

CHILLED

OCEAN TOWER* 135/245

wild prawns, oysters,
lobster, lemon-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

CAVIAR*

1 oz, blinis, creme fraiche,
grated egg

KALUGA 100

IMPERIAL OSETRA 150

ROYAL BELUGA 175

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.

STARTERS

HOUSEMADE BACON 22

black peppercorn, maple cotton candy

POPCORN BUTTER LOBSTER 24

popcorn, beurre monte

DUCK TACOS 24

duck confit, whipped avocado,
grape tomato salsa

SHISHITO PEPPERS 19

wok-charred, sea salt, kimchi aioli

KOTSUZUI 24

roasted bone marrow, sweet garlic,
parsley, toast

WAGYU TARTARE* 22

sous vide 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, Parmesan, crouton,
house-made Worcestershire

ICEBERG WEDGE 20

bacon, egg, Sweet 100 Tomato,
Point Reyes Bleu, 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* 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+

OLIVE FED STRIP* 45/oz
Kagawa

SNOW BEEF STRIP* 40/oz
Niigata

KOBE STRIP* 55/oz
Hyogo

➤ **PROGRESSION** ◀
3 oz of each /395

MARKET

SALMON* 40
furikake crust, oyster sauce,
kimchi aioli, Fresno pepper,
scallion

ROASTED HALIBUT* 44
miso maple marinade,
black garlic molasses

ROASTED CHICKEN 36
smoked hazelnut gremolata,
essential jus

DOVER SOLE* 76
yuzu kosho, Burre Blanc

IBERIAN DUROC PORK TOMAHAWK* 52
20 oz, All Natural Niman Ranch, shoyu-chile glaze

WHOLE ROASTED LOBSTER* 129
2 lb, clarified, popcorn, and calabrese butters

SIDES

ASPARAGUS 16

Calabrese peppers, lemon zest, maldon

CREAMED SPINACH* 16

fried egg, truffle oil

BRUSSELS SPROUTS 19

sake-steamed, Parmesan, truffle oil

CREAM CORN BRÛLÉE 16

roasted jalapeño

BEECH & BUTTONS 20

sautéed mushrooms, tamari, togarashi, demi

RISOTTO TATER TOTS 18

vialone nano, brown butter, bread crumbs

KENNEBEC FRIES 16

truffle-Parmesan, malt vinegar, or Vulcan's fire salt

THE GRATIN 19

Parmesan, alpine, bechamel

POTATO ALIGOT 18

alpine, mozzarella, creme fraiche
add: shaved truffles ... 9

MACARONI GRATINEE 20

cheddar, gruyere, fontina, Parmesan, smoked
mozzarella ...add: lobster... 12

TOGARASHI CARROTS 16

cider vinegar gastrique, togarashi, sesame

ROASTED CAULIFLOWER 16

pecorino vinaigrette

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

truffle butter 7

*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.