

# Nibi

## APPETIZERS

<b>MEAT + CHEESE</b> seasonal accouterments	30
<b>RAVIOLI</b> shiitake, eggplant, miso	15
<b>1/2 DOZEN OYSTERS</b> rockefeller or half shell	22
<b>ALASKAN KING CRAB</b> clarified butter, lemon- 1/2 lb or 1 lb	50/100
<b>CRAB CAKES</b> fennel, meyer lemon, béarnaise	28
<b>SHRIMP</b> cocktail sauce	20
<b>SCALLOPS</b> orange miso butter	25
<b>SEAFOOD JACKPOT</b> scallop, lobster tail, crab, shrimp	120

## SOUP + SALAD

<b>ONION SOUP</b> sherry, gruyere, emmentaler	12
<b>LOBSTER CHOWDER</b> corn, bacon, sweet potato	12
<b>SOUP OF THE DAY</b>	12
<b>CAESAR</b> parmigiano reggiano, carrot, crouton	12
<b>BLUE ICEBERG WEDGE</b> nueske's bacon, roquefort, heirloom tomato	12
<b>CAPRESE</b> tomato, burrata, balsamic, basil	18

## ENTRÉES

<b>LOBSTER THERMIDOR</b> orzo, lemon, cognac, tarragon	60
<b>ROASTED CHICKEN</b> balsamic, morel, bourbon, asparagus	50
<b>SHRIMP + SCALLOPS</b> linguine, pesto, tomato, pecorino cream	57
<b>SALMON</b> pistachio, broccolini, tomato, meyer lemon	45
<b>SEA BASS</b> mascarpone risotto, beurre blanc, basil oil	60
<b>RACK OF LAMB</b> black garlic, pistachio, carrot, leek	60

## FROM THE GRILL

<b>FILET MIGNON</b> 8 oz	66
<b>BONE-IN RIBEYE</b> 22 oz	80
<b>NEW YORK STRIP</b> 14 oz	60
<b>A5 WAGYU FILET</b> 4 oz	100
<b>TOMAHAWK</b> béarnaise, demi, au poivre	120
<b>LOBSTER TAIL</b> 10 oz	50

## SIDES

<b>BAKED POTATO</b>	9	<b>BROCCOLINI</b>	9
<b>BRUSSELS SPROUTS</b>	9	<b>MUSHROOMS</b>	9
<b>AU GRATIN POTATOES</b>	9	<b>DUCK FAT ONIONS</b>	9
<b>ASPARAGUS</b>	9	<b>CRAB OSCAR</b>	20
<b>WHIPPED YUKONS</b>	9	<b>TRUFFLED LOBSTER MAC</b>	20
<b>SWEET CORN BRÛLÉE</b>	9	<b>MOREL MUSHROOMS</b>	20

\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.