

## BING BREAD

warm flatbread served with dips  
two pieces per, each additional 3

### Butter & Honey 10

maldon salt, cracked pepper

### Chickpea Dip 10

miso, chili oil

### Tingly Lamb 16

pickled jalapeño, labneh

### Shaved Foie Gras\* 24

pear butter, ricotta

### King Crab Dip 35

spring onion, creme fraiche, lemon

### French Onion Prime Rib Dip 32

shaved prime rib, cheddar, summer truffle

## APPETIZERS

### Bluefin Tuna Crudo\* 33

sweet onion, tomato confit, purple radish

### King Kampachi\* 28

meyer lemon dashi, cucumber, apple

### Oysters on the Half Shell\* 34

half dozen, citrus ponzu, spicy radish

### Alaskan King Crab Legs\* 84

half pound steamed or chilled  
drawn butter or yuzu mayo & cocktail sauce

### Shellfish Plateau\* 79 petite | 219 grand

assortment of chilled fresh seafood

### Crispy Cauliflower Shawarma 18

tahini, cherry tomato, pomegranate

### Heirloom Tomato Salad 19

avocado, korean chili vin, salsa seca

### Iceberg Wedge 20

thick cut bacon, marinated tomatoes, ranch dressing

### Stuffed Peppers 18

sausage, ranch dip

## FAMILY STYLE

### Smoked Whole Plate Short Rib 246^

smoked bone-in APL style ribs served with  
beef rice, lettuce wraps & condiments

### 40oz Creekstone Prime Tomahawk Ribeye\* 298

sesame-soy marinade, crispy kimchi pancake,  
lettuce wraps & condiments

### Singapore Lobster Boil 256

a whole 2.5lb maine lobster stewed in a singapore style chili sauce with  
jumbo prawns and fresh mussels. served with summer vegetables,  
steamed rice and old bay butter

### 32oz Dry-Aged Porterhouse\* 298^

richly marbled and intensely flavored bone-in strip and filet from  
flannery beef in san rafael, ca. grilled over oak and finished with beef  
fat butter. carved tableside and served with a white cheddar yorkshire  
pudding, shallot bordelaise and a selection of sauces

## GRILLED & SMOKED MEATS

cooked with white oak and mesquite coals then brushed with savory salt butter

*add half lobster tail +42    add 3pc grilled scallops +30*  
*add 2oz seared foie gras +26    add live grilled spot prawns +MP*

### 24oz Wagyu Ribeye\* 278

mishima ultra, B.S. fries, serves 2-4

### 8oz Smoked Prime Rib\* 78

creekstone farms, jus, horseradish

### 8oz Filet Mignon\* 78

american usda prime, revier

### 10oz Prime Flat Iron\* 58

spicy garlic marinade, smoked onion

### 8oz Wagyu Strip\* 98

robbins island, australia

## SEAFOOD

### Wood Grilled King Salmon 48

sweet soy tare, shaved vegetables, ginger rice

### Miso Marinated Chilean Sea Bass 52

bok choy, daikon, blood orange

### Whole Fried Snapper 82

thai basil, crispy garlic, fish sauce vinaigrette

## PASTA & RICE

### Dungeness Crab Mafaldine 52

ginger, scallion, breadcrumb

### Lobster Lo Mein 64

bok choy, chili oil, crispy garlic

### Cacio e Pepe Macaroni 36

pecorino, fontina, toasted black pepper  
*add italian summer truffle +20*

### Shrimp Crispy Rice 45

spicy salt, gochujang, cilantro

### Crispy Short Rib Rice Cakes 49

sweet soy, black pepper, pickled shiitake

## SIDES

### Marinated Mushrooms 14

### Corn Cheese Gratin 22

### Pickled Onion Rings 16

### Mashed Potatoes 14

### Market Lettuces 16

### Major Pommes 32

### Long Beans & Truffle XO 18

Please let us know if you have any dietary restrictions or allergies. \*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

^This product was prepared using traditional cultural techniques that vary from SNHD Regulations and may pose an additional risk of foodborne illness.

## COCKTAILS 19

### Old Fashioned

bulleit bourbon, black sugar, bitters

### Lemon Drop

vodka, yuzu sake, butterfly pea tea

### Peachy Collins

gin, yuzuri, peach-ginger shrub

### Smoke & Spice Margarita

olmeca plata, ancho verde, mezcal, agave

### Mai Tai

diplomatico rum, amaretto, dry curacao, orange shrub

### Scotch Smash

johnnie walker red, concord grape, suze, shiso

### Negroni

momofuku sake, shiso leaf vermouthe, aperol

### Americano

sesame-washed roku gin, carpano antica, amaro abano, black tea honey, ginger

## SAKE

Momofuku Akitabare Spring Snow 1.8 Liter 16 / 175

Fuji Brewery Joto Yuzu 18

Kikusui Shuzo Junmai Ginjo 300 ml 28

Wakatake "Onikoroshi" Demon Slayer Junmai Daiginjo 300 ml 55

Hakkaisan Sake Brewery Junmai Daiginjo 300 ml 58

We proudly serve Vero Water for our guests to enjoy. Vero Water significantly reduces the food miles and pollution associated with imported bottled water, leaving nearly a zero carbon footprint. Please note, there will be a \$1 service charge per person for unlimited water during your table service.



## WINE

### SPARKLING

Prosecco **Bisol Jeio Brut** Veneto IT NV 16

Méthode Traditionelle Rosé **Val de Mer Brut Nature** FR NV 19

### ROSE

Grenache **Trinquevedel** Tavel Rhône Valley FR 2017 16

### WHITE

Chardonnay **Mayacamas Mt. Veeder** Napa CA 2015 28

Chenin Blanc **Badenhorst Secateurs** Swartland ZA 2018 16

Riesling (Almost Dry) **Montinore Estate** Willamette Valley OR 2020 16

Sauvignon Blanc **Halcyon Days** Kotare Hawke's Bay NZ 2020 24

Vermentino **Cardedu Bucce** Sardengna IT 2020 16

### RED

Cabernet Sauvignon **Optima** Alexander Valley CA 2016 24

Cabernet Sauvignon **Peju** Napa Valley CA 2019 28

Pinot Noir **Benedek** Matra HU 2019 16

Red Blend **Cruse Monkey Jacket** Petaluma CA 2019 20

Tempranillo **Siete Rioja Joven** ES 2019 17

Zinfandel **Turley Juvenile** CA 2019 20

## SMOKED COCKTAIL

large format smoked tableside

### Old Fashioned 56

makers mark, ginger demerara, angostura & baked apple bitters

## LOCAL BEER 11

Craft Lager **Big Dog's Brewing Las Vegas**

Pale Ale **Big Dog's Brewing Peace, Love & Hoppiness**

Brown Ale **Big Dog's Brewing Red Hydrant**

Blonde Ale **CraftHaus Silver State**

Belgian Saison **CraftHaus Evocation**

Gose **CraftHaus Zitron**

IPA **CraftHaus Resinate**

Coffee Stout **CraftHaus Belgard**

Pale Ale **Tenaya Creek 702 Pale**

Brown Ale **Tenaya Creek Bonanza**

## HARD CIDER 11

ACE Apple

ACE Blood Orange

ACE Perry

ACE Pineapple

## SOFT DRINKS

Coke, Diet Coke, Sprite 5

Iced Tea, Lemonade 6

## MAJOR SODAS 10

house-made seasonal shrubs

Cucumber

Orange