



Shellfish Platters
SERVES 2-3 GUESTS

Miso Roasted

½ LOBSTER
6 EA OYSTERS*
5 EA SHRIMP COCKTAIL

OR

Chilled

½ LOBSTER
6 EA OYSTERS*
5 EA SHRIMP COCKTAIL

SUPPLEMENT ADDITIONAL COURSE 96

FIRST COURSE

PLEASE SELECT ONE

RAW BAR*

PACIFIC OYSTERS*

Coconut-Lilikoi Mignonette

DASHI-POACHED SHRIMP COCKTAIL

Wasabi-Cocktail Sauce

AHI TUNA 'ROLLS'*

Crispy Onion, Serrano, Roasted Garlic, Ponzu

SALADS

THE 'WEDGE'

Bacon, Tomato, Egg, Red Onion, Chive, Buttermilk Ranch

TOMATO 'CAPRESE'

Cashew Tofu, Basil, Balsamic Glaze, Kizami

CAESAR SALAD

Garlic Streusel, Parmesan, Tempura White Anchovy

Small Cold Plates

WAGYU TARTAR

Quail Egg, Asian Pear, Garlic-Chili Vinaigrette

LOBSTER TACOS

Pineapple, Red Bell Pepper, Cilantro

SMALL HOT PLATES

'INSTANT' BACON

Tempura Oyster, Daikon, Soy-Glaze

KARAAGE FRIED CHICKEN

Ginger-Soy, Scallion, Spicy Aioli

'Karaage & Caviar' MP supplement

3 COURSES 155 PER PERSON

Executive Chef Kyle Johnson

Follow us on Twitter & Instagram @STRIPSTEAKLV

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

SECOND COURSE

PLEASE SELECT ONE

GINGER SCALLION SEABASS

Chinese Fermented Black Bean
Bok Choy, Cilantro

KUROBUTA PORK CHOP 'KATSU'

Japanese Sweet Potato, Green Beans
Tokyo Curry Sauce

MARY'S YUZU CHICKEN

Yakisoba, Garlic, Spinach
Yuzu-Caper Sauce

WOOD FIRED-GRILL*

All Steaks Are Finished With Our Signature Red Wine-Shallot Butter

7 oz CENTER CUT FILET MIGNON

Nebraska, USA

14 oz DELMONICO RIBEYE

Nebraska, USA

16 oz BONE-IN NY STRIP STEAK

Kansas, USA

18 oz BONE-IN RIBEYE

Kansas, USA

World of Wagyu

7 oz WAGYU RIB CAP 46 supplement
Mishima Reserve, USA

12 oz WAGYU NY STRIP 48 supplement
Mishima Reserve, USA

TRIPLE SEARED JAPANESE A5 WAGYU STRIPSTEAK* 5 oz 125 supplement
Our Special Technique - A Three Stage Sear Sea Salt, Sake & Shoyu

SEAFOOD*

All Seafood Finished With Shiro-Dashi Vinaigrette

SALMON • AHI TUNA

SUPPLEMENT ENHANCEMENTS

ACCOMPANIMENTS

Half Lobster 43

Three Shrimp 17

SAUCES

Shiitake Chimichurri 3

Yuzu Koshō Béarnaise 3

STRIPSTEAK Sauce 3

Wasabi-Horsey Crème Fraîche 3

TOPPINGS

Smokey Blue Cheese 8

Truffle Marrow Butter 12

Sides

PLEASE SELECT ONE SIDE PER GUEST

POTATOES

Baked - Gouda Cream, Scallion

Whipped - Sour Cream

Lobster Mashed Potato

ORIGINAL

Creamed Spinach - Crispy Onion

Mushrooms Trio - White Soy, Mirin

Asparagus - Yuzu Butter, Togarashi

STRIPSTEAK

Spicy Fried Rice - Pork Belly

Mac & Cheese - Black Truffle

Brussels Sprouts - Garlic, Fresno, Honey-Soy

24K GOLDEN 'BALL DROP' CHOCOLATE CAKE

Milk Chocolate Ganaché, Crispy Pearls

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