

PRETZEL BREAD | 17 Whipped Honey-Mustard Butter

RAW

**CHEF'S SELECTION OF
EAST COAST OYSTERS*** | 36/72
Cucumber-Chardonnay Mignonette
Cocktail Sauce (gf)

JUMBO SHRIMP COCKTAIL* | 28/56
Chili Garlic, Dijonaise

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



PACIFIC HAMACHI CRUDO* | 32
Yuzu-Pear Relish

TUNA TARTARE* | 31
Chunky Avocado, Yuzu Vinaigrette
Topped With Caviar

ROLLED

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

CATCH ROLL* | 26
Crab, Salmon, Miso-Honey
(Gluten Free Upon Request)

SPICY SALMON ROLL* | 26
Salmon Two Ways, Avocado, Cucumber
Thai Chili Mayo, Balsamic Kabayaki

SPICY TUNA ROLL* | 29
Tuna Two Ways, Avocado, Cucumber
Lemon Koi Sosu, Crispy Potato Sticks

COLD

CAESAR SALAD | 27
Little Gem Lettuce, Crispy Aged Parmesan
Sourdough Croutons
Soft Boiled Organic Egg
(Vegan and Gluten Free Upon Request)

THE 'WEDGE' | 29
Maple Glazed Bacon, Blue Cheese
Crispy Shallots, Iceberg Lettuce
Creamy Sesame Dressing

PANZANELLA SALAD | 29
Colorado Heirloom Tomatoes
Sourdough Croutons
Red Wine Vinegarette (v)

CLASSICS

**CRISPY POTATO
CROQUETTES** | 28
French Onion Creme
Osetra Caviar

CRUNCHY RICE CAKES
SPICY SALMON* | 28 | **SPICY TUNA*** | 28
Avocado Mousse, Wasabi Crema

SIZZLING SHRIMP* | 38
Spicy Lobster Sauce
(Gluten Free Upon Request)

**BAKED KING CRAB
HAND ROLLS*** | 49
Crispy Potato Sticks
Dynamite Sauce

PASTA

SPICY GIGLI | 21
Calabrian Chile Cream, Aged Pecorino
(Vegan Upon Request)

**MAINE LOBSTER
SPAGHETTI A LA SCAMPI** | 48
Toasted Garlic, Fresno Peppers

TAGLIOLINI PASTA | 29
Fresh Egg Pasta
Burst Cherry Heirloom Tomatoes, Chive Oil

JAPANESE WAGYU

2 ounce minimum - 2 pieces per ounce - cooked tableside

"TRUE" A5 KOBE BEEF* | 68/oz
Hyogo Prefecture, LIC # 1030
The champagne of Japanese Wagyu
Highly marbled, rich & velvety

WAGYU FLIGHT OF 5 | 135PP
The full experience, 1 piece per prefecture

SNOW BEEF* | 60/oz
Hokkaido Prefecture
Chateau bred in freezing temperatures
Snowflake-like delicateness & intensely sweet flavor

SENDAI BEEF* | 53/oz
Miyagi Prefecture
Limited & luxury
Lean, fine-grained marbling

OHMI BEEF* | 53/oz
Shiga Prefecture
"The Emperor's Beef"
Silky, sweet & buttery finish

OLIVE BEEF* | 53/oz
Kagawa Prefecture
Warm avocado overtones
Intense, fine-grained marbling

STEAK

CLASSICS

Marbled & Flavorful - The Top 3% of USDA Beef

8oz **TRUFFLE BUTTER FILET*** | 78
Dakota City, NE

10oz **CHILI RUBBED GRASS FED NY STRIP*** | 89
Greeley, CO

12oz **BONE-IN FILET*** | 95
Waucoma, IA

LARGE FORMAT

24oz **WAGYU PORTERHOUSE*** | 215
Wylarah Station, Australia

AGED

Cave-Aged in a 200 Year Old Room

6oz **PRIME RIB CAP (28 DAY)*** | 70
Fort Morgan, CO
AKA 'Deckle' - best portion of the ribeye

12oz **PRIME BONE-IN STRIP (38 DAY)*** | 85
Honey Creek, NE

12oz **PRIME BONE-IN
COWGIRL RIBEYE (32 DAY)*** | 87
Fort Morgan, CO
Leaner & cleaner than the traditional ribeye

AGED LARGE FORMAT

32oz **PRIME PORTERHOUSE (45 DAY)*** | 195
Waucoma, IA

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

WAGYU

8oz **IMPERIAL CUT WAGYU FILET MIGNON*** | 110
Wylarah Station, Australia - *Best filet in America (chef's opinion)*

14oz **BONE-IN WAGYU STRIP*** | 135
Wylarah Station, Australia

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)

**SIMPLY ROASTED
MEDITERRANEAN BRANZINO*** | 49/85
Sautéed Spinach, Chimichurri

SIMPLY ROASTED KING SALMON* | 49
Braised Swiss Chard, Lemon Beurre Blanc
Chive Oil

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

SIGNATURE SIDES

CLASSIC MAC & CHEESE | 19
2 Year Aged Gouda, Buttery Cracker Crumble

WAFFLE FRIES | 17
Truffle Aioli

SIMPLE MASHED POTATOES | 17
Cultured Butter (gf)

GREEN BEANS | 17
Brown Butter Pecans
(Vegan and Gluten Free Upon Request)

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

**AU JUS BRAISED
ORGANIC MUSHROOMS** | 19
Aged Sherry Au Jus, Crispy Garlic

**TRUFFLE LEEK
CREAMED SPINACH** | 17
Fiore Sardo, Aged Pecorino Cheese

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.

