



AUTHENTIC JAPANESE KOBE BEEF

\$35/oz. Available in 4oz. and 8oz. cuts

Homemade Japanese Sukiyaki Sauce, Himalayan Pink Salt

Insignia Prime Steak & Sushi chosen and certified by Kobe Association of Japan



SEAFOOD

RAW BAR

Seafood Combo for One:

2 Shrimp, *2 Oysters, *2 Clams, ½ Lobster / 30 GF

Lobster Cocktail / 24 GF

Shrimp Cocktail / 20 GF

*Oysters on the half shell / MP GF

*Clams on the half shell / 16 GF

Colossal Crab Cocktail / 22 GF

SUSHI / SASHIMI

*Toro, Fatty Tuna / 10 GF

*Black Pepper Tuna / 5 GF

*Hamachi, Yellow Tail / 5 GF

*Sake, Salmon / 5 GF

*Madai, Red Snapper / 5 GF

*Maguro, Tuna / 6 GF

Unagi, Eel / 5

*Hirame, Fluke / 5 GF

Ebi, Shrimp / 5 GF

ROLLS

*Hamachi / 15 GF

*Spicy Tuna / 15

*Spicy Salmon / 15

*Alaskan / 15

California / 13

*Spider / 15

Shrimp Tempura / 15

*Dragon / 15

Vegetarian / 13 GF

*Toro Scallion Roll / 16

ASSORTED SUSHI PLATTER

*Small: Six pieces assorted sushi, five pieces sashimi, spicy tuna roll / 60

*Large: Seven pieces assorted sushi, seven pieces sashimi, Alaskan roll, Rainbow roll / 70

SPECIALTY ROLLS

*Insignia Tuna, Salmon, Yellowtail, Avocado, Soy Paper / 22 GF

*Strawberry Shrimp Tempura, Cucumber, Red Tobiko inside, Strawberry Tuna Avocado and Strawberry Sauce on top / 21

*Empress Shrimp Tempura, Spicy Tuna on top, Avocado, Cucumber, Tobiko, Spicy Eel Sauce / 21

*Mt. Fuji Spicy Crunchy Tuna, Avocado, Cucumber, Spicy Mayo, Kani Salad / 21

*Chef's Roll Tuna, Yellowtail, Salmon, Avocado, Cucumber, Tobiko / 22 GF

*Yummy Spicy Crunchy Salmon, Avocado, Mango, Salmon on top / 22

Spicy Girl Spicy Crunchy Crabmeat, Avocado, Cucumber, Shrimp on top / 21

*Coconut Shrimp Shrimp Tempura, Spicy Tuna, Seared Black Pepper Tuna, Avocado, Cucumber, Sweet Coconut Sauce / 22

*Rainbow Spicy Salmon, Cucumber, Salmon, Tuna, Avocado on Top / 23

*Geisha Yellowtail, Salmon, Crab, Avocado, Spicy Mayo, Tobiko, Cucumber Naruto / 20

Brown rice available upon request

SIGNATURE ROLLS

Tornado Spicy Lobster, Alaskan King Crab, Avocado, Cucumber, Deep Fried Crunchy Potato, Eel Sauce, Spicy Mayo / 44

Pleasant Roll King Crab, Shrimp, Asparagus, Cucumber, Boston Lettuce wrapped in Rice Paper, Sweet and Spicy Sauce / 43

***Yellowtail Jalapeno** Yellowtail, Cilantro, Jalapeno, Avocado, Scallions, Yuzu Soy / 43

***Pepper Tuna Roll** Crunchy Spicy Tuna, Avocado, Cucumber, Pepper Tuna on Top, Honey Wasabi Sauce / 43

***Mexican** Crunchy Spicy Lobster, Apples, Avocado, Spicy Tuna, Mango, Chipotle Mango Sauce / 43

***Triple Spicy** Spicy Crunchy Lobster, Spicy Tuna, Spicy Yellow Tail, Sliced Jalapeños and Spicy Mayo / 44

Lobster Roll 1¼ Steamed Maine Lobster, Spicy Mayonnaise, Tempura Flakes, Cucumber, Avocado, Red Tobiko / 46

***Surf N Turf** ½ King Crab, ½ Steamed Lobster, Topped with Seared Kobe Beef, Sukiyaki Sauce / 53

Rocky Alaskan King Crab, Shrimp Tempura, Avocado, Cucumber, Jalapeño, Spicy Mayo / 43

***Toro Tartar** Crunchy Toro Tartar, Mango, Cucumber, Scallions / 43

Brown rice available upon request

USDA PRIME 45 DAY DRY AGED

STEAKS & CHOPS

*Classic Porterhouse Steak For Two or more (price per person) / 59 GF

*Bone-in Rib / 69 GF

*Filet Mignon / 59 GF

*Kansas City Sirloin / 59 GF

*Marinated Skirt Steak / 52

*Petit Filet Mignon / 52 GF

*Colorado Lamb Chops / 57 GF

*Milk Fed Long-Bone Veal Chop / 52 GF

STEAK ENHANCEMENTS

NY State Horseradish Cheddar / 6 GF

Grilled Marinated Wild Shrimp / 18 GF

Charred Shishito Peppers / 8 GF

Wild Porcini Mushroom Bordelaise / 7

Colossal Crabmeat Oscar, Asparagus, Hollandaise / 22

Caramelized Onions & Gorgonzola / 7 GF

APPETIZERS

Lobster Bisque / 19

Jumbo Lump Crab Cake with Orange and Fennel Salad, Saffron Carrot Emulsion / 20

King Crab Kani Salad Japanese Kani, Avocado, Cucumber, Spicy Mayo, Red Tobiko / 23

Impossible Burger Sliders Soft Pretzel Bun, Honey Caramelized Onions, Garlic Barbecue Butter / 19

Grilled Mediterranean Octopus Onions, Capers, Olive Oil, Dill / 23 GF

Burrata Cheese Heirloom Tomatoes, Handcut Basil Pesto, Sea Salt, Olive Oil / 20 GF

Applewood Smoked Bacon Bourbon Butterscotch Glazed, Torched Tableside / 27 GF

Grilled Tender Calamari Sweet Onions, Capers, Olive Oil, Parsley / 19 GF

*Seared Diver Scallops Avocado, Mango, Watercress, Lime Riesling Vinaigrette / 20 GF

*Australian Wagyu Brisket French Onion Soup Brioche Crouton, Gruyere Cheese / 26

SALADS

Insignia Salad Mixed Field Greens, Red Grapes, Candied Almonds, Gorgonzola Cheese, Trebbiano Vinaigrette / 16 GF

Classic Greek Salad Tomatoes, Cucumber, Peppers, Onions, Cured Black Olives, Barrel Aged Feta, Extra Virgin Olive Oil, Wild Mediterranean Oregano / 20 GF

New Steakhouse Salad Shrimp, Heirloom Tomatoes, Hearts of Palm, Avocado, Red Onion, Hard Boiled Egg, Roasted Corn, Slab Bacon, Cabernet Vinaigrette / 22 GF

Caesar Salad Pecorino Romano Cheese, Traditional Caesar Dressing / 16 GF

The Wedge Hearts of Lettuce, Beefsteak Tomato, Bacon Crisps, Homemade Bleu Cheese Dressing / 16 GF

ENTRÉES

*Scottish Salmon Wild Mushrooms, Asparagus, Corn, Tzatziki Vinaigrette, Dill / 44 GF

*Chilean Sea Bass Black Olive Whipped Potatoes, Artichoke Hearts, Grilled Sweet Bell Peppers, Broccolini, Smoked Olive Oil / 49 GF

*Atlantic Swordfish Grilled Asparagus, Beet Infused Sweet Honey Onions, Lemon Lobster Butter / 47 GF

2Lb. Grilled Whole Branzino / 41 GF

Stuffed Jumbo Shrimp Crab Meat Stuffing, Saffron Celery Purée / 48

South African Lobster Tail 8oz / 58 GF

2 Pound Steamed Maine Lobster / 60 GF

Roasted Joyce Farms Chicken Spinach Potato Hash, Truffle Natural Jus / 32

Chia Crusted Organic Tofu Wild Mushrooms, Asparagus, Corn, Lemon Oil / 28 GF

All fish available plain grilled

SIDES

Baked Potato / 9 GF

Mashed Potatoes / 14 GF

Hash Brown / 14 GF

Homemade French Fries / 14

Roasted Crimini Mushrooms / 15 GF

Grilled Artichokes / 16 GF

Roasted Brussels Sprouts with Onion Bacon Jam / 17 GF

Sweet Kettle Corn / 15 GF

Grilled Asparagus / 16 GF

Creamed, Steamed or Sautéed Spinach / 15

Broccolini / 15 GF

Black Truffle Macaroni and Cheese / 15

– with Lobster / 28

WATER

San Pellegrino sparkling mineral water or Acqua Panna natural water / 9

GF = Gluten Free

- AN ANTHONY SCOTTO RESTAURANT -

*Consuming raw or under cooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.