

sushi

SASHIMI/NIGIRI

	per piece
maguro* - tuna	6
hamachi* - yellow tail	6
sake* - salmon	5
tai* - red snapper	5
unagi* - freshwater eel	5
ikura*- salmon roe	6
kani* - king crab	7
hotategai* - scallops	6
gyuniku* - beef filet	7

MAKI MONO

california* - king crab, avocado, cucumber	19
spicy tuna* - tuna, chili sauce, cucumber, scallions	18
rainbow* - tuna, yellow tail, salmon, king crab, avocado	23
bbq eel* - unagi, cucumber, avocado	18
fiery hamachi*- yellow tail, wasabi, serrano chile	19
shrimp tempura* - tiger shrimp, masago, kobeyaki sauce	21
salmon avocado* - wasabi aioli, shiso, cucumber, avocado	18

SHARED PLATTERS

chef's selection of sashimi or nigiri*	6pc 27 9pc 37
chef's combo* - 5 pc nigiri, 6 pc sashimi, california or spicy tuna maki	57
maki combo* - 1 california, 1/2 spicy tuna, 1/2 spicy salmon	37

SMALL CHIRASHI SUSHI BOWLS

salmon* - ikura, sorrel, avocado, pickled watermelon radish	17
gyuniku tataki* - sweet soy sauce, shitake mushrooms, daikon	18
sashimi tuna* - spicy tuna, nori, toasted sesame seeds, lychee	17
vegan - edamame, avocado, shitake mushrooms, asparagus, nori	13

cuts

LAND

add: crab oscar 12 • blue cheese 5 • black pepper crust 3

salt & pepper crusted buckhead prime rib*	14oz	39
filet mignon*	8oz	44
cap steak*	12oz	44
new york strip steak*	14oz	49
ribeye steak*	16oz	49
ribeye filet*	12oz	39
colorado lamb chops*	14oz 38	28oz 69

SEA

whole 2 lb. main lobster 65
choose two sides

line caught seasonal fish of the day* MP
choose two sides

paccheri pasta* 26
blue crab meat, spinach & black garlic, cherry tomatoes,
allepo peppers, tarragon crème fraiche sauce, shaved bottarga

sides 10 ea.

mashed potatoes • baked potato • steak fries •
sautéed seasonal mushrooms • grilled asparagus •
roasted broccolini, lemon garlic & parmesan cheese

saucés

seasonal mushroom sauce • chimichurri •
madagascar peppercorn sauce • béarnaise sauce •
horseradish cream • bordelaise sauce

A perfect gift for any occasion!

Personalized Engraved Stetsons Knives

Ask your server or manager for details

shared

red snapper & lobster ceviche 22
smoked ancho chili pineapple, grilled watermelon,
pickled okra & red onions. serrano chili & citrus,
salted flat bread

char-grilled octopus 20
shaved seasonal apples, fresh herbs,
extra virgin olive oil

classic shrimp cocktail 21
citrus poached, horseradish tomato sauce

seasonal oysters* 3.65 ea
champagne mignonette

soups & salads

roasted Idaho potato bisque 10
wilted peas & leek, chive oil

french onion soup 10
gruyere cheese, creamy swiss cheese, crouton

caesar salad 14
romaine lettuce, parmesan cheese, garlic croutons,
anchovies, caesar dressing

wedge salad 13
wisconsin mindoro blue cheese,
roasted tomatoes, fried onions,
caramelized pecans, basil ranch dressing

chopped kale salad 15
shaved radishes & rainbow carrots, minted peas,
roasted cauliflower & asparagus, marcona almonds,
Meyer lemon vinaigrette

add to any salad
prime rib* 13 • roasted rotisserie yogurt chicken
breast* 12 • grilled jumbo shrimp 16

chefs specials

1/2 roasted rotisserie yogurt chicken 26
crispy watercress, Meyer lemon

grilled chicken paillard 29
spinach, serrano ham & cotija cheese,
guajillo veal demi-glace

Must Haves!

smoked salt & pepper beef short plate rib 30
steak fries, or mashed potatoes, coleslaw

32 oz. prime tomahawk steak* 85
choose two sides

braised short rib pie 38
forest mushrooms & young potatoes, glazed carrots,
puff pastry

extra meaty baby back ribs - half 18 / full 30
coleslaw, fries

country fried steak 28
white black pepper gravy, mashed potatoes

from our sommelier suggested wines by Amy

Domaine Rodger & Christophe Moreux "Les Bouffants"
Sancerre Loire Valley, France 2016 \$66

Rombauer Chardonnay Carneros
California 2016 \$89

Joh.Jos. Prüm "Wehlener Sonnenuhr" Riesling Spätlese
Mosel, Germany 2015 \$97

Duckhorn "Migration" Pinot Noir
Anderson Valley, California 2016 \$82

Chateau Pey La Tour Reserve Bordeaux Superieur,
France 2015 \$54

Robert Foley "The Griffin"
Red Blend Napa Valley, California 2015 \$95

Masi Costasera Amarone della Valpolicella Classico
Veneto, Italy 2012 \$125

**please note vintages are subject to change