

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

TUNA CARPACCIO* | 31
Lemon Miso Dressing

ROLLED

BLUE KING ROLL* | 26
King Crab, Bluefin Tuna, Wasabi Aioli, Crispy Potato Sticks

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

TWICE AS NICE ROLL* | 25
Salmon Two Ways, Avocado, Cucumber, Thai Chili Mayo
Balsamic Tobanyaki

COLD

CAESAR SALAD | 25
Little Gem Lettuce, Crispy Aged Parmesan
Soft Boiled Organic Egg, Warm Garlic Focaccia Croutons
(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 | 44
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, 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* | 78
Waucoma, IA

10oz CHILI RUBBED GRASS FED NY STRIP* | 71
Greeley, CO

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

AGED

Cave-Aged in a 200 Year Old Room

16oz PRIME BONE-IN COWBOY RIBEYE* | 75
Fort Morgan, CO

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

12oz PRIME BONE-IN STRIP (38 DAY)* | 69
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

8oz IMPERIAL CUT WAGYU FILET MIGNON | 104 Wylarah Station, Australia - *Best filet in America (chef's opinion)*

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-Butter Emulsion, Crispy Caper Berries
Limited Availability

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

SIMPLY GRILLED BRANZINO | 49 / 85
Sorrento Lemon, Chimichurri

SIGNATURE SIDES

CHARRED BROCCOLINI | 17
Lemon Zest (v, gf)

SIMPLE MASHED POTATOES | 17
Cultured Butter (gf)

WAFFLE FRIES | 17
Truffle Aioli (v)

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

CLASSIC MAC & CHEESE | 17
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.

