

CHILLED

OCEAN TOWER* 135/245

wild prawns, oysters, king crab legs
King crab legs, lemon-butter

COLD WATER OYSTERS* 5/ea

matcha tea mignonette,
fresh horseradish, cocktail

WILD PRAWN MARTINI* 38

cocktail sauce, horseradish, Cajun
remoulade

STARTERS

SHISHITO PEPPERS 18

wok-charred, sea salt, kimchi aioli

POPCORN BUTTER LOBSTER 24

popcorn, beurre monte

HOUSEMADE BACON 22

black peppercorn, maple cotton candy

SALADS

ICEBERG WEDGE 20

bacon, egg, Sweet 100 Tomato, Point Reyes
Blue, green goddess

BLACK KALE 20

currants, Marcona almonds, lemon,
Parmesan, EVOO

KAYNE

PRIME

All Natural Prime, Niman Ranch, CA
FILET MIGNON* 68
8oz

All Natural Prime, Niman Ranch, CA
BONE-IN TENDERLOIN* 88
16oz

All Natural Prime, Niman Ranch, CA
NY STRIP* 78
14oz

All Natural Prime, Niman Ranch, CA
BONE-IN RIBEYE* 98
24oz/ 28-day dry aged

WAGYU

Mishima Reserve, WA
FILET MIGNON* 54/88
6oz/10oz BMS 6+

Ranger's Valley, Glen Innes
AUSTRALIAN STRIP* 96
8oz /BMS 8+

Ranger's Valley, Glen Innes
AUSTRALIAN RIBEYE* 129
20oz /BMS 8+

Mishima Reserve, WA
TOMAHAWK* 285
32oz /BMS 8+

JAPANESE WAGYU

2 oz minimum / BMS 11+

OMI STRIPLOIN* 35/oz
Shiga

OLIVE FED STRIPLOIN* 45/oz
Kagawa

SNOW BEEF STRIPLOIN* 40/oz
Niigata

KOBE STRIPLOIN* 55/oz
Hyogo

➤ **PROGRESSION** 3 oz of each /495

SIGNATURE CHAPEAUX

fresh black truffle 7
yuzu chimichurri 6
truffle béarnaise* 4
yakimiku BBQ 4
red yuzu kosho 6

creamy horseradish 4
bone marrow butter 6
bleu cheese butter 4
truffle butter 7

MARKET

ROASTED CHICKEN 36

smoked hazelnut gremolata, essential jus

IBERIAN DUROC PORK TOMAHAWK* 52

20 oz, All Natural Niman Ranch, shoyu-chili glaze

SIDES

BROCCOLI 16

preserved lemon, chili-crisp, sambal aioli

BRUSSELS SPROUTS 18

smoked guanciale, guajillo glaze, pine nuts

CREAM CORN BRÛLÉE 16

roasted jalapeño

POTATO ALIGOT 18

alpine, gruyère, mozzarella, crème fraîche
add: guanciale... 4 shaved truffles ... 9

Welcome to Kayne!

Established in 2011, we are MStreet Entertainment Group's crown jewel restaurant. The inspiration for our name derives from the historic Kayne switch yard, located directly across 11th Avenue. We are proud to partner with the most exceptional farms, ranches, and seafood providers.

*These items are served raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.