

CHIPS & DIP | 12 Whipped Housemade Avocado Ranch

PRETZEL BREAD | 16 Whipped Honey-Mustard Butter

## RAW

**PACIFIC HAMACHI CRUDO** | 29

Yuzu-Pear Relish

**BLUEFIN TUNA TARTARE** | 29

Calabrian Chili, Cured Egg Yolk

**WAGYU BEEF CARPACCIO** | 32

Basil Aioli, Aged Parmesan Snow, Brioche Croutons

**CATCH STEAK CAVIAR SERVICE** | 90

1oz Osetra Caviar, Classic Accoutrements  
Brioche Toast Points & Housemade Waffles

**SEAFOOD TOWER** | MP

Daily Collection of Raw Bar Seafood + Shellfish

**DRESSED EAST COAST OYSTERS** | 30/60

Jalapeño-Lime Mignonette (gf)

**CHILLED LOBSTER COCKTAIL** | 42/80

**JUMBO SHRIMP COCKTAIL** | 27/54

**ALASKAN KING CRAB** | 36

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"** | 34

Maine Lobster, Avocado, Yuzu-Chili Ponzu  
Crispy Fingerling, Chili Butter Bone Marrow

**CATCH ROLL** | 24

Crab, Salmon, Miso-Honey

**TWICE AS NICE ROLL** | 24

Salmon Two Ways, Avocado, Cucumber  
Thai Chili Mayo, Balsamic Tobanyaki

VEGAN & VEGETARIAN SUSHI AVAILABLE UPON REQUEST

## COLD

**CAESAR SALAD** | 24

Little Gem Lettuce, Crispy Aged Parmesan  
Soft Boiled Organic Egg, Warm Garlic Focaccia Croutons

**LOCAL BURRATA & TOMATO SALAD** | 24

Strawberry Compote, Basil Pesto

**THE 'WEDGE'** | 24

Maple Glazed Bacon, Blue Cheese, Crispy Shallots  
Iceberg Lettuce, Creamy Sesame Dressing

## CLASSICS

**CRISPY POTATO CROQUETTES** | 24

Crème Fraîche, Osetra Caviar

**RICOTTA TORTELLINI** | 25

Wild Mushroom Crumble, Shaved Black Truffles

**SIZZLING SHRIMP** | 32

Spicy Lobster Sauce  
(Gluten Free Upon Request)

**BAKED KING CRAB HAND ROLLS** | 26

Crispy Potato Sticks, Dynamite Sauce

**ROASTED LANGOUSTINES** | 29

Sauce Scampi (gf)  
Limited Availability

### CRUNCHY RICE CAKES

**SPICY SALMON** | 24

Avocado Mousse  
Wasabi Crema

**AVOCADO** | 24

Green Apple, Yuzu-Mint  
Kaluga Caviar

**SPICY GIGLI** | 29

Calabrian Chile Cream, Aged Pecorino  
(Vegan Upon Request)

**WARM ALASKAN KING CRAB** | 36

Herb Butter, Charred Lemon

**ROASTED MAINE LOBSTER** | 42/80

Warm Citrus Butter

**BRAISED SHORT RIB ARANCINI** | 24

Risotto, Red Wine, Short Rib Marmalade

## JAPANESE WAGYU

2 ounce minimum - 2 pieces per ounce - cooked tableside

**WAGYU FLIGHTS**

**3 PIECES** | 85PP  
the classics, 1 piece per prefecture

**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

**12oz BONE-IN FILET** | 68

Waucoma, IA

**10oz CHILI RUBBED GRASS FED NY STRIP** | 62

Greeley, CO

**8oz TRUFFLE BUTTER FILET** | 65

Dakota City, NE

**14oz BONELESS RIBEYE** | 59

Brandt Family Farms, CA

### DRY-AGED

Cave-Aged in a 200 Year Old Room

**6oz PRIME RIB CAP (28 DAY)** | 64

Fort Morgan, CO  
AKA 'Deckle' - best portion of the ribeye

**12oz PRIME BONE-IN COWGIRL RIBEYE (32 DAY)** | 63

Fort Morgan, CO  
Leaner & cleaner than the traditional ribeye

**12oz PRIME BONE-IN STRIP (38 DAY)** | 65

Honey Creek, NE

### WAGYU

Black Angus + Australian Wagyu

**8oz IMPERIAL CUT WAGYU FILET MIGNON** | 98

Wylarah Station  
Best filet in America (chef's opinion)

**10oz WESTHOLME NY STRIP** | 90

Brunette Downs

### LARGE FORMAT

**32oz PRIME PORTERHOUSE** | 155

Waucoma, IA

**40oz PRIME TOMAHAWK (35 DAY)** | 225

Honey Creek, NE

**24oz WAGYU PORTERHOUSE** | 175

Mishima Reserve  
Seattle, WA

### SAUCES + SURF

SOY CARAMEL - STEAK SAUCE - BÉARNAISE (gf) - TRUFFLE BUTTER (gf) - CHILI BUTTER (gf) - AU POIVRE | 9

WARM ALASKAN KING CRAB | 36 ROASTED MAINE LOBSTER | 42/80

## NOT STEAK

**MEDITERRANEAN BRANZINO** | 42

Charred Eggplant, Lemon Baby Spinach  
Honey Melted Tomato Jam

**SIMPLY ROASTED SALMON** | 46

Roasted Garlic Cauliflower Purée, Yukon Gold Potato Crouton  
Saffron Citrus Vinaigrette

### FOR TWO

**WHOLE BRANZINO** | 79

Blistered Tomato, Castelvetro Olive Tapenade

**DOVER SOLE** | MP

Lemon-Caper Emulsion  
Limited Availability

**VEGETARIAN CHICKEN PARM** | 34

Plant Based Cutlet, Old School Red Sauce  
(Vegan Upon Request)

## SIGNATURE SIDES

**WAFFLE FRIES** | 17

Truffle Aioli (v)

**ROASTED BRUSSELS SPROUTS** | 15

Maple Glazed Bacon, Seed Crumble (gf)

**GRILLED ASPARAGUS** | 15

Lemon Zest (v, gf)

**SIMPLE MASHED POTATOES** | 15

Cultured Butter (gf)

**TWICE BAKED POTATO** | 15

Aged Cheddar, Crispy Shallots  
Whipped Crème Fraîche

**OSETRA CAVIAR +50**

**BLUE CHEESE CREAMED SPINACH** | 15

English Stilton Blue, Italian Dolce Gorgonzola

**CLASSIC MAC & CHEESE** | 17

2 Year Aged Gouda  
Buttery Cracker Crumble

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

