

Caviar Service

GOLDEN OSETRA CAVIAR

1oz | 4oz | 8oz | 16oz

KALUGA 1oz | 4oz



SHELLFISH PLATEAU*

1oz kaluga caviar, king crab, maine lobster, oysters, chilled prawns, tuna tartare, hamachi tartare, cocktail sauce, dijonnaise, mignonette

Cold & Salads

WAGYU STEAK & EGGS*

steak tartare, golden osetra caviar, truffle aioli, lemon, toasted brioche

HAMACHI CRUDO*

citrus ponzu, crispy shallot, sesame

TUNA TARTARE*

avocado, sesame miso, wonton

CHILLED PRAWNS

cocktail sauce, herb remoulade

LITTLE GEM CAESAR

egg, rye crouton, parmesan frico

PAPI'S CHOPPED

iceberg, salami, provolone, chickpea, pepperoncini, sherry vinaigrette

WEDGE

bacon lardon, point Reyes blue cheese, cherry tomato, pickled shallot, herb ranch

Hot

PRETZEL BREAD sweet onion, sea salt, french butter

JUMBO LUMP CRAB CAKE dijon mustard beurre blanc

GRILLED TIGER PRAWNS garlic butter, chive

LATKES crème fraiche, apple chutney

{add 1.5oz kaluga caviar }

WAGYU PASTRAMI cornichon, house-made mustard

HONEY GLAZED PORK BELLY maple black pepper gastrique

ROASTED BONE MARROW beef cheek, shallot marmalade, mustard seed, rye toast

BLACK TRUFFLE RISOTTO parmigiano reggiano

Seafood

ORA KING SALMON*

caviar lemon beurre blanc, melted leek, yukon gold potato

LOBSTER TAGLIATELLE

tomato, garlic, tarragon

DOVER SOLE

brown butter, lemon, crispy caper, parsley

KING CRAB STUFFED SPINY LOBSTER TAIL

garlic butter, togarashi

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. An automated gratuity of 18% will be applied to parties of 6 or more

Steaks

USDA PRIME

FILET MIGNON* 8oz
NEW YORK STRIP* 14oz
DRY AGED BONE-IN NEW YORK* 20oz
DRY AGED BONELESS RIBEYE* 16oz
DRY AGED PORTERHOUSE* 48oz

AMERICAN WAGYU, SNAKE RIVER FARMS

FILET MIGNON* 8oz
NEW YORK STRIP* 10oz
RIB CAP* 12oz
EYE OF RIB* 10oz

AUSTRALIAN WAGYU

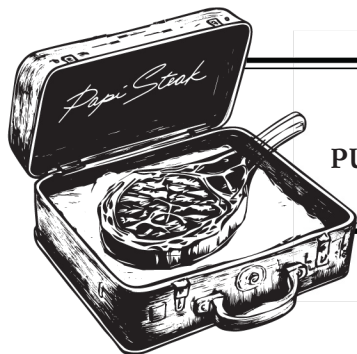
STONE AXE AA8-9+ NY STRIP* 18oz
STONE AXE AA8-9+ PORTERHOUSE* 32oz



JAPANESE A5 WAGYU, SENDAI

FILET MIGNON* 6oz
NEW YORK STRIP* 6oz | per oz

PAPI STEAK, GLATT KOSHER TOMAHAWK 32oz
papi's secret sauce | *served medium



THE BEEF CASE
PUREBRED AA8-9+ AUSTRALIAN WAGYU TOMAHAWK 55oz

ACCOMPANIMENTS

GRILLED MAINE LOBSTER TAIL | KING CRAB OSCAR | CIPOLLINI ONIONS | POINT REYES BLUE CHEESE CRUST
TRUFFLE BUTTER | BÉARNAISE | AU POIVRE | CHIMICHURRI

Other Meats

TRUFFLE JIDORI CHICKEN
rosemary potato, black truffle jus

COLORADO LAMB CHOPS*
pomegranate chimichurri

Sides

WHIPPED POTATO crème fraîche, chive
CREAMED SPINACH crispy kale
MAC & CHEESE gruyère, mornay
TRUFFLE CORN idiazabal cheese, black truffle

MAITAKE MUSHROOMS parsley
BRUSSELS SPROUTS maple soy, fresno chili
FRENCH FRIES seasoned salt
CHARRED BROCCOLINI garlic, lemon, chili

LOBSTER MAC & CHEESE gruyère, mornay

MONOP POTATO
1oz kaluga caviar, crème fraîche