo
(Gluten Free Upon Request)

COLD

CAESAR SALAD | 25
Little Gem Lettuce, Crispy Aged Parmesan
Warm Garlic Focaccia Croutons, Soft Boiled Organic Egg
(Vegan and Gluten Free Upon Request)

IMPORTED BURRATA & TOMATO SALAD | 29
Fresh Strawberries, Basil Pesto, Strawberry Compote

THE ‘WEDGE’ | 27
Maple Glazed Bacon, Blue Cheese, Crispy Shallots
Iceberg Lettuce, Creamy Sesame Dressing

CLASSICS

BAKED KING CRAB HAND ROLLS | 48
Crispy Potato Sticks, Dynamite Sauce

SPICY GIGLI | 31
Calabrian Chile Cream, Aged Pecorino
(Vegan Upon Request)

CRUNCHY RICE CAKES

SPICY SALMON | 26 | SPICY TUNA | 26
Avocado Mousse, Wasabi Crema

CRISPY POTATO CROQUETTES | 28
Crème Fraîche, Osetra Caviar

SIZZLING SHRIMP | 36
Spicy Lobster Sauce
(Gluten Free Upon Request)

JAPANESE WAGYU

2 ounce minimum - 2 pieces per ounce - cooked tableside

WAGYU FLIGHT

5 PIECES | 125PP the full experience, 1 piece per prefecture

“TRUE” A5 KOBE BEEF* | 66/oz
Hyogo Prefecture, L/C # 1030
The champagne of Japanese Wagyu
Highly marbled, rich & velvety

SNOW BEEF* | 52/oz
Hokkaido Prefecture
Chateau bred in freezing temperatures
Snowflake-like delicateness & intensely sweet flavor

OLIVE BEEF* | 52/oz
Kagawa Prefecture
Warm avocado overtones
Intense, fine-grained marbling

OHMI BEEF* | 52/oz
Shiga Prefecture
“The Emperor’s Beef”
Silky, sweet & buttery finish

SENDAI BEEF* | 52/oz
Miyagi Prefecture
Limited & luxury
Lean, fine-grained marbling

STEAK

CLASSICS

Marbled & Flavorful - The Top 3% of USDA Beef

12oz BONE-IN FILET* | 78
Waucoma, IA

10oz CHILI RUBBED GRASS FED
NY STRIP* | 74
Greeley, CO

8oz TRUFFLE BUTTER FILET* | 69
Dakota City, NE

AGED

Cave-Aged in a 200 Year Old Room

12oz PRIME BONE-IN
COWGIRL RIBEYE (32 DAY)* | 81
Fort Morgan, CO
Leaner & cleaner than the traditional ribeye

6oz PRIME RIB CAP (28 DAY)* | 66
Fort Morgan, CO
AKA ‘Deckle’ - best portion of the ribeye

12oz PRIME BONE-IN STRIP (38 DAY)* | 69
Honey Creek, NE

WAGYU

8oz IMPERIAL CUT WAGYU
FILET MIGNON* | 105
Wylarah Station, Australia
Best filet in America (chef’s opinion)

14oz BONE-IN WAGYU NY STRIP* | 120
Wylarah Station, Australia

LARGE FORMAT

32oz PRIME PORTERHOUSE* | 195
Waucoma, IA

24oz WAGYU PORTERHOUSE* | 215
Wylarah Station, Australia

40oz PRIME TOMAHAWK (35 DAY)* | 235
Honey Creek, NE

SAUCES

STEAK SAUCE - BÉARNAISE* (gf) - TRUFFLE BUTTER (gf) - CHILI BUTTER (gf) | 10

NOT STEAK

VEGETARIAN CHICKEN PARM* | 42
Plant Based Cutlet, Old School Red Sauce
(Vegan Upon Request)

DOVER SOLE* | MP
Lemon Emulsion, Crispy Capers
Limited Availability

SIMPLY ROASTED SALMON* | 49
Braised Swiss Chard
Hand-Crushed Herb Oil

MEDITERRANEAN BRANZINO* | 49/85
Sorrento Lemon, Chimichurri

SIGNATURE SIDES

CLASSIC MAC & CHEESE | 17
2 Year Aged Gouda, Buttery Cracker Crumble

SIMPLE MASHED POTATOES | 17
Cultured Butter (gf)

CREAMED CORN | 17
Palisade Peaches, Wild Rice

BLUE CHEESE CREAMED SPINACH | 17
English Stilton Blue, Italian Dolce Gorgonzola

CHARRED BROCCOLINI | 17
Lemon Zest (v, gf)

WILTED SPINACH | 17
Sicilian EVOO, Garlic Chips (v)
(Gluten Free Upon Request)

WAFFLE FRIES | 17
Truffle Aioli (v)

v | gf | df Indicates Dishes That Are Prepared Vegan | Gluten Free | Dairy Free. Other Items May Be Modified Upon Request. *These Items May Be Served Raw Or Undercooked. Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions.

