

677 PRIME

COLD BAR

- SEAFOOD TOWER - 135. / 250.

*served with chili remoulade, cocktail sauce,
garlic, chive & radish mignonette,
tabasco horseradish sorbet*

maine lobster, jumbo shrimp,
colossal blue crab, spicy kani salad
king crab leg, east coast oyster

- SEAFOOD COCKTAILS -

*served with cocktail sauce, remoulade,
lemon, tabasco*

jumbo shrimp 23. maine lobster MP.
colossal lump 28. alaskan king crab MP.

RAW BAR

SURF AND TURF TARTARE 49.
minced filet and lobster, dijonnaise, lemon,
olive oil, caper, shallot, parsley, egg yolk,
paddlefish caviar, brioche toast

ITALIAN TUNA TARTARE 25.
tomato, basil, orange, calabrian chiles,
roasted red pepper, balsamic,
olive oil, ciabatta

STEAK TARTARE 39.
pickled coral mushroom, sauce verte,
shaved parmesan, brioche toast "soldier"

OYSTERS ON THE HALF SHELL MP.
cocktail sauce, tabasco horseradish sorbet,
garlic, chive & radish mignonette

ROYAL OSSETRA CAVIAR 165.
buckwheat blini, crème fraîche,
traditional garnishes

677 INDULGENT BITES

20. EACH / 55. ALL

FOIE GRAS &
CHERRY TRUFFLE
amarena cherry, sea salt
chocolate, cashew

CAVIAR CRÈME PUFF
crème fraîche,
lemon, chive

WAGYU TRUFFLED
DEVILED EGG
lightly torched american
wagyu strip, black truffle

APPETIZERS

ENHANCED BREAD SERVICE FOR THE TABLE 16.
soppressata & mozzarella panzerotti, bone marrow caramelized onion jam,
pesto butter, red pepper honey

THICK CUT BACON STEAK 19.
black currant mole, honey labneh, carrot ginger chimichurri

SHRIMP BLT BRUSCHETTA 24.
bacon scallion chèvre, tomato, arugula, lemon, garlic, white wine, baguette

CRISPY SPANISH OCTOPUS 23.
yuca pancetta mofongo, golden raisin, pineapple & almond relish, olive, fennel

CALAMARI 21.
peppadew, garlic, arugula, sweet chili glaze

SURF AND TURF TEMPURA ROLL 23.
steak, lobster, cream cheese, scallion, sweet soy, chili wasabi aioli

ROASTED RED PEPPER POLENTA FRIES 17.
sweet and sour tomato ragout, marinated mushroom, cherry pepper

SOUP & SALAD

677 FRENCH ONION 17.
short rib, onion broth, buttered crouton,
three cheese, "everything bagel" pastry

ITALIAN CAESAR 17.
romaine, white anchovy,
pepperoncini, tomato, crispy
ceci beans, rosemary crouton,
pecorino, parmesan, creamy
white balsamic caesar dressing

BURRATA & BITTER GREENS 17.
frisee, radicchio and arugula,
orange supreme, pickled shallot, pistachio,
watermelon radish, yuzu vinaigrette

LOBSTER BISQUE 18.
sweet corn cream, tarragon aioli,
sherry, old bay cracker

THE NEW 677 CHOP 18.
romaine, iceberg and radicchio,
tomato, cucumber, red onion, peas,
egg, gorgonzola, avocado, asparagus,
crispy tabasco onions,
white balsamic vinaigrette

BLT WEDGE 18.
iceberg, gorgonzola, red onion, tomato,
bacon, thick cut onion ring, blue cheese
dressing, white balsamic vinaigrette

STEAKS

OUR SIGNATURE WAGYU

A5 JAPANESE WAGYU FILET 179. 6oz., Kagoshima Prefecture

WAGYU NY STRIP 127. 12oz. Snake River Farms Gold Label

WAGYU CAP STEAK 81. 8oz. Mishima Reserve Ultra

SNOW AGED JAPANESE WAGYU 40/oz.
2oz. Increments, 30 day aged A5 grade, Niigata Prefecture

AUSTRALIAN WAGYU PORTERHOUSE 255.
28 oz. Westholme Australian Wagyu Beef, Queensland

OUR CLASSIC CUTS

PETITE FILET 53. 7 oz. Greater Omaha

FILET 67. 10 oz. Greater Omaha

NY STRIP 71. 14 oz. Prime Greater Omaha

COWBOY 83. 18 oz. Prime Greater Omaha

FLAT IRON 51. 12 oz. Prime Greater Omaha

PORTERHOUSE FOR TWO 165.
36 oz. Prime Greater Omaha,
duck fat and black truffle yorkshire pudding, truffle steak fries

"HANGING" TOMAHAWK FOR TWO 175.
40 oz. Prime, sliced tableside, parmesan and butter
breadcrumb crusted fingerling potato, dijon horseradish butter

ADD TO YOUR STEAK

COMPANIONS

butter poached
canadian lobster tail 25.
jumbo scallops 28.
garlic shrimp 19.
sautéed colossal lump crab 24.

BUTTERS

black truffle butter 8.
gorgonzola bacon butter 6.
dijon horseradish butter 5.
french onion and mushroom butter 6.

TOPPERS

mushrooms and onions 11.
oscar style 28.
blue cheese 5.
fried egg 4.
au poivre 7.

SAUCES

veal demi glace 8.
truffle bearnaise 8.
peppercorn cream 7.
creamy horseradish 5.
pineapple chimmichurri 4.

steak temperatures | rare: cool red center
medium rare: warm red center
medium: warm reddish pink center
medium well: hot pink center
well done: gray throughout, no pink

FISH & SHELLFISH

HONEY GARLIC GLAZED FAROE ISLAND SALMON 39.
fennel apple butter, lemon herb fregola,
pea tendrils, crispy leek and pine nut salad

PAN SEARED CHILEAN SEA BASS 48.
miso cauliflower purée, shiitake mushroom,
snow peas, sesame, ginger soy glaze

SEARED JUMBO DAYBOAT SCALLOPS MP.
butternut squash, risotto, apple beet slaw,
citrus butter, toasted pepitas

EVERYTHING BAGEL CRUSTED AHI TUNA 43.
lemon and cucumber tzatziki,
garlicky haricot vert, chili oil

PASTA STUFFED 2 LB. MAINE LOBSTER 93.
campanelle pasta, lobster saffron cream,
sweet peas, prosciutto, pecorino

SPECIALTIES

VEAL TENDERLOIN WELLINGTON 57.
wild mushroom and truffle duxelles,
foie gras mousse, prosciutto, puff pastry,
celery root potato purée, dijon demi glace

COQ AU VIN 35.
truffle stuffed chicken thigh,
crispy smashed fingerling potato, cremini
mushroom, bacon, pinot noir, fine herbs

DOUBLE CUT BERKSHIRE PORK CHOP 41.
apple cider herb brined, roasted garlic
tostones, broccolini, mojo verde

SIDES

TRIPLE BUTTER POTATO PURÉE 12.

MUSHROOM DU JOUR MP.

TRUFFLE STEAK FRIES 16.

BRUSSELS SPROUTS 14.
hazelnut, brown butter

CREAMED SPINACH 16.
béchamel, grated pecorino, crispy shallot

GRILLED ASPARAGUS 15.
truffled pecorino

BROCCOLINI 13.
garlic, chiles, olive oil

LOBSTER MAC N' CHEESE 31.
cavatappi, three cheeses

JALAPEÑO CORN CRÈME BRULEE 14.
truffle sugar, torched tableside

FRENCH ONION HARICOT VERT 14.
caramelized onion cream, gruyere, crispy shallot

BAKED POTATO 10.

- BAKED POTATO ENHANCEMENTS -

LOADED | bacon, cheddar, sour cream,
butter, scallion +5

HUNTER | roasted mushroom blend,
caramelized onions, chèvre,
syrah gastrique +6

LOBSTER | lobster béchamel,
four cheeses, scallion +14

VEGETARIAN



VEGAN

APPETIZERS

FRIED SHISHITO PEPPERS 15.
almonds, chèvre, shallot, sherry vinegar

TRUFFLE STEAK FRIES 16.
pecorino, parsley, truffle oil

CRISPY BRUSSELS SPROUTS 12.
sweet chili glaze (vegan)

ROASTED RED PEPPER POLENTA FRIES 17.
sweet and sour tomato ragout, marinated mushroom and cherry peppers

SALADS

ITALIAN CAESAR SALAD 17.
romaine, white anchovy, pepperoncini, tomato, crispy ceci bean,
rosemary crouton, creamy white balsamic caesar dressing, pecorino, parmesan

VEG WEDGE 14.
iceberg, gorgonzola, red onion, tomato, thick cut onion ring, blue cheese and house dressings

THE NEW 677 CHOP SALAD 18.
chopped romaine, iceberg and radicchio, tomato, cucumber, red onion, pea, egg,
gorgonzola, avocado, asparagus, white balsamic vinaigrette,
crispy tabasco onions (lacto/ovo vegetarian)

ENTRÉES

GRILLED SWEET POTATO NAPOLEON 23.
chèvre, asparagus, arugula, syrah gastrique, spiced pepitas

HONEY AND SRIRACHA GLAZED CRISPY CHICKPEAS 22.
lemon and herb fregola, gem lettuces, lemon, extra virgin olive oil (vegan)

GRILLED ASPARAGUS AND CRISPY BRUSSELS SPROUTS 23.
butternut squash risotto, fennel and apple butter, pinenuts, chili oil

SIDES

TRIPLE BUTTER POTATO PURÉE 10.

BRUSSELS SPROUTS 12.
hazelnut, brown butter

CREAMED SPINACH 16.
béchamel, grated pecorino, crispy shallot

JALAPEÑO CORN CRÈME BRULEE 14.
truffle sugar, torched tableside

GRILLED ASPARAGUS 14.
truffled pecorino

MAC AND CHEESE 20.
cavatappi, three cheese

FRENCH ONION HARICOT VERT 14.
caramelized onion cream, gruyere, crispy shallots

BAKED POTATO 9.

BROCCOLINI 13.
garlic, chives, olive oil (vegan)

HUNTER STYLE BAKED POTATO 15.
roasted mushroom blend, caramelized onion, chèvre, syrah gastrique

677 PRIME

SHAREABLE INDULGENCES

RASPBERRY SHORTCAKE 16.

lemon biscuit, whipped sweetened buttermilk, macerated and fresh raspberries, raspberry sorbet

THE SWEET TOOTH 19.

chocolate chip, heath bar, lemon and peanut butter cookies, cream cheese icing "toothpaste", chocolate toothbrush

SKILLET CHERRY CLAFOUTIS 18.

sour red, maraschino and amarena cherries, vanilla bean gelato, luxardo cherry gastrique

COFFEE AND DOUGHNUTS 15.

espresso crème brulee, warm fluffy yeast doughnuts, chocolate glaze, raspberry and chocolate sauces

STRAWBERRY CHEESECAKE PIZZA 17.

fried dough, ny style cheesecake, fresh strawberries, white chocolate and strawberry sauces

BANANAS FOSTER 17. PER PERSON (minimum 2 people)

bananas flambéed tableside with rum, cinnamon, fresh orange juice and brown sugar served with Nightingale 'Banana Pudding' ice cream sandwich

BIG BIG CHOCOLATE CAKE 24.

one pound slice of chocolate layer cake, ganache, white chocolate sauce, vanilla ice cream, tall glass of milk

COCONUT CREAM PIE 15.

our signature coconut custard, buttery pastry crust, toasted coconut flake, coconut gelato

GELATO OR SORBET

one scoop 4. three scoops 11.
featuring Cold Fusion and SoCo Creamery
rotating daily selections, see server for details

COCKTAILS

THE DRUNKEN DONKEY 15.

woodinville bourbon, fresh lemon, rosemary infused simple syrup, ginger beer

PUCKER UP 15.

belvedere vodka, damso lychee soju, fresh lemon, lychee juice

EAST MEETS WEST 15.

citadel gin, giffard passion fruit liqueur, fresh lime, green tea

THE ESPRESSWAY 15.

Winner of the 2023 Wine & Dine for the Arts “Battle of the Bartenders”

stoli vanil vodka, caramel kahlua, meletti cioccolato, caramel, espresso

BLACK MAGIC 16.

pristine vodka, marie brizard blackberry brandy, ginger beer, sage simple syrup,
muddled blackberries, fresh lime

THE EMPRESS NEW COCKTAIL 15.

empress gin, pomegranate juice, apricot jam, rosemary simple syrup

FIRECRACKER 15.

house-infused jalepeño tequila blanco, fresh grapefruit, fresh lime, agave

BOURBON CAMPFIRE 18.

bourbon, amaro, carpano antica formula vermouth,
aromatic bitters, smoked cedar

BEER

COORS LIGHT 6.

CORONA EXTRA PALE LAGER 6.

HEINEKEN PALE LAGER 6.

PERONI PALE LAGER 7.

SAM ADAMS SEASONAL 6.

NINE PIN CIDER 7.

WOLF HOLLOW CAMPFIRE STOUT* 11.

ATHLETIC BREWING N/A 7.

ALLAGASH WHITE 9.

SLOOP “JUICE BOMB” IPA 9.

BURLINGTON BEER CO. 10*.

FIDDLEHEAD IPA 10*.

LAGUNITAS IPA 8.

WOLF HOLLOW SOUR 11*.

WOLF HOLLOW AMBER ALE 10*.

OMMEGANG RARE VOS AMBER ALE 8.

*16 oz. can

DESSERT DRINKS

COOKIE CRUMBLE 14.

vanilla vodka, faretti biscotti liqueur, cookie butter,
brown sugar simple syrup, cream

SPIKED AFFOGATO 12.

kahlua, espresso, vanilla ice cream

EVERYONE'S FAVORITE 14.

skrewball peanut butter whiskey, godiva chocolate,
peanut butter sauce, chocolate, cream

CHAI CHAI AGAIN 12.

vanilla vodka, chai mix,
brown sugar simple syrup, cream

SPIKED COFFEE

MEXICAN COFFEE 13.

kahlua, tequila coffee, whipped cream

IRISH COFFEE 13.

jameson Irish whiskey, baileys, coffee, whipped cream

COFFEE

regular/decaf 3.

cappuccino 6.

espresso 4.

double espresso 6

TEA 4.

handcrafted novus

herbal tea

[assortment]

SINGLE MALT SCOTCH

SINGLE MALT HIGHLAND

Highland Park 12 year	16.
Highland Park 18 year	48.
Highland Park 25 year	120.
Glenfarclas 12 yr	15.
Glenmorangie 12 yr	18.
Dalmore 12 yr	18.
Oban 14 yr	21.
Oban 18 yr	32.

SPEYSIDE

Balvenie 17 yr Double Wood	44.
Balvenie 21 yr Port Wood	59.
Cragganmore 12 yr	17.
Macallan 12 yr	18.
Macallan 18 yr	56.
Macallan 25 yr	240.
Glenfiddich 12 yr	14.
The Glenlivet 12 yr	14.
The Glenlivet 18 yr	26.
The Glenlivet 21 yr	65.

ISLE OF SKYE

Talisker 10 year	16.
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ISLAY

Ardbeg 10 yr	18.
Bruichladdich "Port Charlotte"	17.
Bruichladdich "Octomore"	42.
Caol Ila	19.
Laphroaig 10 yr	18.
Lagavulin 16 yr	25.

LOWLAND

Glenkinchie 12 yr	17.
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BLENDED SCOTCH

Chivas Regal 12 year	18.
Chivas Regal 18 year	22.
Dewars	9.
Dimple Pinch 15 year	13.
Famous Grouse	11.
Johnnie Walker Black	14.
Johnnie Walker Blue	58.
Johnnie Walker Red	9.

PORT

Sandeman Founders Ruby Port	9.
Sandeman 20yr Tawny	20.
Fonseca Bin 27	9.
Niepoort Colheita 1997	18.
Dows Colheita 2002	11.
Dows 10yr Tawny	12.
Dows 20yr Tawny	15.
Dows 30yr	26.
Dows 40yr Tawny	40.

SHERRY & MADEIRA

Lustau East India Solera Sherry	11.
Lustau Dry Amontillado, "Los Arcos" Sherry	13.
Leacock 10yr Medium Rich Bual Madeira	12.

GRAPPA & CALVADOS

Bushnell VSOP Calvados	12.
Banfi Grappa di Brunello	14.
Poli Sarpa di Poli Grappa	18.
Jacopo Poli Grappa di Sassicaia	40.

ARMAGNAC

Larressingle	15.
De Montal VS	15.

COGNAC

Courvoisier VSOP	15.
Courvoisier XO	48.
Hennessy VS	15.
Hennessy VSOP	18.
Hennessy XO	50.
Martel Cordon Bleu	32.
Remy Martin 1738	20.
Remy Martin VSOP	18.
Remy Martin XO	45.
Remy Martin Louis XIII	450.

DESSERT WINE

Chateau d'Yquem, Sauternes (Bordeaux, France) 2017 375ml	475.
Chateau de Suduiraut 2005 375ml (Bordeaux, France)	85.
Inniskillin Vidal Pearl Icewine 2019	80.

BY THE GLASS (3 OZ POUR)

Royal Tokaji 5 Puttonyos (Hungary) 2017	12.
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AMARO & APERITIFS

Amaro Montenegro	11.
Aperol	12.
Averna	12.
Campari	12.
Dubonnet Red	10.
Fernet Branca	12.
Lillet Blanc	10.
Lillet Rouge	10.
Lucid Absinthe	18.

CORDIALS & LIQUEURS

Baileys Irish Cream	12.
B&B	14.
Caravella Limoncello	10.
Caravella Orangecello	10.
Chambord	12.
Chartreuse, Green	14.
Cointreau	12.
Disaronno Amaretto	10.
Drambuie	12.
Frangelico	12.
Galliano	12.
Godiva Chocolate	12.
Irish Mist	12.
Kahlua	12.
Luxardo Maraschino Originale	10.
Licor 43	11.
Grand Marnier	12.
Grand Marnier 100 th Anniversary	35.
Molinari Sambuca	12.
Pimms Cup	12.
Sambuca Romana	12.
Sambuca Romana Black	12.
Saint Germain	10.
Tuaca	10.

GLASS SELECTIONS

SPARKLING

Prosecco di Valdobbiadene, Bisol, "Jeio" (Veneto, Italy)	NV	12.
Moscato d'Asti, Bricco del Sole (Piedmont, Italy)	2020	12.
Champagne, Laurent Perrier (Champagne, France) 187 ml	NV	28.
Champagne, Moet Chandon, "Imperial" (Champagne, France) 187ml	NV	25.

WHITE

Riesling, Schloss Lieser, Kabinett	2020	13.
Pinot Grigio, Alois Lageder, "Terra Alpina", Vigneti delle Dolomiti (Delle Venezie, Italy)	2021	12.
Sauvignon Blanc, Loveblock (Marlborough, New Zealand)	2021	14.
Sancerre, Domaine Didier Raimbault (Loire Valley, France)	2021	18.
Chardonnay, Balland-Curtet, "Les Buees" (Burgundy, France)	2021	20.
Chardonnay, Bravium (Anderson Valley, California)	2021	15.

ROSÉ

Rose, Chateau D'Esclans, "Whispering Angel" (Cotes de Provence, France)	2021	16.
Champagne Rose, Nicolas Feuillatte, (Champagne, France) 187ml	NV	23.

RED

Pinot Noir, Rare North (Willamette Valley, Oregon)	2021	14.
Pinot Noir, Olema (Sonoma Coast, California)	2021	15.
Merlot, Luke (Wahluk Shop, Washington)	2020	15.
Cabernet Sauvignon, Greenwing by Duckhorn (Columbia Valley, Washington)	2020	15.
Cabernet Sauvignon, Whitehall Lane, "Rassi" (Napa Valley, California)	2018	17.
Cabernet Blend, Cain Cuvee (Napa Valley, California)	NV13	20
Cabernet Blend, Chateau Rauzan, L'Orme de Rauzan Gassies (Haut Medoc, Bordeaux, France)	2016	14.
Malbec, Bodegas Caro Aruma (Mendoza, Argentina)	2021	12.
Ripasso, Rischio Reale, Organic (Della Valpolicella, Italy)	2018	14.
Chianti Classico, Villa Calcinaia (Tuscany, Italy)	2018	15.
Super Tuscan, Ricasoli Antico Feudo (Tuscany, Italy)	2019	14.
Tempranillo, La Rioja Alta, Vina Alberdi, Rioja Reserva (Rioja, Spain)	2018	14.