

FOR THE TABLE

GUACAMOLE FRESCO 16

A refined preparation of hand-selected avocados, delicately balanced with citrus and herbs, accompanied by crisp plantain chips and chilled cucumber slices.

QUESO FUEGO 15

A luxurious fusion of four artisanal Mexican cheeses, flambéed for a striking presentation. Paired with house-made tortilla chips, warm pita bread, and a zesty spicy salsa.

BREAD & BUTTER 14

Freshly baked Portuguese artisan bread with a crisp golden crust, Served with melted Chihuahua cheese, our raspberry butter, and, 10-spice virgin oil for a rich and flavorful experience

MODE X TRIO 27

A refined tasting of freshly prepared guacamole, silky queso, and vibrant house-made salsa, crafted with premium ingredients and served with warm artisan chips for an elevated start to your table.

MODE X STARTERS

TORRE DEL MAR 125

Seared ahi tuna, cocktail shrimp, lobster tail, king crab

STEAK CRUDO 24

Prime New York strip, aguachile, cucumber, pickled red onion.

SMOKED SALMON TOSTADA 20

Smoked Salmon, avocado, sesame, pickled onion, Japanese aioli.

RIB-EYE CHICHARRON 22

Crispy ribeye, guacamole, charred salsa.

CRAB CAKE 22

Seared crab cake, chipotle-lime aioli.

TUNA & SANDIA SERVED RAW 18

Seared tuna with Japanese dressing, watermelon, and wasabi.

CEVICHE 22

Snapper, citrus, avocado, cucumber, Japanese soy.

STEAK QUESADILLA 20

Prime steak, roasted poblano, Chihuahua cheese, charred salsa, crema

SHRIMP FRITE 18

Crispy shrimp, chipotle aioli, scallions.

STEAK TARTARE 24

Prime hand-cut beef, citrus, shallot, capers, chile oil, grilled crostini.

SALADS



OSCAR'S 16
Roma Tomatoes,
Applewood Bacon,
creamy parm

HOUSE SALAD 9
Mixed greens, Tomato,
Red Onion, Cucumber
Challah Croutons

CLASSIC CAESAR 16
Parmigiano-Reggiano,
Challah Croutons



MX SALAD 19
Mixed greens, Red Grapes,
Blue Cheese, Candied
Pecans, Strawberries, and,
Balsamic

BALSAMIC | CREAMY PARM | CAESAR | BLUE CHEESE | JAPANESE

MODE X PRIME STEAKS *

SERVED WITH A SOUP OR SALAD - HOUSE SALAD | CAESAR SALAD

 FILET MIGNON 55 8 oz. prime cut, served with Grilled asparagus	NEW YORK STRIP 65 14 oz. prime cut, served with Jalapeño au gratin potatoes.	CARNE ASADA 45 12 oz steak, richly marbled, served with golden French fries.
 STEAK & LOBSTER 80 6 oz Cold Water Lobster Tail 8 oz Filet Mignon, asparagus	STEAK EIFFEL 50 6oz filet mignon, served with crispy thin fries and our house pepper-spice butter	 COWBOY STEAK 95 22oz Bone-In Ribeye
STEAK OSCAR 85 8 oz Filet, King Crab, Asparagus, Mashed potatoes, Béarnaise		FEATURED STEAK MKT Chef Hand picked Cut for the Month, locally sourced



TO CROWN YOUR STEAK


OSCAR'S STYLE 22 Red King Crab, Asparagus, Béarnaise	SHRIMP 15 Grilled shrimp Lemon pepper spice butter	BÉARNAISE SAUCE 5 HORSERADISH CREAM 5 CHIMICHURRI 5	SALSA MACHA 5 GARLIC BUTTER 5
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* Exclusively for Mode X Modern Kitchen & Bar

SALMON X 35
Scampi Sauce Mashed potatoes & asparagus

X LOBSTER TAILS MP
Lobster tails au gratin with rosemary garlic butter and Cajun butter.

  RED SNAPPER 38
Herb-crusted snapper, blistered carrots.

 MODE X SHRIMP 35
Shrimp sautéed in Calabrian scampi butter, served over creamy risotto.

SEAFOOD

MODE X SIDES

BAKED MACARONI & CHEESE 16 5 Imported Cheeses	JALAPEÑO AU GRATIN POTATOES 14	BLISTERED CARROTS  12  Maple Ricotta, Chili Butter, Pistachios Crumble
RISOTTO  18 Silky Arborio risotto finished with aged Parmesan and fresh herbs	GARLIC PARMESAN FRIES 12 Chipotle Aioli, Heinz Ketchup	SAUTÉED MUSHROOMS 12  Herb Sherry Butter
SWEET PLANTAINS 9	TATER TOTS 12 Chipotle Aioli, Parmesan, Chives	GRILLED ASPARAGUS 14  Citrus, Sea Salt
CREAMY MASHED POTATOES  12	CORN RIBS  12 Queso fresco, Lime Aioli, Tajin	

PASTA TEQUILA 2.0 28
Honey-marinated chicken, chipotle cream, asparagus, red peppers, crispy tortilla.

SHRIMP ALFREDO 29
Sautéed shrimp, fresh pasta, Parmesan Alfredo.

PASTA

V X 28
Rigatoni, grilled chicken, spinach, vodka-tomato cream, aged Parmesan.

VAN GOGH PASTA 25
parmesan cream pesto, penne pasta, peppers, cauliflower, zucchini, asparagus, citrus.

WE ARE HAPPY TO ACCOMMODATE ANY DIETARY CHOICES, RESTRICTIONS, OR ALLERGIES

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



CHEF SPECIAL

A rotating chef-driven creation crafted with the freshest locally sourced ingredients available.

Each feature is thoughtfully designed to highlight peak-season flavors, support local purveyors, and showcase the chef's creativity.

No two specials are ever the same—each one is a limited-time expression meant to complement the moment and elevate your dining experience



MUCH MORE

-  **SHORT RIB TACOS** 27
Slow-braised short rib, pickled onion, cilantro, Chihuahua cheese, Cilantro rice.
-  **STEAK TACOS** 27
Prime steak, fire-grilled, Chihuahua cheese, onion, cilantro, house tortillas, Cilantro rice.
-  **CARNITAS TACOS** 22
Slow-roasted pork, onion, cilantro, tomatillo crema, Cilantro rice.
- SEAFOOD TACOS** 24
Pan-seared shrimp, avocado, feta, pico, tomatillo sauce, Cilantro rice.
- CUBAN** 22
Roasted pork, Swiss, pickles, house mustard, toasted bread.
-  **CARNITAS** 22
Slow-roasted pork, tomatillo crema, grilled pineapple, Cilantro rice.
- WAGYU BURGER** 28
wagyu smash beef patty, cheddar, applewood bacon, house sauce, French fries.
- ST GERMAINE CHICKEN** 30
Grilled chicken breast, herb butter, mushrooms, carrots, onions.



VEGETARIAN

- CAULIFLOWER STEAK** 25
Charred cauliflower, toasted cashews, pumpkin seeds, roasted red pepper sauce.
- VEGAN TACOS** 22
Saffron cauliflower, peppers, onion, cilantro, Spanish rice.
- MUSHROOM & TRUFFLE RISOTTO** 25
Arborio rice, roasted wild mushrooms, truffle oil, aged Parmesan.

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