

CHILLED

OCEAN TOWER* 135/245

wild prawns, oysters,
lobster, butter

COLD WATER OYSTERS* 5/ea

matcha tea mignonette,
fresh horseradish, cocktail

WILD PRAWN MARTINI 38

cocktail sauce, horseradish,
cajun remoulade

TUNA TARTARE* 22

toasted sushi rice, serrano pepper,
shoyu spritz, tobiko

TORO CAVIAR CONES 49

avocado crème fraîche, caviar, chive

KING CRAB 85

1/2 lb, clarified butter

CAVIAR*

1 oz, sea salt kennebec chips, crème fraîche,
grated egg

KALUGA 100

IMPERIAL OSETRA 150

ROYAL BELUGA 175

STARTERS

HOUSEMADE BACON 22

black peppercorn, maple cotton candy

POPCORN BUTTER LOBSTER 24

popcorn, beurre monté

DUCK TACOS 24

duck confit, whipped avocado, tomato,
grape salsa

SHISHITO PEPPERS 19

wok-charred, sea salt, kimchi aioli

KOTSUZUI 24

toasted bone marrow, sweet garlic,
parsley, toast

WAGYU TARTARE* 22

soy-cured egg yolk, house-made bbq chips

ARTISANAL CHEESES 30

chef selection of three artisanal cheeses,
jam, candied pecans, toasted ciabatta

SALADS

BLACK KALE 20

currants, marcona almonds, lemon,
Parmesan, EVOO

CAESAR* 20

romaine, house-made worcestershire,
Parmesan, crouton

ICEBERG WEDGE 20

cherry tomato, Point Reyes bleu,
bacon, egg, green goddess

KAYNE

PRIME

All Natural Prime, Niman Ranch, CA

FILET MIGNON* 68

8oz

All Natural Prime, Niman Ranch, CA

BONE-IN TENDERLOIN* 94

16oz

All Natural Prime, Niman Ranch, CA

NY STRIP* 78

14oz

All Natural Prime, Niman Ranch, CA

BONE-IN RIBEYE* 118

24oz/ 28-day dry aged

WAGYU

Mishima Reserve, WA

FILET MIGNON* 54/88

6oz/ 10oz BMS 6+

JAC, New South Wales

AUSTRALIAN STRIP* 96

8oz /BMS 8+

JAC, New South Wales

AUSTRALIAN RIBEYE* 129

20oz /BMS 8+

Mishima Reserve, WA

TOMAHAWK* 285

32oz /BMS 8+

JAPANESE WAGYU

2 oz minimum / BMS 11+

OLIVE FED STRIP* 45/oz

Kagawa

SNOW BEEF STRIP* 40/oz

Niigata

KOBE STRIP*

55/oz

Hyogo

THE PROGRESSION 395

3 oz of each

SIGNATURE CHAPEAUX

fresh black truffle 7

yuzu chimichurri 6

truffle béarnaise* 4

yakiniku BBQ 4

worcestershire 4

red yuzu kosho 6

creamy horseradish 4

bone marrow butter 6

bleu cheese butter 4

SIDES

HARICOT VERTS 16

butter, garlic, red yuzu kosho

CREAMED SPINACH* 16

fried egg, truffle oil

CHARRED BROCCOLINI 16

brown butter ponzu, chili garlic crunch,
Parmesan

BEECH & BUTTONS 20

sautéed mushrooms, tamari, togarashi

CREAM CORN BRÛLÉE 16

roasted jalapeño

MAZEMAN 18

ramen, Parmesan, chili garlic crunch, chive

RISOTTO TATER TOTS 18

Vialone Nano, brown butter, bread crumbs

TWICE BAKED POTATO 24

100 layer, pave potato, aged cheddar, chives

THE GRATIN 19

Parmesan, alpine, bechamel

KENNEBEC FRIES 16

choice of: truffle-parmesan, malt vinegar,
vulcan's fire salt

MARKET

SALMON* 43

furikake crust, oyster sauce, kimchi aioli,
fresno pepper, scallion

ROASTED HALIBUT* 44

miso-maple marinade, black garlic molasses

DOVER SOLE* 78

yuzu kosho, beurre blanc

IBERIAN TOMAHAWK* 56

20 oz Duroc Pork, all natural Niman Ranch , shoyu-chile glaze

ROASTED CHICKEN 38

smoked hazelnut gremolata, essential jus

WHOLE LOBSTER* 129

2 lb, roasted, popcorn, clarified, & calabrese butters

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.