
STARTERS

FOR THE TABLE

PRETZEL BREAD sweet onion, sea salt, french butter	16
STEAK & EGGS wagyu steak tartare, osetra caviar, truffle aioli, brioche	95
LATKES crème fraîche, house made apple sauce	21

SHELLFISH PLATEAU 275

kaluga caviar, maine lobster, king crab, jumbo shrimp, oysters, tuna tartare,
hamachi tartare, cocktail sauce, dijonnaise, mignonette

CAVIAR

KALUGA 1oz 80 | 4oz 280

GOLDEN OSETRA CAVIAR 1oz 120 4oz 400 | 8oz 800 | 16oz 1500 | 1kg 3000

COLD & SALADS

HAMACHI CRUDO* citrus ponzu, crispy shallot	34
TUNA TARTARE* avocado, sesame miso, wonton	29
CHILLED PRAWNS cocktail sauce, herb remoulade	36
LITTLE GEM CAESAR egg, rye crouton, parmesan frico	28
THE WEDGE peppered bacon, point Reyes blue cheese, cherry tomato, herb ranch	29
PAPI'S CHOPPED iceberg, radicchio, salami, provolone, pepperoncini, sherry vinaigrette	32

HOT

CRAB CAKE dijon mustard beurre blanc	38
HONEY GLAZED BACON maple black pepper gastrique	19
WAGYU PASTRAMI cornichon, house made mustards	95
ROASTED BONE MARROW beef cheek, shallot marmalade, mustard seed, rye toast	36

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

An automated gratuity of 18% will be applied to parties of 6 or more

ENTRÉES

KING CRAB STUFFED LOBSTER garlic butter, togarashi	155
ORA KING SALMON* saikyo miso	42
TRUFFLE JIDORI CHICKEN rosemary potato, black truffle jus	80
COLORADO LAMB CHOPS lamb jus, rosemary	85

STEAKS

USDA PRIME

FILET MIGNON* 8oz	70
NEW YORK STRIP* 14oz	85
DRY AGED BONE-IN NEW YORK* 20oz	110
BONELESS RIBEYE* 16oz	115
DRY AGED PORTERHOUSE* 48oz	245

SNAKE RIVER FARMS AMERICAN WAGYU

FILET MIGNON* 8oz	98
NEW YORK STRIP* 10oz	120

JAPANESE A5 WAGYU, SENDAI

FILET MIGNON* 6oz	320
NEW YORK STRIP* 6oz	360 60 per oz

PAPI STEAK, GLATT KOSHER TOMAHAWK 32oz
papi's secret sauce 295 | *served medium

BEEF CASE MS9+ AUSTRALIAN PUREBRED WAGYU TOMAHAWK
55oz 1000

ACCOMPANIMENTS

GRILLED MAINE LOBSTER TAIL 55 • CIPOLLINI ONIONS 12
POINT REYES BLUE CHEESE CRUST 10

AU POIVRE 5 • BÉARNAISE 5 • CHIMICHURRI 5 • BORDELAISE 5

SIDES 19

WHIPPED POTATO crème fraîche, chive
CREAMED SPINACH crispy kale
MAC & CHEESE gruyère, mornay
CHARRED BROCCOLINI garlic, lemon

MAITAKE MUSHROOMS parsley
BRUSSELS SPROUTS bacon, maple soy
FRENCH FRIES seasoned salt

MONOP POTATO siberian caviar, crème fraîche 95 | TRUFFLE CORN idiazabal cheese, black truffle 28

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