

Nibi

APPETIZERS

MEAT + CHEESE 30
seasonal accouterments

RAVIOLI 15
shiitake, eggplant, miso

PORK BELLY 18
port, dijon, potato

1/2 DOZEN OYSTERS 22
rockefeller or half shell

CRAB CAKES 28
fennel, meyer lemon, bearnaise

SHRIMP 20
cocktail sauce

SCALLOPS 25
orange miso butter

ALASKAN KING CRAB
1/2 LB 50, 1 LB 100
clarified butter, lemon

SEAFOOD JACKPOT 120
scallops, lobster tail, crab, shrimp

ENTRÉES

WAGYU SHORT RIB 60
potato, root vegetables, demi-glaze

AHI TUNA 40
jalapeno, cilantro, anticucho

SHRIMP + SCALLOPS 57
linguine, pesto, tomato, pine nuts, pecorino cream

SALMON 45
pistachio, broccolini, tomatoes, meyer lemon

SEA BASS 60
mascarpone risotto, beurre blanc, basil oil

DUCK THIGH CONFIT 40
brussel sprouts, cherries, pomegranate

BUTTER POACHED LOBSTER 60
tarragon sweet corn risotto, beurre blanc

SOUPS + SALADS

ONION SOUP 12
aged sherry, gruyere, emmentaler

LOBSTER CHOWDER 12
roasted corn, bacon, sweet potato

SOUP OF THE DAY 12

CAESAR 12
parmigiano reggiano, carrot, herbed croutons

BLUE ICEBERG WEDGE 12
nueske's bacon, roquefort blue cheese,
heirloom tomatoes

WINTER SALAD 15
cider, cranberry, pepita, squash, walnuts

FROM THE GRILL

USDA Prime designation.

FILET MIGNON 66
8oz

BONE-IN RIBEYE 80
22oz

NEW YORK STRIP 60
14oz

TOMAHAWK 120
limited availability

A5 WAGYU NEW YORK 100
4oz

LOBSTER TAIL 50

SIDES 9

BRUSSELS SPROUTS

AU GRATIN POTATOES

ASPARAGUS

MASHED POTATOES

SWEET CORN BRULEE

BROCCOLINI

ACCESSORIES

crab oscar 21
mushrooms 12
duck fat onions 9
blue cheese 4

truffled lobster mac 20
bernaise 2
foie gras 15
demi 2

scallop 9
grilled shrimp 4
au poivre 2

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