

Caviar Service

GOLDEN OSETRA CAVIAR

1oz | 4oz | 8oz | 16oz



WAGYU STEAK & EGGS*

steak tartare, golden osetra caviar, truffle aioli,
lemon, toasted brioche



SHELLFISH PLATEAU*

1oz caviar, king crab, maine lobster,
oysters, chilled prawns, tuna tartare, hamachi tartare,
cocktail sauce, herb remoulade, mignonette

Cold & Salads

HAMACHI CRUDO*

ponzu, blood orange, serrano

OTORO SASHIMI*

golden osetra caviar, kizami wasabi, tare

TUNA TARTARE*

avocado, sesame miso, wonton

HALF DOZEN OYSTERS

cocktail sauce, mignonette, lemon

CHILLED PRAWNS

cocktail sauce, herb remoulade

LITTLE GEM CAESAR

egg, rye crouton, parmesan frico

PAPI'S CHOPPED

jidori chicken, crispy prosciutto, avocado,
heirloom tomato, oregano

WEDGE

bacon lardon, point Reyes blue cheese,
cherry tomato, pickled shallot, herb ranch

Hot

PRETZEL BREAD sweet onion, sea salt, french butter

LATKES crème fraîche, apple chutney {add 1oz caviar}

JUMBO LUMP CRAB CAKE dijon mustard beurre blanc

GRILLED TIGER PRAWNS garlic butter, chive

WAGYU PASTRAMI cornichon, house-made mustard

HONEY GLAZED PORK BELLY maple black pepper gastrique

ROASTED BONE MARROW beef cheek, shallot marmalade, mustard seed, rye toast

BLACK TRUFFLE RISOTTO parmigiano reggiano

Seafood

DORADE

tomato, cucumber, fennel, lemon

ORA KING SALMON*

caviar beurre blanc, leek, yukon gold potato

DOVER SOLE

brown butter, lemon, crispy caper, parsley

KING CRAB STUFFED SPINY LOBSTER TAIL

garlic butter, togarashi

*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

Steaks & Chops

USDA PRIME

FILET MIGNON* 8oz

NEW YORK STRIP* 14oz

DRY AGED BONELESS RIBEYE* 16oz

PORTERHOUSE* 40oz

AMERICAN WAGYU, SNAKE RIVER FARMS

FILET MIGNON* 8oz

NEW YORK STRIP* 10oz

RIB CAP* 12oz

EYE OF RIB* 10oz

AUSTRALIAN WAGYU

F1 SKIRT STEAK* 10oz

MS 9+ NY STRIP* 18oz

MS 9+ PORTERHOUSE* 32oz

JAPANESE A5 WAGYU, SENDAI

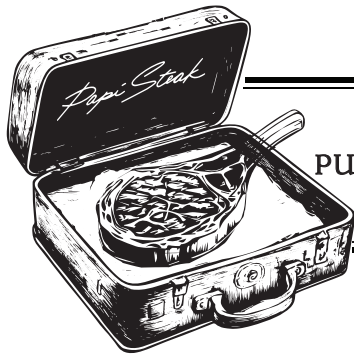
FILET MIGNON* 6oz

NEW YORK STRIP* 6oz



PAPI STEAK, GLATT KOSHER TOMAHAWK* 32oz

papi's secret sauce | served medium



THE BEEF CASE

PUREBRED MS 9+ AUSTRALIAN WAGYU TOMAHAWK* 55oz

ACCOMPANIMENTS

GRILLED MAINE LOBSTER TAIL | KING CRAB OSCAR | SEARED FOIE GRAS | BORDELAISE |
POINT REYES BLUE CHEESE CRUST | TRUFFLE BUTTER | BÉARNAISE | AU POIVRE | CHIMICHURRI | PAPI SAUCE

Other Meats

TRUFFLE JIDORI CHICKEN

rosemary potato, black truffle jus

COLORADO LAMB CHOPS*

pomegranate chimichurri

Sides

ROASTED ASPARAGUS parsley

WHIPPED POTATO crème fraîche, chive

CREAMED SPINACH parmesan

MAC & CHEESE gruyère, mornay

MAITAKE MUSHROOMS parsley

BRUSSELS SPROUTS maple soy, bacon, fresno chili

TRUFFLE FRIES truffle salt, parsley, shaved truffle

TRUFFLE CORN idiazabal cheese, black truffle

MONOP POTATO

1oz caviar, crème fraîche