STARTERS

Tableside Ahi Tartare, Sashimi grade Hawaiian Ahi, Anjou pear, habanero sauce, sesame oil, quail egg, pine nuts, Ancho chili powder, mint, orange, toast points 18

***Seared Foie Gras**, sage French toast, foie gras butter Courvoisier-maple syrup macerated apricots, orange zest 24

*** Seared Sea Scallops**, creamed ramps, pickled chanterelles, crisp coppa 17

Artichoke Hearts, two ways, applewood grilled, quick fried, dipping sauces 14

Spicy Habanero Butter Shrimp, garlic, butter, white wine 15

Tempura Fried Kurobuta Bacon, maple sambal ponzu sauce 12

*** Prime Tenderloin Bites**, navel orange supreme's, chives, teriyaki 17

Dungeness Crab Cakes, sweet-n-sour beurre blanc sauce 17

*** Tableside Wagyu Beef Tenderloin Tartare**, red onion, capers, sweet gherkins, quail egg, roasted garlic, herb aioli, Guinness stone ground mustard 21

*** ½ Dozen Oysters on the ½ Shell**, classic cocktail sauce, champagne mignonette granita, lemon 16

Charcuterie Plate, duck prosciutto, pork lomo, Wagyu beef bresaola, Mangalitsa coppa, chicken liver mousse, country pâté, huckleberry reduction, gherkin, pickled shallot, grilled ciabatta 16

SOUPS

Dungeness Crab and Shrimp Chowder, asparagus, corn, cream sherry ..... 8 / 15

French Onion, ciabatta crouton, Gruyère and Parmigiano Reggiano cheeses 9

SALADS

Iceberg Wedge, crispy Kurobuta bacon, Ceregnola black olive, grape tomato, DuChilly hazelnut, blue cheese dressing, crispy shallot, Rogue River blue cheese 11

Tableside Wilted Spinach, Warm maple-sherry vinaigrette, Kurobuta bacon, sweet onion, Marcona almond, Cremini mushroom, sunny side quail eggs (Minimum Tableside for Two) ..... 10 each

Tableside Caesar, romaine hearts, garlic croutons, Parmigiano Reggiano, egg yolk, lemon, anchovy, olive oil, Dijon mustard, red wine vinegar, Worcestershire (Minimum Tableside for Two) ..... 12 each

Wild Green and Baby Arugula, avocado, Cherub tomatoes, honey vinaigrette, grapefruit and orange segments, candied walnuts, ... 9

Roasted Beet,, Upland cress, frisee, baby greens, red onion, Chevre vinaigrette, roasted golden and purple beets, salt brined pistachio nuts, Humboldt Fog 10

DINNER SPECIALTIES

*** Steakhouse Salad**, prime sirloin steak, wild greens, Valdeon blue cheese, marinated mushrooms, tomatoes, crispy sweet onions, white balsamic vinaigrette, Roquefort fromage 29

Cedar Plank Roasted Barents Sea King Crab, one pound large merus sections, plank roasted vegetables, lemon and creamy butter sauce 85

Roasted Jidori Chicken, Meyer lemon-tarragon pan jus, cipollini onions, baby carrots, Brussels sprouts, roasted garlic mashed potatoes 30

Australian Lobster Tails, two 8oz tails, almondine butter, lemon, butter sauce ..... MP

*** 8-Bone Rack of Lamb**, applewood smoked, garlic-Dijon crust, oven roasted vegetables and lamb demi-glace 57

Artichoke and Mascarpone Ravioli, English pea vines, beech mushrooms, baby spinach, Cherub & Sunburst tomatoes, vegetable stock, Meyer lemon butter 24

USDA Prime Filet Mignon "Oscar Style", pan seared filet mignon medallions, Yukon Gold potato cake, asparagus, Dungeness crab legs, Béarnaise sauce 58

TABLESIDE FOR TWO

*** 26oz USDA Prime Chateaubriand**, mesquite grilled, oven roasted vegetables **and maître d' sauce**. 130

*** 40oz USDA Prime Porterhouse Steak**, mesquite grilled, oven roasted vegetables, Courvoisier-shallot demi glace 98

*** 36oz USDA Prime Bone In Rib Eye Steak**, mesquite grilled, oven roasted vegetables, shallot red wine Bordelaise sauce 96

SIDES

Sautéed Wild Mushrooms, seasonal selection 12

Mesquite Roasted Corn with Honey-Chipotle Butter 9

Five Cheese Twice Baked Stuffed Potato, bacon, scallions, sour cream 7

Sautéed Spinach with Garlic and Preserved Lemon 9

Maine Lobster Mashed Potatoes 24

Potato Gnocchi Gratin with Caramelized Onion and Chèvre 11

Asparagus Spears, brown butter, Meyer lemon hollandaise 8/13

Creamed Spinach with Kurobuta bacon, sunny side up farm fresh organic egg 10

Yukon Gold Potato Cakes with Crème Fraîche 7
With American Caviar 12

Crispy Fried Potatoes 6

Beecher's Flagship Reserve Cheddar Mac & Cheese 11

Roasted Garlic Yukon Gold Mashed Potatoes 6/8

Sweet Pea and Beech Mushroom Risotto, mascarpone cheese, white truffle 12

Fried Brussels Sprouts, lemon caper vinaigrette, Parmigiano Reggiano 11

USDA PRIME STEAKS

Omaha, Nebraska, Grilled over Mesquite Coals

Steak Grilling Temperatures

Rare - Bright Red, Cool Center
Medium Rare - Red Throughout, Warm Center
Medium- Red Center
Medium-Well - Pink Throughout
Well - Light Pink Center
Very-Well - No Pink

28 Day Custom-Aged USDA Prime Beef

*** Filet Mignon** ..... 6 oz – 42 8 oz - 52 10oz - 62

*** Top Sirloin** ..... 14 oz - 38

*** Rib Eye Steak** ..... 16 oz – 62

*** Delmonico, Bone-In New York Strip** ..... 21 oz - 74

*** Porterhouse** ..... 24 oz - 76 40oz - 86

*** Bone-In Filet Mignon** ..... 16 oz - 74

*** Bone-In Rib Eye Steak** ..... 36 oz – 82

35 Day Custom-Aged USDA Prime Beef

*** New York Strip** ..... 14 oz - 60

*** Rib Eye Steak** ..... 16 oz - 62

42 Day Custom-Aged USDA Prime Beef

*** Rib Eye Steak** ..... 16 oz - 64

Add to any Steak

French Onion Style, caramelized onions, veal stock brandy, Gruyère and Parmigiano Reggiano cheeses 7

Alaskan King Crab, half pound merus sections 45

"Oscar Style" Dungeness crab, asparagus spears and béarnaise sauce 16

"Peppercorn Style" Cracked black pepper, cognac & green peppercorn sauce 7

Australian Lobster Tail, 8oz tail, almondine butter. MP

SAUCES

Cognac and Green Peppercorn Sauce 6

Roquefort Fromage 5

Béarnaise 4

John Howie Steak Sauce 3

Shallot and Red Wine Bordelaise 6