

PRETZEL BREAD | 16 Whipped Honey-Mustard Butter

RAW

PACIFIC HAMACHI CRUDO* | 29
Yuzu-Pear Relish

BLUEFIN TUNA TARTARE* | 29
Kaluga Caviar, Sorrento Lemon, Avocado Purée

WAGYU BEEF CARPACCIO* | 32
Basil Aioli, Aged Parmesan Snow, Brioche Croutons

CATCH STEAK CAVIAR SERVICE | 125
1oz Osetra Caviar
Classic Accoutrements
Brioche Toast Points & Housemade Waffles

DRESSED EAST COAST OYSTERS | 30/60
Jalapeño-Lime Mignonette (gf)

CHILLED LOBSTER COCKTAIL | 42/80
JUMBO SHRIMP COCKTAIL | 27/54
SERVED WITH Chili Garlic, Dijonnaise, CS Cocktail Sauce

ROLLED

BLUE KING ROLL* | 25
King Crab, Bluefin Tuna, Wasabi Aioli
Crispy Potato Sticks

THE “LOBSTER ROLL” | 35
Maine Lobster, Avocado, Yuzu-Chili Ponzu
Crispy Fingerling, Chili Butter Bone Marrow

CATCH ROLL* | 24
Crab, Salmon, Miso-Honey

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

VEGAN & VEGETARIAN SUSHI AVAILABLE UPON REQUEST

COLD

CAESAR SALAD* | 25
Little Gem Lettuce, Crispy Aged Parmesan
Soft Boiled Organic Egg, Warm Garlic Focaccia Croutons
(Vegan and Gluten Free Upon Request)

LOCAL BURRATA | 26
Brooklyn Rooftop Black Truffle Honey
Cold-Pressed EVOO

THE ‘WEDGE’* | 25
Maple Glazed Bacon, Blue Cheese, Crispy Shallots
Iceberg Lettuce, Creamy Sesame Dressing

CLASSICS

BAKED KING CRAB HAND ROLLS | 38
Crispy Potato Sticks, Dynamite Sauce

SIZZLING SHRIMP | 32
Spicy Lobster Sauce
(Gluten Free Upon Request)

ROASTED LANGOUSTINES* | 29
Sauce Scampi (gf)
Limited Availability

SPICY GIGLI | 29
Calabrian Chile Cream, Aged Pecorino
(Vegan Upon Request)

CRISPY POTATO CROQUETTES* | 24
Crème Fraîche, Osetra Caviar

ROASTED MAINE LOBSTER | 42/80
Warm Citrus Butter

SPICY SALMON RICE CAKES* | 24
Avocado Mousse, Wasabi Crema

JAPANESE WAGYU

2 ounce minimum - 2 pieces per ounce - cooked tableside

WAGYU FLIGHT 5 PIECES | 125PP the full experience, 1 piece per prefecture

SNOW BEEF | 48/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

“TRUE” A5 KOBE BEEF | 65/oz
Hyogo Prefecture, LIC # 1030
The champagne of Japanese Wagyu
Highly marbled, rich & velvety

OHMI BEEF | 42/oz
Shiga Prefecture
“The Emperor’s Beef”
Silky, sweet & buttery finish

SENDAI BEEF | 40/oz
Miyagi Prefecture
Limited & luxury
Lean, fine-grained marbling

STEAK

CLASSICS

Marbled & Flavorful - The Top 3% of USDA Beef

10oz CHILI RUBBED
GRASS FED NY STRIP* | 64
Greeley, CO

8oz TRUFFLE BUTTER FILET* | 66
Dakota City, NE

12oz BONE-IN FILET* | 69
Waucoma, IA

AGED

Cave-Aged in a 200 Year Old Room

16oz PRIME BONE-IN
COWBOY RIBEYE (32 DAY) | 65
Fort Morgan, CO
Leaner & cleaner than the traditional ribeye

12oz DRY-AGED PRIME
BONE-IN STRIP (38 DAY) | 65
Honey Creek, NE

LARGE FORMAT

32oz PRIME PORTERHOUSE* | 160
Waucoma, IA

40oz PRIME TOMAHAWK (35 DAY)* | 235
Honey Creek, NE

24oz WAGYU PORTERHOUSE* | 185
Wylarah Station, Australia

8oz IMPERIAL CUT WAGYU FILET MIGNON* | 98 Wylarah Station, Australia - Best filet in America (chef’s opinion)

SAUCES + SURF

ROASTED MAINE LOBSTER | 42/80 - SOY CARAMEL - STEAK SAUCE - BÉARNAISE* (gf) - TRUFFLE BUTTER (gf) - CHILI BUTTER (gf) | 9

NOT STEAK

FOR TWO

MEDITERRANEAN BRANZINO | 44
Honey-Tomato Jam, Dill Acqua Pazza
Creamy Saffron Basmati Rice

PAN ROASTED SALMON | 46
Toasted Black Sesame Emulsion
Whipped Garbanzo Purée

WHOLE BRANZINO | 79
Blistered Tomato, Castelvetrano Olive Tapenade

ROASTED HALF CHICKEN | 39
Herb-Garlic Sauce, Purple Watercress, Fresno Peppers

VEGETARIAN CHICKEN PARM | 36
Plant Based Cutlet, Old School Red Sauce
(Vegan Upon Request)

SIGNATURE SIDES

CLASSIC MAC & CHEESE | 18
2 Year Aged Gouda, Buttery Cracker Crumble

WAFFLE FRIES | 17
Truffle Aioli (v)

GRILLED ASPARAGUS | 15
Lemon Zest (v, gf)

SIMPLE MASHED POTATOES | 15
Cultured Butter (gf)

BLUE CHEESE CREAMED SPINACH | 15
English Stilton Blue, Italian Dolce Gorgonzola

WILTED SPINACH | 15
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.

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions.

