

RAW BAR

THE GRAND SHELLFISH TOWER

150

EAST & WEST COAST OYSTERS

Served with Classic Cocktail / Mignonette / Hot Sauce

Pink Moon - Prince Edward Island

Kuushi - British Columbia

24 Half Dozen - 48 Dozen

DRESSED

4 pieces 20

Pink Moon, Asian Pear, Chili

Daikon Radish

Kuushi, Pineapple, Shiso,
Yuzu Kosho

JAPANESE RED SNAPPER SASHIMI

Mango, Scotch Bonnet,

Passion Fruit, Avocado

22

OCTOPUS CARPACCIO "MUFFULETTA"

Crispy Soppressata,
Lemon Agravato, Olive Relish

26

HAMACHI CRUDO

Green Apple and Wasabi, Yuzu Kosho, Mint

24

BLUEFIN TUNA SASHIMI

Garlic Soy, Crispy Shallot,
Scallion, Red Onion

26

CLASSIC SHRIMP COCKTAIL

Cocktail Sauce, Sorrento Lemon Aioli

22

MAKI ROLLS

GREEN GODDESS

Avocado, Asparagus, Cucumber,
Shiso Green Goddess 18

SPICY TUNA

Avocado, Crispy Shallots 22

TORO

Scallion, Sesame 28

STEAK & EGGS

A5 Wagyu, Osetra Caviar 69

SPICY SCALLOP

Calabrian Aioli, Tobiko Arare 22

OSCAR

Wagyu, Snow Crab,
Yuzu Hollandaise 55

"Royale" 85



SALADS

FENNEL

Citrus, Mint, Basil, Marcona Almond, Blood
Orange Vinaigrette, Grated Manchego Cheese

19

LITTLE GEM

Avocado, Shiso, Green Goddess,
Crispy Quinoa, Pickled Shallots

22

BABY BEET SALAD

Whipped Goat Cheese, Asian Pear, Candied
Pecans, Red Vein Sorrel

24

CRISPY RICE

4 pieces per order

Tuna, Szechuan Chile Crisp 28

Salmon, Yuzu Furikake, Avocado 25

Wagyu Beef Tartare, Black Truffle, Walnut 52

Osetra, Horseradish Whipped Creme Fraiche, Chives 69

FOR THE TABLE

WHIPPED PUMPKIN HUMMUS

Dukkah Spice, Labneh, Red Wine Reduction, Grilled Bread
18

BURRATA & CAVIAR

Olio Novello, Grilled Bread
65

CRISPY NUGGIES

Berbere Ranch / Maple Dijon
25

NUGGIES & CAVIAR TOWER

NYKYK

135

SPICY SCALLOP "SCAMPI"

Calabrian Pepper, Roasted Tomato Butter,
Garlic Breadcrumbs, Lemon, Grilled Bread For Dunking
28

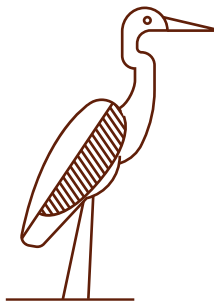
LAMB LOLLIPOPS

Chimichurri, Pomegranate Molasses
42

CRISPY "THAI STYLE" CALAMARI

Thai Herb Salad, Crispy Shallots, Peanuts
23

PASTA



Agnolotti

Honeynut Squash, Parmigiano, Sage, Hazelnuts 32

Rigatoni

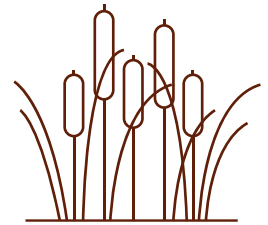
Pomodoro, Peekytoe Crab, Opal Basil, Garlic Crumbs 36

Cavatelli

Lamb Bolognese, Sheep's Milk Ricotta, Mint 34

Casarecce

Pistachio Pesto, Zucchini, Italian Sausage, Parmesan 32



MAINS

TANDOOR SPICED SALMON

Mint Yogurt, Wilted Root Spinach,
Fennel & Soft Herb Salad
42

CHICKEN CAESAR

Crispy Chicken Milanese, Creamy Sicilian Caesar,
Campo Rosso Bitter Greens, Toasted Sesame,
Garlic Crumbs, Parmesan
38

SOLE

Cioppino Sauce, Mussels, Clams, Saffron Aioli, Potato, Soft Herbs
44

BRANZINO

Roasted Cauliflower & Romanesco, Cauliflower Puree,
Muscat Grapes, Tarragon, Toasted Pine Nuts
45

THE BURGER

7oz Custom Blend, Caramelized Onions, Triple Cheese,
Garlic Aioli, Sesame Bun
34

PRIME STEAKS

8oz PRIME FILET MIGNON 52

14oz PRIME BONELESS KOSHER RIBEYE 78

14oz PRIME NY STRIP 71

With a Choice of sauces: Chimichurri, Yuzu Hollandaise, Madeira Jus

36oz TOMAHAWK FOR TWO 195

**All the sauces*

All steaks come with an Arugula Salad and Crispy Shoestring Fries

DESSERTS

TIRAMISU

"You Already Know"

16

APPLE PIE SUNDAE

Vanilla Gelato, Pie Crumble, Candied Walnuts, Roasted Gala
Apples, Bourbon Salted Caramel

19

LITTLE MAVEN'S FAMOUS CHOCOLATE CHIP COOKIES

Vanilla Ice Cream

20

BOMBOLINI

"Warm Donut Holes"

Vanilla Custard, Hot Fudge

18

ICE CREAM AND SORBET 6

Pistachio

Strawberry

Lemon Sorbet

Coconut Sorbet