



## A P P E T I Z E R S

### N9NE ROCK SHRIMP

Crispy, Spicy Sriracha Sauce,  
Lemon Aioli

### KOBE STEAK TARTARE\*

Baby Greens, Quail Egg,  
Tarragon Mustard Vinaigrette,  
Horseradish, Parmesan Crisp

### CALAMARI

Fried, Lemon & Peppers,  
Wasabi Cream, Soy-Ginger Vinaigrette

### LOBSTER POT STICKERS

Bok Choy, Shiitake Mushrooms,  
Chile-Ginger Sauce

### JUMBO SHRIMP COCKTAIL

3 Each, Spicy Cocktail, Dijonaise,  
Cracked Pepper Tartar Sauce

### SASHIMI N9NE\*

Market Fresh Fish, Hijiki Seaweed,  
Cucumber, Celery & Daikon,  
Soy, Wasabi, Pickled Ginger

### AHI TUNA TARTARE\*

Avocado, Lime, Chipotle-Chili Oil,  
Crispy Sesame Crackers

### SHROOMS

9 Perfect Stuffed Mushrooms,  
Alaskan King Crab, Gruyère

### OYSTERS ON THE HALF SHELL\*

1/2 Dozen, Spicy Cocktail Sauce,  
Apple Cider Mignonette

### SHELLFISH PLATTER\*

Maine Lobster, Alaskan King Crab, Shrimp, Oysters,  
Spicy Cocktail Sauce, Apple Cider Mignonette

### BUFFALO CHICKEN WONTONS

Crispy, La Nova Hot Sauce, Celery, Carrots, Blue  
Cheese Dressing

### CRAB CAKE

Maryland Blue Crab, Old Bay Seasoning,  
Lobster Vinaigrette

## S O U P & S A L A D

### ONION

Traditional French Onion Soup,  
Gruyère, Garlic Crouton

### LOBSTER BISQUE

Button Mushrooms, Cognac,  
Maine Lobster B.L.T.

### LOADED BAKED POTATO SOUP

Applewood Smoked Bacon, Aged Vermont Cheddar,  
Sour Cream, Scallions

### GARBAGE

Romaine, Salami, Shrimp, Cucumber, Tomato,  
Artichokes, Crispy Shallots, Olives,  
Maytag Blue Cheese, Hearts Of Palm,  
Dijon Vinaigrette

### VINE RIPE TOMATO SALAD

Cucumbers, Red Onions, Jalapeño,  
Crispy Garlic Croutons,  
Buttermilk Blue Cheese Dressing

### SMOKED BACON CAESAR

Romaine & Kale,  
Parmesan Dressing

### ICEBERG WEDGE TRIO

- Upper Ranch Dressing, Marinated Tomatoes
- Maytag Blue Cheese, Applewood Smoked Bacon
- Thousand Island Dressing, Charred Scallions

## S T E A K S

### DRY AGED PRIME STEAKS

#### 18oz. BONE-IN RIBEYE\*

35 day dry-aged

#### 18oz. BONE-IN NY SIRLOIN\*

50 day dry-aged

### PASO PRIME, GRASS-FED

Castle Ranch, Paso Robles, California

#### 10oz. FLAT IRON STEAK\*

#### BARRY'S STEAK\*

10oz. Prime Rib Cap, Grilled,  
Roasted Cipollini Onions & Shishito Peppers

### PRIME AGED MIDWESTERN BEEF

#### 8oz. FILET MIGNON\* Center Cut

#### 12oz. FILET MIGNON\* Center Cut

#### 16oz. NEW YORK SIRLOIN\*

#### 16oz. BONE-IN FILET MIGNON\*

#### 22oz. PORTERHOUSE\*

#### 22oz. BONE-IN RIBEYE\*

#### 28oz. BONE-IN PRIME RIB\*

#### 40oz. RIBEYE FOR TWO\*

Pepper Seared

### ADD IT ON!

MAINE LOBSTER TAIL Grilled, Basil Oil

JUMBO SHRIMP SCAMPI

ORGANIC FRIED EGG White Truffle Oil

MAYTAG BLUE CHEESE

### STEAK SAUCES

CREAMY HORSERADISH

FRESH TARRAGON BÉARNAISE

COGNAC, GREEN & BLACK PEPPERCORN

WHOLE GRAIN MUSTARD CABERNET

A TASTE OF ALL FOUR

## E N T R É E S

### SURF 'N TURF

Sautéed, 8oz. Filet Mignon,  
Maine Lobster, White Truffle Aioli,  
Red Wine Sauce

### SHRIMP ALFREDO

Linguini, Parmesan, Touch of Cream

### KOBE BEEF SHORT RIB

Horseradish Mashed Potatoes,  
Melted Root Vegetables,  
Black Truffle-Red Wine Sauce

### THE KOBE BURGER\*

Crispy Pancetta, Truffle Cheese,  
Balsamic Burnt Onions,  
You even get the Steak Fries,  
Toasted Mustard Seed Ketchup,  
Roasted Garlic Aioli

### ORGANIC FIRE CHICKEN\*

Mary's Farm, San Joaquin Valley, California  
Slow Roasted, Red and Green Jalapeños,  
Lemon-Rosemary Sauce

### MAINE SEA SCALLOPS\*

Yukon Gold Potato Hash,  
Chili-Dusted Shrimp, Applewood Smoked Bacon,  
Melted Jalapeño Butter

### RHODE ISLAND STRIPED SEA BASS\*

Sautéed, Baby Fennel, Black Kale,  
Roasted Artichokes,  
Preserved Lemon Vinaigrette

### SCOTTISH SALMON\*

Sautéed, Escarole & Beans,  
Black Garlic, Pancetta,  
Extra Virgin Olive Oil

### ALASKAN KING CRAB LEGS\*

Scampi Sauce & Drawn Butter

1/2 Lb. King Crab Legs

1 Lb. King Crab Legs

### LAZY MAN'S MAINE LOBSTER\*

2Lb. Whole Maine Lobster,  
Out of it's shell for easy eating.  
Bliss Potatoes, Braised Celery,  
White Wine, Tarragon Butter

## S I D E S

GEORGE'S CREAMED CORN

FRENCH GREEN BEAN CASSEROLE

Mushrooms, Gruyère, Crispy Shallots

HEIRLOOM BABY CARROTS

Maple Glazed, Tarragon Butter

BUTTON MUSHROOMS Caramelized Onions

FRESH CREAMED SPINACH

Applewood Smoked Bacon, Parmesan Gratin

POTATO GNOCCHI White Truffle Cream

"LOADED" BAKED POTATO

Cheddar, Crisp Bacon, Chive Butter,  
Sour Cream, Scallions

MAC 'N' CHEESE Aged Vermont Cheddar

CRISP STEAK FRIES Roasted Garlic Aioli

HOT POTATOES AU GRATIN

Aged Vermont White Cheddar, Pickled Jalapeño

LOBSTER MASHED POTATOES

Fresh Maine Lobster, Yukon Gold Potatoes

L A S V E G A S

EXECUTIVE CHEF BARRY S. DAKAKE  
EXECUTIVE SOUS CHEF PATRICK HODGE III



SAFE HARBOR CERTIFIES TO ENSURE THE  
HIGHEST QUALITY, SAFEST SEAFOOD ATTAINABLE.

\*CONSUMING RAW OR UNDER COOKED MEAT, POULTRY, SEAFOOD, SHELL STOCK OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IN CASE OF CERTAIN MEDICAL CONDITIONS.