

PRETZEL BREAD | 16 Whipped Honey-Mustard Butter

## RAW

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

**BLUEFIN TUNA TARTARE\*** | 31  
Calabrian Chili, Cured Egg Yolk

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



**JUMBO SHRIMP COCKTAIL\*** | 29/58  
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

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

**BLUE KING ROLL\*** | 29  
King Crab, Bluefin Tuna  
Crispy Potato Sticks  
Wasabi Aioli

**CATCH ROLL\*** | 27  
Crab, Salmon, Miso-Honey  
(Gluten Free Upon Request)

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

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

## COLD

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

**IMPORTED BURRATA** | 29  
Black Truffle Honey, Cold-Pressed EVOO

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

## CLASSICS

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

**TRUFFLE TAGLIOLINI** | 55  
Truffle Butter Sauce, Aged Pecorino  
Italian Black Winter Truffles

### CRUNCHY RICE CAKES

**SPICY SALMON\*** | 28 | **SPICY TUNA\*** | 28  
Avocado Mousse, Wasabi Crema

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

**CRISPY POTATO CROQUETTES** | 29  
French Onion Creme, Osetra Caviar

**MAINE LOBSTER SPAGHETTI  
A LA SCAMPI** | 42  
Toasted Garlic, Fresno Peppers

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

## 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, LIC #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\*** | 83  
Waucoma, IA

**10oz CHILI RUBBED GRASS FED  
NY STRIP\*** | 78  
Greeley, CO

**8oz TRUFFLE BUTTER FILET\*** | 75  
Dakota City, NE

### 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  
COWGIRL RIBEYE (32 DAY)\*** | 86  
Fort Morgan, CO  
*Leaner & cleaner than the traditional ribeye*

**12oz PRIME BONE-IN STRIP (38 DAY)\*** | 73  
Honey Creek, NE

### LARGE FORMAT

**32oz PRIME PORTERHOUSE\*** | 195  
Waucoma, IA

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

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

### 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 SALMON\*** | 49  
Toasted Black Sesame Emulsion, Whipped Garbanzo Purée

**MEDITERRANEAN BRANZINO\*** | 49/85  
Herb Braised Swiss Chard, Smoked Paprika Vinegarette

**DOVER SOLE\*** | MP

Brown-Butter Emulsion, Crispy Caper Berries  
*Limited Availability*

**ROASTED MAINE LOBSTER\*** | 120

Citrus Crumble, Garlic Herb Butter

## SIGNATURE SIDES

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

**WAFFLE FRIES** | 17  
Truffle Aioli (v)

**SIMPLE MASHED POTATOES** | 17  
Cultured Butter (gf)

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

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

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

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

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.

