

SHAREABLES

WAGYU BEEF CARPACCIO 16

Truffle Oil, Fried Capers, Shallots,
Shaved Maitake Mushroom, Crostini

CRAB CAKE DUO 15

Pimiento Cheese, Chicharrons, Cumin Lime Aioli

KUROBUTA POT STICKERS 12

Kim Chi, Mushroom Soy Broth, XO Sauce

ALBONDIGAS 10

Fire Roasted Salsa Roja, Melted Oaxaca, Espolet Pepper

DIVER SCALLOPS 15

Pan Seared Day Boat Scallops, Smoked Tomato
and Bacon Jam, Crispy Scallions

KUROBUTA PORK BELLY STEAM BUNS 14

Hoisin BBQ, Fresh Cilantro, Daikon and Carrot Slaw

CHARRED MEDITERRANEAN OCTOPUS 16

Kalamata Preserved Lemon Puree, Quinoa Tabouli

PAN ROASTED BONE MARROW 16

Short Rib Marmalade, Grilled
Crostini, Watercress Salad

JAPANESE A5 TRILOGY 49

Mediterranean, Tonkatsu Sauce and Blackened



SOUP & SALAD

SOUP DU JOUR

HOUSE SALAD 9

Mixed Greens, Tomato, Onion, Cucumber,
Choice of House Ranch or Balsamic

THE WEDGE 10

Baby Iceberg, House Made Bacon Bits,
Heirloom Tomatoes, French Bread Toast
Points, Blue Cheese Dressing

BLACK GARLIC CAESAR 9

Romaine Spears, Fresh Croutons, Grana Padano

ARUGULA & FIG FRUIT SALAD 12

Arugula, Fig, Candied Pecans, Shaved Manchego,
15 Year Aged Balsamic

ENTREES

BRAISED COLORADO LAMB SHANK 28

Parsnip and Potato Puree, Winter Root
Vegetables, Natural Pan Jus Lie'

COUNTRY FRIED HERITAGE BERKSHIRE PORK RIBEYE 28

Garlic Mashed Potatoes, Black Pepper Gravy,
Green Bean Casserole

ROASTED CHICKEN & PANZANELLA SALAD 24

Half Roasted Chicken, Italian Bread Salad,
Mozzarella, Balsamic Drizzle

MISO-YAKI SEA BASS \$40

Garlic Mashed Potatoes, Szechuan Green Beans,
Wasabi Soy Buerre Blanc

ORGANIC SALMON 30

Jumbo Lump Crab, Bearnaise Sauce,
Garlic Mashed, Asparagus

BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF ANY PERSON IN YOUR PARTY HAS A FOOD ALLERGY. Our products may contain wheat, egg, dairy, soy, or fish allergens. In addition, our products may be processed in facilities that process tree nuts and peanuts. Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish, eggs or unpasteurized milk products may increase your risk of food borne illnesses, especially if you have certain medical conditions.

A split charge of 10.00 will be applied to entrees that are split between guests

STEAK ENTREES

SURF & TURF 52

Petite Filet Mignon, Choice of 6oz
Lobster Tail or 2 Scallops, Grilled
Asparagus & Garlic Mashed

BLACK & BLUE WAGYU SIRLOIN 26

Lemon Herb New Potatoes, Seasonal Vegetables

SLICED #4 WAGYU N.Y. STRIP 45

Potato Au Gratin, Chanterelle Demi
Glace, Seasonal Vegetables

#7 WAGYU MANHATTAN N.Y. STRIP

8oz./49 or 16oz./85

#7 N.Y. Strip, Truffled Goat Cheese Butter, Minus 8
Beer Gastrique, Grilled Asparagus & Garlic Mashed

COULOTTE ENTRÉE 34

Jerk Marinated Wagyu Coulotte, Sweet Potato
and Yuca Puree, Caribbean Demi Glace, Pikliz

BACON WRAPPED FILET MIGNON 36

Truffle Mashed Potatoes, Seasonal Vegetables

WAGYU CRAFT BURGERS

All Burgers are 8 oz, Served on a Brioche Bun
with French Fries or Truffle Fries

NAKED BURGER 20

Plain Burger, LTOP

JALAPENO & JACK BURGER 20

Jalapeno & Pepper Jack Cheese, LTOP

SMOTHERED BURGER 20

Mushrooms, Swiss Cheese & Demi-Glace

BONITA SMASH BURGER 25

Japanese A5, American Cheese,
Caramelized Onions, Iceberg, Pickles, Redneck Sauce