
STARTERS

FOR THE TABLE

PRETZEL BREAD sweet onion, sea salt, french butter	16
STEAK & EGGS* wagyu steak tartare, osetra caviar, trufffle aioli, brioche	95
LATKES crème fraiche, 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

COLD & SALADS

HAMACHI & BIGEYE TUNA 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
GRILLED TIGER PRAWNS garlic butter, chive	78
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

ENTREES

KING CRAB STUFFED LOBSTER garlic butter, togarashi	155
ORA KING SALMON* saikyo miso	42
DOVER SOLE brown butter, lemon, crispy capers, parley	98
TRUFFLE JIDORI CHICKEN rosemary potato, black truffle jus	80
COLORADO LAMB CHOPS* lamb jus, rosemary	85

STEAKS

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

BEEF CASE MS9+ AUSTRALIAN PUREBRED WAGYU TOMAHAWK*
55oz 1000

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

AUSTRALIAN WAGYU

STONE AXE AA8-9+ NY STRIP 18oz 275
STONE AXE AA8-9+ PORTERHOUSE 32oz 425

AMERICAN WAGYU, SNAKE RIVER FARMS

FILET MIGNON* 8oz 98
NEW YORK STRIP* 10oz 120
RIB CAP* 12oz 145
EYE OF RIB 10oz 135

JAPANESE A5 WAGYU, SENDAI

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

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

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

LOBSTER MAC & CHEESE gruyère, mornay 45

WHIPPED POTATO crème fraîche, chive 19
CREAMED SPINACH crispy kale 19
MAC & CHEESE gruyère, mornay 19
CHARRED BROCCOLINI garlic, lemon 19

MAITAKE MUSHROOMS parsley 19
BRUSSELS SPROUTS bacon, maple soy 19
FRENCH FRIES seasoned salt 19

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