

GET THE PARTY STARTED

HECK YES, I WANT BREAD

Sourdough Bread + Garlic Butter Candle | 10

HOUSE FOCACCIA

EVOO + Flakey Salt + Sundried Tomato & Balsamic Dipping Oil | 11

PAN SEARED SEA SCALLOPS*

Scallops + Corn Purée + Sweet Pea Purée + Calabrian Chili Oil + Pickled Fresno Chili Relish | 24

MILLION \$ DEVEILED EGGS

Sweet & Spicy Bacon + Pickle + Gold Leaf | 16

BILLION \$ DEVEILED EGGS

Creamy Devised Egg Filling + King Crab + Caviar | 58

RACLETTE

Melty Skillet Cheese + Whole Roasted Garlic Head + Toasted Crostini + Fruit Chutney | 16

WAGYU BEEF TARTARE*

Fresh Egg Yolk + Yuzu Mustard + Capers + Pickled Beech Mushrooms + Shallot + Cornichon + Smoked Gouda + Radish + Toasted Crostini | 23

JAPANESE CRAB CAKE

Lump Crab + Sticky Rice + Soy + Sriracha + Ginger + Cucumber Crab Salad + Asian Remoulade | 22

AUSTRALIAN WAGYU GYOZA

Wagyu Gyoza + Garlic + Scallions + Cilantro + House Soy-Ginger Dipping Sauce + Pickled Shallots + Sesame Seeds | 18

PRIME RIB WELLINGTON "EGG ROLLS"*

Shaved Prime Rib + Truffle Mushroom Duxelles + Horseradish Dijon Cream + Golden Puff Pastry Shell + Red Wine Demi Drizzle | 24

FIRE-ROASTED BONE MARROW & CORN PUDDING

Fire-Roasted Split Marrow Bones + Sweet Corn Pudding + Fresno Chili Relish + Micro Cilantro + Torn Focaccia | 25
+ Knob Creek 9 Yr. Shooter | 13

SEA MOMMY TOWER* (HOT)

Mini Japanese Crab Cakes + Butter-Poached Lobster + Char Grilled Oysters + Oysters Rockefeller + Snow Crab Cluster + Grilled Prawns + Blackened Salmon Bites + Sea Scallops | 160

BOARDS

WHIPPED HERB BUTTER BOARD

Whipped Herb Butter + Sea Salt Flakes + Black Garlic + Calabrian Chile Oil + Pickled Fresno Relish + Thinly-Sliced Prime Rib + Goat Cheese + Torn Grilled Focaccia | 22

CHEESE & MEAT BOARDS

Accompanied by Toasted Crostini + House Fruit Coulis + Honeycomb + Boursin Peppadews

CHEESE BOARD
Chef's Selection for 2 | 22

MEAT & CHEESE BOARD
Chef's Selection for 2 | 32

MEAT BOARD
Chef's Selection for 2 | 24

S.O.B

son of a butcher

STEAK HOUSE

RAW BAR

PRAWN COCKTAIL

Shrimp + Mary Rose Sauce + Cocktail Sauce + Pickled Pearl Onion | 22

KING CRAB BALLER SLIDER

Butter-Poached King Crab + Truffle Brown Butter + Toasted Gold-Dusted Brioche + Yuzu Aioli + Micro Chives. Served With Warm Clarified Butter | 48

CAVIAR & CHAMPAGNE OYSTER SHOOTERS*

Fresh Oysters + Splash of Champagne Vinaigrette Foam + Caviar | 36

POKE AHI TUNA TOWER*

Ahi Tuna + Wonton Strips + Avocado Mousse + Citrus Pico + Wasabi Cream + Hoisin Glaze + Pickled Ginger | 19

CAVIAR

Toasted Crostini + Blini + Egg + Chive + Crème Fraiche + Belvedere Vodka

- Premium Sturgeon | 85
- Royal Oscietra | 185

SEA DADDY TOWER* (COLD)

Chilled Prawns + Oysters on the Half Shell + Crab Cocktail + Poke Ahi Tuna + Lobster Cocktail + Salmon Sashimi | 160

SALADS

BABY WEDGE

Iceberg + Sweet & Spicy Bacon + Croutons + House Blue Cheese Dressing + Herbed Cherry Tomatoes | 15

CAESAR

Romaine + Anchovy Dressing + Cheese Crisp + Brioche Croutons | 14

**Anchovies available upon request*

BUTTER LETTUCE SALAD

Butter Lettuce + Champagne Vinaigrette + Pickled Shallots + Goat Cheese + Toasted Hazelnuts + Fresh Herbs + Blood Oranges | 16

PANZANELLA SALAD

Torn House Focaccia + Marinated Heirloom Cherry Tomatoes + Tomato Vinaigrette + Cucumbers + Red Onion + Basil + Oregano + Mozzarella Balls | 14

ENTRÉES

CHATEAUBRIAND FOR TWO*
Premium Center-Cut Tenderloin of Beef
+ Red Wine Demi + Potato Mille-Feuille
+ Baby Vegetables | 145

HERB-CRUSTED LAMB CHOPS*
Double-Cut Lamb Chops + Snow Pea
Fennel Salad + Potato Mille-Feuille +
Basil-Mint Vinaigrette | 48

HERB-CRUSTED SALMON*
Pan-Seared Salmon + Herb-Panko Crust +
Lemon Beurre Blanc + Balsamic Pearls
+ Warm Herbed Orzo + Glazed Baby
Carrots | 39

**WAGYU FILET &
ALASKAN KING CRAB***
8 oz. Australian Wagyu Filet +
Butter-Poached Alaskan King Crab +
Béarnaise + Potato Mille-Feuille + Sautéed
Garlic Spinach + Red Wine Demi | 135

HERB ROASTED CHICKEN
Bone-In Chicken Breast + Sour
Cherry Sauce + Whipped Luxardo Cherry
Goat Cheese + Sautéed Garlic Spinach
+ Warm Herbed Orzo + Thyme Crema +
Pine Nuts | 34

**ORANGE-GLAZED
DUCK BREAST***
Seared Duck Breast + Grilled Stone Fruit
+ Citrus Glaze + Sweet Corn Purée +
Sweet Pea Purée + Fresh Micro
Greens + Snow Pea Fennel Salad | 42

CHILEAN SEA BASS*
Mille-Feuille Mini Potatoes + Red Chili
Lemon-Herb Cream + Roasted Bell
Pepper Relish + Glazed Baby Carrots
+ Spicy Hoisin Vinaigrette | 58

SHORT RIB
12-Hour Red Wine-Braised Short Rib +
Black Truffle Risotto + Glazed Baby
Carrots + Pearl Onions + Horseradish
Gremolata + Au Jus | 45

PASTA

HOUSE CHICKEN LINGUINE
Spicy Roasted Chili Cream + White
Cheddar + Shaved Herbed Chicken
+ Pecorino | 26

**BUTTER-POACHED
LOBSTER PASTA***
Linguine + Butter-Poached Lobster
Tail + Lemon-Butter Sauce + Corn
Purée + Charred Asparagus Tips | 45

BRUSCHETTA PASTA
Linguine + Cherry Tomato Confit +
Basil Pesto Cream + Toasted
Focaccia Crumble + Mozzarella
Pearls + Balsamic Drizzle +
Grilled Sourdough | 26
add Chicken | + 6

HANDHELDS

SOB WAGYU BURGER*
Wagyu Beef Patty + Port Salut
Cheese + Butter Bibb + Roasted
Tomato + Chili Aioli + Brioche Bun
+ House Pickle + Parmesan &
Herb Fries | 25

ROYAL FRENCH DIP*
Shaved Prime Rib + Dijon Horseradish
Crust + Gruyère + Caramelized Onions +
Au Jus + Bone Marrow Butter + Ciabatta
+ Parmesan & Herb Fries | 29

• • • WAGYU FILET MIGNON FLIGHT* • • •

DOMESTIC • JAPANESE A-5 • AUSTRALIAN

3 oz. Each + Glazed Baby Carrots + Potato Mille-Feuille + Roasted Bone Marrow + Bone Marrow Demi | 149

WAGYU*	
Japanese 6 oz. A-5 Filet 180 <i>Kagoshima, Japan (sliced)</i>	Australian 8 oz. Filet (H) 85 <i>Westholme Ranches, Australia</i>
Japanese 6 oz. A-5 Strip 180 <i>Kagoshima, Japan (sliced)</i>	Australian 14 oz. Strip (H) 99 <i>Westholme Ranches, Australia</i>
Domestic 10 oz. Filet (H) 85 <i>Rosewood Ranches, Texas</i>	
PRIME CUTS*	
18 oz. Ribeye (H) 75	14 oz. New York Strip (H) 69
22 oz. Bone-In Ribeye (H) 99	28 oz. Porterhouse (H) 99
32 oz. Bone-In Tomahawk (H) 159	6 oz. Filet Mignon 54
32 oz. Gold Plated Bone-In Tomahawk (H) 359	8 oz. Filet Mignon 60
SPECIALTY*	
16 oz. Prime Rib (H) 50	14 oz. Hanger (Sliced) (H) 54
(H) = HALAL CERTIFIED	

• STEAK CROWN IT •

TRUFFLE BUTTER 6	BLUE CHEESE CRUST 6	SHAVED TRUFFLE 18
BONE MARROW BUTTER 6	BLACK PEPPERCORN CRUST 5	GOLD LEAF 9 (ea)
BÉARNAISE 5	GRILLED SHRIMP (3) 15	ALASKAN KING CRAB LEG MKT
RED CHILI-LEMON HERB CREAM 5	JAPANESE CRAB CAKE 13 (ea)	BUTTER-POACHED LOBSTER TAIL (6 oz.) 28
SAUTÉED MUSHROOMS 6	JUMBO LUMP CRAB OSCAR 20	SNOW CRAB CLUSTER 23
AU POIVRE SAUCE 5	SEARED SCALLOP 11 (ea)	

• SIDES •

MAC & CHEESE 15 + shaved truffle + 10 + lobster + 28 + bacon + 5	POTATO MILLE-FEUILLE 15	SEASONAL RISOTTO 15
SWEET CORN CRÈME BRÛLÉE 14	BRUSSELS SPROUTS 15 with sliced almonds	GLAZED BABY CARROTS 14
MAC N CHEESE PANCAKE 15	AU GRATIN POTATOES 15	WHIPPED POTATOES 11 + shaved truffle + 10 + loaded + 5 + bone marrow butter + 6
GRILLED ASPARAGUS 14	SEASONAL MUSHROOMS 14	GARLIC SPINACH 13
	PARMESAN & HERB FRIES 10	
	CREAMED SPINACH 15	

• • • SUGAR • • •

GO BANANAS
Vanilla Wafer Crust + Banana
Cream + Vanilla Crumble +
Flaming Bananas Foster +
Dulce De Leche + Vanilla Ice
Cream | 18

DUBAI TORTE (for 2)
Dark Chocolate Cake +
Chocolate & Pistachio Feuilletine + Dark Chocolate
Crèmeux + Kataifi +
Pistachio Mousse + Silky
Pistachio Sauce
+ 24K Gold | 56

CHERRIES JUBILEE
Warm Butter Cake +
Macerated Cherries + Orange
Zest + Vanilla Bean Ice
Cream + Pink Peppercorn
Crumble + Flambé | 18

BLACK FOREST
Black Magic Cake +
Luxardo Candied
Cherries + Chocolate
Mousse + Chocolate
Feuilletine + Cherry
Cotton Candy | 17

24 KARAT CAKE (for 2)
24 Karat Cake + Golden
Raisins + Walnuts +
Cream Cheese Frosting
+ Crispy Carrots + Gold
Leaf + Toffee Sauce | 22

COOKIE FLIGHT
Assortment of (3) Cookies
+ Vitamin D Milk | 12

CRÈME BRÛLÉE
Seasonal | 13

**CHOCOLATE
BOMBSHELL**
Sphere + Kahlúa Cream +
Ganache + Kahlúa Cake +
Salted Caramel Ice Cream
+ Pop Rocks + Meringue +
Fresh Berries + Fire | 18

ICE CREAM
• Vanilla Bean | 8
• Salted Caramel | 8
• Double Chocolate Chip | 8

SORBET
• Lemon | 8
• Raspberry | 8

20% gratuity will be added to parties of 8 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We are glad to accommodate any dietary choices, restrictions, or allergies. We cannot guarantee that allergen cross-contamination will not occur.