

677 PRIME

COLD BAR

SEAFOOD TOWER 135. / 250.

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

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

- SEAFOOD COCKTAILS -

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

JUMBO SHRIMP 23.

COLOSSAL LUMP CRAB 28.

CANADIAN LOBSTER MP.

ALASKAN KING CRAB MP.

RAW

“PASTRAMI” TUNA TARTARE 24.

caper, whole grain mustard, cornichon,
extra virgin olive oil, pickled shallot,
pretzel crumb, rye crisp

STEAK TARTARE 39.

pickled coral mushroom, sauce verte,
shaved parmesan, brioche toast “soldier”

**OYSTERS
ON THE HALF SHELL MP.**

CAVIAR 165.

siberian sturgeon osetra,
buckwheat blini, toast point, creme
fraiche, traditional garnish

APPETIZERS

CRISPY SPANISH OCTOPUS 22.

cannellini, butter and gigante bean sauté, chorizo, harissa tomato purée,
celery and fennel salad

THICK CUT BACON STEAK 19.

peach, pink peppercorn and bourbon glaze, sweet corn pudding, apple and scallion slaw

CALAMARI 21.

peppadew, garlic, arugula, sweet chili glaze

SURF AND TURF TEMPURA ROLL 23.

steak, lobster, cream cheese, scallion, sweet soy, chili wasabi aioli

GAMBERI CON BURRATA 24.

roasted shrimp, petite burrata, roasted tomato, chili, basil,
warm flatbread

ROASTED RED PEPPER POLENTA FRIES 17.

sweet and sour tomato ragout, marinated mushroom and cherry pepper

RABBIT STUFFED ITALIAN LONG HOT PEPPERS 19.

rabbit and white wine sausage, smoked mozzarella, puttanesca jam, basil polenta crumbs

SOUP & SALAD

677 FRENCH ONION 17.

short rib, onion broth, buttered crouton,
three cheese, “everything bagel” pastry

LOBSTER BISQUE 18.

old bay cracker, sweet corn cream,
tarragon aioli, sherry

ITALIAN CAESAR SALAD 17.

romaine, white anchovy, pepperoncini,
tomatoes, crispy ceci beans,
rosemary crouton, creamy white balsamic
caesar dressing, pecorino, parmesan

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 onion

BLT WEDGE 18.

iceberg, gorgonzola, red onion, tomato,
bacon, thick cut onion ring,
blue cheese and house dressing

BURRATA AND WILD GRAINS SALAD 17.

barley, quinoa, wild rice, prosciutto de
parma, grape tomato, english cucumber,
kalamata olive, creamy pesto vinaigrette

STEAKS

OUR SIGNATURE WAGYU

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

WAGYU NY STRIP 125. 12oz. Snake River Farms Gold Label

WAGYU CAP STEAK 79. 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 51. 7 oz. Greater Omaha

FILET 65. 10 oz. Greater Omaha

NY STRIP 69. 14 oz. Prime Greater Omaha

COWBOY 82. 18 oz. Prime Greater Omaha

FLAT IRON 49. 12 oz. Prime Greater Omaha

PORTERHOUSE FOR TWO 170.

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
crumb crusted fingerling potato, dijon horseradish butter

ADD TO YOUR STEAK

COMPANIONS

butter poached canadian lobster tail 25.
jumbo scallop 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

mushroom and onion 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 chimichurri 4.

steak temperature | 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

SIDES

TRIPLE BUTTER POTATO PURÉE 12.

MUSHROOM DU JOUR MP.

TRUFFLE STEAK FRIES 16.

BRUSSELS SPROUTS 14.
hazelnut, brown butter

JALAPEÑO CREAMED CORN 13.
truffle, pangrattato

CREAMED SPINACH 16.
béchamel, grated pecorino, crispy shallot

GRILLED ASPARAGUS 15.
truffled pecorino

HONEY ROASTED SWEET POTATOES 14.
tahini, pistachio, lime

LOBSTER MAC N' CHEESE 31.
cavatappi, three cheese

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 cheese, scallion +14

FISH & SHELLFISH

MAPLE AND CARDAMOM GLAZED

FAROE ISLAND SALMON 39.
ginger candied carrot, cauliflower &
parsnip puree, spiced cashew,
radicchio, fennel

PAN SEARED CHILEAN SEA BASS 48.
roasted corn, leek and sage succotash,
pancetta, rutabaga purée, creole corn and
scallion cream

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

OPEN FACED SEAFOOD “RAVIOLI” 59.
butter and white wine poached lobster,
shrimp and scallop, sweet pea, red pepper,
crispy egg pasta sheet, coral mushroom chips,
herbed ricotta, saffron lobster cream

SPECIALTIES

16OZ. VEAL CHOP 57.
caramelized onion and scallion smashed
red potato, broccolini, cremini and maitake
mushroom fricasee, veal glace

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

CONFIT LAMB SHANK 52.
butternut squash and white bean cassoulet,
pancetta, pomegranate and molasses glaze,
persimmon and cranberry chutney

VEGETARIAN & VEGAN

APPETIZERS

ITALIAN LONG HOT PEPPERS 15.
puttanesca jam, basil polenta crumb, manchego

TRUFFLE STEAK FRIES 16.
pecorino, parsley, truffle oil, tarragon aioli

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 dressing

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 onion (lacto/ovo vegetarian)

ENTRÉES

GRILLED SWEET POTATO NAPOLEON 23.
chevre, asparagus, arugula, hot honey butter, spiced pepita

HONEY AND SRIRACHA GLAZED CRISPY CHICKPEAS 22.
cilantro and cashew jasmine rice, gem lettuces, lemon, extra virgin olive oil (vegan)

GRILLED ASPARAGUS AND CRISPY BRUSSELS SPROUTS 23.
three bean sauté, ancient grains, harissa tomato purée, crispy brussels sprout,
grapefruit and arugula salad (vegan)

SIDES

TRIPLE BUTTER POTATO PURÉE 10.

BRUSSELS SPROUTS 12.
hazelnut, brown butter

CREAMED SPINACH 16.
béchamel, grated pecorino, crispy shallot

JALAPEÑO CREAMED CORN 13.
truffle, pangrattato

GRILLED ASPARAGUS 14.
truffled pecorino

MAC AND CHEESE 20.
cavatappi, three cheese

HONEY ROASTED SWEET POTATOES 14.
tahini, pistachio, lime

BAKED POTATO 9.

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

SHAREABLE INDULGENCES

STRAWBERRY CHEESECAKE PIZZA 17.
fried dough, ny style cheesecake, fresh strawberries,
white chocolate and strawberry sauces

GIANT SLICE OF CARROT CAKE 23.
vanilla cream cheese frosting, candied walnuts,
carrot and pineapple puree, maple walnut ice cream

COFFEE AND DOUGHNUTS 15.
espresso crème brulee, warm fluffy yeast doughnuts,
chocolate glaze, raspberry and chocolate sauces

COTTON CANDY BAKED ALASKA 21.
Nightingale birthday cake ice cream sandwich,
brown sugar cookie, vanilla ice cream with rainbow
sprinkles and cake pieces, mixed berry compote,
pistachio brittle, blue raspberry cotton candy,
orange liquor flamed tableside

THE SWEET TOOTH 19.
chocolate chip, heath bar, lemon and peanut butter
cookies, cream cheese icing "toothpaste",
chocolate toothbrush

BANANAS FOSTER 17. PER PERSON
(minimum 2 people)
Nightingale 'fat banana' cookie sandwich:
peanut butter cookie, fresh banana ice cream,
half dipped in chocolate

BIG BIG CHOCOLATE CAKE 24.
gigantic 1 lb. slice of decadent chocolate layer cake,
served with a tall glass of milk and vanilla ice cream

COCONUT CREAM PIE 14.
huge wedge of our signature coconut cream pie,
topped with toasted coconut flakes inside
a buttery pastry crust

GELATO OR SORBET
one scoop 4 . three scoops 11.
featured SoCo Creamery flavors of gelato
and seasonal sorbet choices

COCKTAILS

BLACK MAGIC 16.

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

PEAR FOR THE COURSE 17.

ketel one vodka, pear brandy, pear nectar, simple syrup, egg white

WINTER'S DOORSTEP 15.

bourbon, dow's 10 year tawny port, maple syrup,
muddled cherries, liquid smoke, bacon

THE EMPRESS NEW COCKTAIL 15.

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

WINTER NEGRONI 15.

tanqueray gin, campari apertivo liqueur, sweet vermouth, amaro, orange bitters, salt rim

FIRECRACKER 15.

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

HARVEST SMOKE SHOW 15.

illegal joven mezcal, apple cider, pomegranate juice, fresh lime

BOURBON CAMPFIRE 18.

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

FOGGY BOG 15.

vodka, cranberry creek liqueur, orgeat (contains nuts), cranberry, fresh lime

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.
------------------	-----

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.
-------------------	-----

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.
---	-----

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 Orangetello	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, Dr. Burklin-Wolf, "Hommage a Luise" (Pfalz, Germany)	2021	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, Chateau de Rougeon, "Gryphees" (Burgundy, France)	2020	16.
Chardonnay, Sandhi Vineyards (Central Coast, California)	2021	14.

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	14.
Merlot, Luke (Wahluke Shop, Washington)	2019	15.
Zinfandel, Turley Vineyards, "Juvenile" (California)	2020	15.
Cabernet Sauvignon, Greenwig by Duckhorn (Columbia Valley, Washington)	2019	15.
Cabernet Sauvignon, Quilt by Belle Glos (Napa Valley, California)	2019	18.
Cabernet Sauvignon, Whitehall Lane (Napa Valley, California)	2019	25.
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	18.
Chianti Classico Riserva, Fattorie Melini, La Selvanella (Tuscany, Italy)	2017	15.
Super Tuscan, Ricasoli Antico Feudo (Tuscany, Italy)	2019	14.
Tempranillo, La Rioja Alta, Vina Alberdi, Rioja Reserva (Rioja, Spain)	2018	14.