

Papi Steak

736 1st St 33139-6851 · +13058007274 · Updated: Jan 14, 2026

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COLD & SALADS 8

HAMACHI CRUDO* **\$34.00**

citrus ponzu, olive oil jam, blood orange

YELLOWFIN TUNA* **\$28.00**

sesame miso, avocado

JUMBO SHRIMP **\$36.00**

cocktail sauce, dijonnaise

WAGYU CARPACCIO* **\$42.00**

truffle aioli, portuguese olive oil

LITTLE GEM CAESAR **\$27.00**

egg, rye crouton, parmesan frico

WEDGE **\$28.00**

bacon lardon, maytag blue cheese, heirloom tomato, pickled shallot

STEAK & EGGS* **\$95.00**

steak tartare, caviar, truffle aioli, lemon, toasted brioche

SHELLFISH ON ICE* **\$320.00**

siberian caviar, king crab, maine lobster, jumbo shrimp, oysters, tuna tartare, hamachi tartare

HOT 6

WAGYU PASTRAMI **\$88.00**

cornichon, housemade mustards

LATKES **\$18.00**

crème fraîche, apple chutney

JUMBO LUMP CRAB CAKE **\$44.00**

mustard beurre blanc, pickled radish

GRILLED TIGER PRAWNS **\$78.00**

garlic butter, chive

GLAZED BACON **\$22.00**

hot honey, pickled chili

GRILLED BONE MARROW

\$29.00

sauce diane, sourdough

CAVIAR SERVICE 2

GOLD IMPERIAL OSETRA CAVIAR

AVAILABLE OPTIONS

4oz: \$600.00

8oz: \$1,000.00

1lb: \$2,000.00

OSETRA CAVIAR SELECTION

AVAILABLE OPTIONS

Siberian: \$80.00

Royal: \$100.00

Imperial: \$150.00

SEAFOOD 4

DOVER SOLE

\$96.00

brown butter, lemon, crispy caper, parsley

GRILLED BRANZINO

\$68.00

roasted tomato, radish, salsa verde

BROILED ALASKAN KING CRAB

\$195.00

butter, lemon

KING CRAB STUFFED FLORIDA LOBSTER TAIL

\$155.00

garlic butter, togarashi

USDA PRIME 4

FILET MIGNON

\$69.00

8oz

CREEKSTONE FARM BONELESS RIBEYE

\$92.00

14oz

PRIME PORTERHOUSE

\$255.00

48oz

DRY AGED KANSAS CITY STRIP

\$98.00

16oz

AUSTRALIAN WAGYU 2

SKIRT STEAK

\$89.00

10oz

PEPPERCORN CRUSTED NY STRIP

\$145.00

14oz, bordelaise

FEATURED ITEMS 4

PAPI STEAK, GLATT KOSHER TOMAHAWK \$275.00

32 oz, papi's secret sauce; *served medium

AMERICAN WAGYU CALOTTE DE BOEUF \$195.00

12oz

JAPANESE A5 WAGYU, MIYAZAKI NY STRIP \$295.00

6oz

THE BEEF CASE \$1,000.00

purebread ms 9+ australian wagyu tomahawk 55oz; *served medium

ACCOMPANIMENTS 8

GRILLED MAINE LOBSTER TAIL \$48.00

KING CRAB OSCAR \$28.00

MAYTAG BLUE CHEESE CRUST \$9.00

TRUFFLE BUTTER \$10.00

BÉARNAISE \$5.00

AU POIVRE \$5.00

CHIMICHURRI \$5.00

PAPI SAUCE \$10.00

OTHER MEATS 3

KOSHER CHICKEN SCHNITZEL \$48.00

tomato, citrus aioli

1/2 RACK OF LAMB \$85.00

bordelaise, rosemary

TRUFFLE KOSHER CHICKEN \$105.00

rosemary potato, black truffle jus

SIDES 8

WHIPPED POTATO \$18.00

crème fraîche, chive

GRILLED ASPARAGUS \$19.00

fine herbs, evoo

TRUFFLE CORN	\$32.00
idiazabal cheese, black truffle	
MAC & CHEESE	\$19.00
gruyère, mornay	
SAUTÉED MUSHROOMS	\$19.00
lemon, chive	
TRUFFLE FRIES	\$24.00
truffle aioli	
LOBSTER MAC & CHEESE	\$48.00
gruyère, mornay	
MONOP POTATO	\$95.00
siberian caviar, crème fraîche	

DESSERTS 8

DUBAI CHOCOLATE BABKA	\$75.00
pistachio, chocolate, mascarpone ice cream	
PAPI'S CHOCOLATE CAKE	\$32.00
dulcey crémeux, chocolate pearls	
CRÈME BRULÉE	\$24.00
cassis caviar	
LAYERED CRÊPE CAKE	\$24.00
vanilla crème, berries, raspberry coulis	
RICOTTA CHEESECAKE	\$20.00
sponge cake, amaretto cherries	
TRIO OF SORBET	\$15.00
raspberry, coconut, passion fruit	
SIGNATURE PLATTER	\$155.00
selection of desserts & sorbets	
LOUIS XIII BAKED ALASKA	\$1,000.00
vanilla, chocolate, strawberry	

COCKTAILS 15

M. MONROE	\$20.00
the botanist gin, pineapple, yellow chartreuse, basil, lime, angostura bitter	
THE GATSBY	\$20.00
tito's vodka, jalapeño, pineapple, passionfruit, lemon	

KOKO CHANEL	\$20.00
tanqueray 10 gin, lillet rose, strawberry coconut & rose buds cordial, lemon, prosecco	
PAPI MULE	\$20.00
grey goose vodka, genepy des alpes, lime, lavender, ginger	
FRANK SINATRA	\$20.00
blueberry infused woodinville whiskey, velvet falernum, lemon, angostura	
DIRTY ROTTEN SCOUNDRELS	\$20.00
remy martin 1738, montenegro, dom benedictine, maraschino cherry	
PAPICANTE MARGARITA	\$20.00
818 reposado tequila, dos hombres mezcal, chinola passion fruit, mango, habanero	
DON DRAPER	\$20.00
apple infused brother's bond bourbon, licor 43, barrel aged bitters	
SUMMER IN MYKONOS	\$20.00
jaja reposado tequila, greek lightning, st germain	
WAKE ME UP	\$20.00
casa del sol blanco tequila, kahlúa, owen's nitro espresso	
MR. HEMINGWAY	\$20.00
sonrisa gold rum, luxardo maraschino, grapefruit, lime	
THE BONNIE	\$34.00
ketel one vodka, lychee, peach, othello ceci lambrusco	
THE SCORSESE	\$80.00
1942 don julio tequila, cocchi americano, apple, suze, campari pearls	
PAPIRAZZI	\$100.00
grey goose altius vodka, pomegranate, cointreau, agave, lemon	
IT'S NOT A BAG, IT'S A COCKTAIL	\$150.00
belvedere 10 vodka, grapefruit oil saccharum, lillet blanc, siberian caviar	

NON-ALCOHOLIC ¹

Elixir De Alma	\$12.00
almave blue agave spirit, lychee, cucumber, lime, spicy bitters	