MAIN

RAW & CHILLED

Spice Crusted Bigeye Tuna* 33
Furikake, Yuzu Truffle Aioli, Citrus, Coriander Blume

Steak Tartare* 29
Truffle Mustard Aioli, Pickled Vegetables, Grilled Baguette

West Or East Coast Oysters* Half Dozen 32
Served with Champagne Mignonette and Cocktail Sauce

Jumbo Shrimp Cocktail* 32
Cocktail Sauce

Shellfish Plateau* - Petite 120
King Crab Legs, Jumbo Shrimp, Oysters

Shellfish Plateau* - Grand 199
Maine Lobster, King Crab Legs, Jumbo Shrimp, Oysters, Tuna Tartare, Crab Salad

CAVIAR

Served with warm blinis and toast points, traditional accompaniments

Domestic White Sturgeon* 95
28 grams

Osetra* 230
28 grams

000 Golden Ossetra 375
28 grams

APPETIZERS

Shrimp & White Bean Soup 20
Tasso Ham, Saffron, Tomato, Tuscan Kale, Sourdough

Caesar Salad 24
Romaine, Parmesan Cheese, Brioche Croutons, Lemon Anchovy Dressing

Roasted Heirloom Rainbow Beets 24
Whipped Almond Ricotta Boursin, Pistachio Crumble, Quinoa, Banyuls Vinaigrette

Crispy Dumplings 24
Impossible Meat,TM Thai Basil Cabbage, Spicy Soy

Maryland Crab Cake * 30
Pickled Vegetables, Caper Remoulade

Chili Rubbed Charred Octopus* 32
Pickled Lemon, Garlic Aioli, Baby Potatoes, Arugula

Diver Scallops* 26
La Quercia Pancetta, Shaved Brussels Sprouts, Grain Mustard Chicken Jus

Seared Foie Gras* 33
Black Pepper Scone, Pickled Onion, Huckleberry Jus

ENTREES

Wild Hawaiian Mahi Mahi* 52
Carrot Salad, Candied Ginger, Dill, Lemongrass

Hawaiian Snapper* 54
Baby Gem Lettuce, Oyster Mushrooms, Pickled Fresno Chili, Tom Kha Broth

New Zealand Big Glory Bay King Salmon* 52
Orange Miso, Curried Eggplant Caviar, King Trumpet Mushroom

Mediterranean Branzino* 59
Romanesco, Cauliflower Cream, Spiced Lemon, Red Wine Sauce

Bouillabaisse* 68
Roasted Shellfish, Rouille, Crispy Saffron Rice, Seafood Broth

Serpentine Raviolo* 59
King Crab, Squid Ink, Bottarga, Panko, Shellfish Glace

Truffle Tagliatelle 42
Tuscan Kale, Shiitake Mushrooms, Miso Truffle Cashew Cream Sauce

Honey Nut Squash 40
Roasted Mushrooms, Toasted Farro, Crispy Tofu, Jimmy Nardello Chills, Coconut Curry

Free Range Chicken Breast 46
Bacon Lardons, Artichoke Bergoule, Roasted Beets, Chicken Jus

OVEN ROASTED LOBSTERS & KING CRAB

Prepared Simply or Chili Rubbed
Choice of Drawn, Basil Yuzu, or Harissa Butter

SUBJECT TO AVAILABILITY
MP – Market Price

Rock Lobster* MP

Maine Lobster* MP

Prime Cut King Crab Legs* MP

CHARRED STEAKS

Filet Mignon* 77
9 oz

Dry Aged Bone-In New York 89
18 oz

Boneless Rib Eye 86
18 oz

Domestic Wagyu New York Strip* 105
Snake River Farms Gold Grade
12 oz

Japanese Wagyu New York Strip* 220
Ideue Farm, Kagoshima Prefecture
4 oz minimum, 55 per additional ounce

ADD ONS

Roasted Maine Lobster Tail* 48

Seared Diver Scallops* 21

Grilled Tiger Shrimp* 20

Broiled King Crab* 42

SIDES

Polenta & Peppers 19

Whipped Potatoes 19

Parmesan-Truffle Fries With Tomato Aioli 19

Roasted Mushrooms 19
Thyme, Roasted Garlic, Shallot, Extra Vrgin Olive Oil

Roasted Brussels Sprouts 19
Pine Nuts, Crispy Shallots, Piquillo Agrodolce

Baked Mac & Cheese 20
White Cheddar, Paprika Herbed Bread Crumbs

DESSERTS

Carrot Cake 14
Almond Milk Cream Cheese Frosting, Walnut Brittle

Pumpkin Cheesecake 18
Toasted Spiced Cake, Walnut Brittle, Red Fruit Gel

Chocolate Chip Cookie Souffle 24
Vanilla Anglaise, Brown Butter Cookie, Vanilla Ice Cream

Tea & Honey 18
Honey Marshmallow, Bergamot Crémeux, Earl Grey Ice Cream

Housemade Ice Creams & Sorbets 14
(Choice of Three)

Apple Mille-Feuille 20
Apple Butter Ganache, Poached Apple, Brown Butter Ice Cream

SWEETS FOR SHARING

Kaua'I Sugarloaf Pineapple Upside Down Cake 32
Brown Sugar Toffee, Coconut Sorbet

(V) – Vegan Impossible™ is a registered trademark of Impossible Foods Inc. *Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs, may increase your risk of foodborne illness.

LAKEside

CONTACT

(702) 770-3310

3131 S Las Vegas Blvd, Las Vegas, NV 89109

Reserve

HOURS

Monday	5:30 p.m. – 10:00 p.m.
Tuesday	5:30 p.m. – 10:00 p.m.
Wednesday	5:30 p.m. – 10:00 p.m.
Thursday	5:30 p.m. – 10:00 p.m.
Friday	5:30 p.m. – 10:30 p.m.
Saturday	5:30 p.m. – 10:30 p.m.
Sunday	5:30 p.m. – 10:00 p.m.

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