

Nibi

Entrees

Hoisin-Braised Short Ribs Tempura

steamed scallion rice, baby bok choy, natural jus lie, and scallion oil
28

Lemon-Bay Colorado Lamb Chops

Peruvian potato puree, asparagus, baby carrots, and thyme jus lie
42

Pan Seared Sea Bass

chanterelle and lobster risotto, lemon/thyme buerre blanc, and lemon scented micro salad
39

Creole Rib Eye Steak

twenty-four hour marinated wagyu creole rib eye, roasted fingerling potatoes, purple passion asparagus, and cabernet jus lie
37

Surf & Turf

grilled USDA wagyu filet paired with butter poached maine lobster, whipped potato puree, jumbo asparagus, and baby carrots
65

USDA Grilled Wagyu Filet

truffle potato gratin, baby spinach, wild mushrooms, baby carrots, and marchands de vin
38

Seafood pasta

lobster, shrimp, scallops, sea bass, orecchiette pasta, baby vegetables, and spicy seafood bisque
38

Bell's Herb & Honey Amber Ale Basted Chicken

herb roasted fingerling potatoes, caramelized pearl onions, seasonal baby vegetables, and natural jus lie
29

Apple Glazed Pork Chops

American Kurobata pork chops, Peruvian potato puree, swiss chard, white wine poached apples, and apple cider jus lie
28

Cardamom Seared Sablefish

steamed scallion rice, tropical salsa, and sweet chili sauce
33

USDA Wagyu NY Strip Steak

whipped potato puree, seasonal baby vegetables, caramelized pearl onions, and tri-peppercorn sauce
44

Pancetta Wrapped Chicken ala Carbonara

linguine, sautéed Nueske bacon, fava beans, caramelized chicken and traditional Carbonara sauce
32

Bone-In Wagyu Rib Eye for Two

horseradish potato puree, purple passion asparagus, baby carrots, and natural jus lie
84

Appetizers

Chilled Jumbo Shrimp Cocktail

chilled cocktail sauce, horseradish foam, and micro cilantro
14

Sautéed Jumbo Lump Crab Cake

lemon-fennel slaw, chive hollandaise, and herb essence
14

Spicy King Crab

wasabi & glazed chili-seasoned aioli
Market Price

Crispy Pork Belly

potato puree, crispy balsamic onions, micro frisee salad, natural jus lie, and apple cider gastrique
11

Lemon Grass Trap Scallops

trio of Asian sauces
13

Soups and Salads

French Onion Soup

caramelized three onion, emmental crouton, and aged sherry
8

Fire Roasted Tomato Bisque

herb boursin foam
7

Nibi Salad

mixed greens, spiced walnuts, dried Michigan cherries, and raspberry champagne vinaigrette
7

Nibi Caesar

hearts of romaine, parmesan reggiano shards, and toasted garlic crostini
8

"Hot" Roasted Pecan Chicken Salad

baby spinach, toy box tomatoes, red pearl onions, feta cheese, and herb balsamic vinaigrette
10

Baby Heirloom Salad

warm pistachio crusted goat cheese medallion, organic micro salad, and champagne vinaigrette
13

Desserts

Fresh Fruit Carmel Flan

9

Chocolate Molten Cake with Crème Anglaise

11

Flourless Opera Cake

12

Vanilla Bean Crème Brulee

10

Apple Tart Tatin

11