



PREMIUM DINNER STATION

CLASSICS: SELECT 3

\$10PP/HR FOR EACH ADDITIONAL SELECTION

CATCH ROLL

Crab, Salmon, Miso-Honey

HELLFIRE ROLL

Spicy Tuna Two-Ways, Pear, Balsamic

WAGYU SURF & TURF ROLL +\$5

Fresh Maine Lobster, Crispy Potato, Truffle Aioli
Sweet Ponzu, Chimichurri Tempura Flakes

VEGETABLE KING ROLL

King Oyster Mushroom, Cucumber, Avocado, Spicy Miso

CAESAR SALAD

Baby Romaine Lettuce, Parmesan
Warm Garlic Sourdough Croutons
(GF + VEGAN UPON REQUEST)

CHOPPED 'WEDGE' SALAD

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

CRISPY SHRIMP

Spicy Mayo, Tobiko

CRISPY CAULIFLOWER

Spicy Vegan Mayo (V, GF)

AHI TUNA PIZZA

Bluefin Tuna, Avocado Aioli, Garlic Ponzu
Add Kaluga Caviar + \$5

CHEF ATTENDED MAINS: SELECT 3

\$20PP/HR FOR EACH ADDITIONAL SELECTION

CENTER-CUT FILET

Dakota City, NE (GF)

PRIME RIBEYE

Brandt Beef, Brawley, CA (GF)

PRIME NY STRIP

Greeley, CO (GF)

SPICY GIGLI

Calabrian Chile Cream, Aged Pecorino

TRUFFLE MUSHROOM SPAGHETTI*

Wild Mushroom Ragu, Truffle Cream
(VEGAN UPON REQUEST)

HOT STONE WAGYU FRIED RICE +\$10

Shiitake Mushrooms, Chinese Pork Sausage, Egg

WAGYU PORTERHOUSE +\$15

Westholme, Wylarah Station, AUS

MISO GLAZED SEA BASS

Miso Vin-Blanc, Charred Petite Bok Choy

HERB ROASTED BRANZINO*

Creamy Vegetable Basmati Rice

SALMON A LA PLANCHA*

Market Side Salad, Jalapeño Cucumber Emulsion (GF)

SIDES: SELECT 2

\$8PP/HR FOR EACH ADDITIONAL SELECTION

CRISPY BRUSSELS SPROUTS

Yuzu-Calamasi Vinaigrette, Dry Miso

GRILLED ASPARAGUS

Citrus Vinaigrette (V, GF)

CREAMY BASMATI RICE

Market Vegetables (GF)

PARMESAN-TRUFFLE FRIES

Vegan Truffle Aioli

SIMPLE MASHED POTATOES

Roasted Garlic (GF)

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