

STARTERS

* Seared Sea Scallops , creamed ramps and leeks, pickled baby shiitake mushrooms, crispy copa, white truffle	26
* Wagyu Beef Tenderloin Tartare , roasted garlic, cornichon, sweet onion, capers, quail egg, Guinness mustard, herb aioli, mesquite grilled crostini	24
Dungeness Crab Cakes , white barbecue sauce, radish-orange salad	22
Roasted Bone Marrow , herbed breadcrumbs, carrot puree, duck fat roasted Cipollini onions, chimichurri, crispy capers, grilled baguette	20
* Tableside Ahi Tartare , Sashimi grade Hawaiian Ahi, Anjou pear, habanero sauce, sesame oil, quail egg, pine nuts, Ancho chili powder, mint, toast points	24
* Pleasant View Farm Foie Gras , caramelized Honeycrisp apple, cabbage and purple onion, crisp guanciale, 10 year aged sherry vinegar, Chinese five spice, pinenuts, Madeira honey.....	28
Spicy Habanero Butter Shrimp , garlic, butter, white wine	18
Tempura Fried Kurobuta Bacon , maple sambal dipping sauce	15
* Seven Flavor Prime Tenderloin Bites , lemongrass, ginger, garlic, 5 spice, sesame and orange, bean sprouts, scallions, Thai basil, Marcona almonds, lime.....	17
* ½ Dozen Oysters on the ½ Shell , classic cocktail sauce, champagne mignonette granita, lemon	18
Charcuterie Plate , daily selection of house cured meats, huckleberry reduction, pickled shallots, Guinness mustard, cornichons, mesquite grilled baguette	26

SOUPS

Lobster Bisque , fresh Maine lobster, caviar cream, chives	14
French Onion , ciabatta crouton, Gruyère and Parmigiano Reggiano cheeses.....	12

SALADS

Iceberg Wedge , baby iceberg lettuce, crispy Kurobuta bacon, Cerignola black olives, grape tomatoes, DuChilly hazelnuts, blue cheese dressing, crispy shallots, Rogue River blue cheese	15
Tableside Wilted Spinach , Warm maple-sherry vinaigrette, Kurobuta bacon, sweet onion, Marcona almonds, cremini mushrooms, sunny side quail eggs (Minimum Tableside for Two)	13 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).....	14 each
Honeycrisp Apple with Preserved Apricot Vinaigrette , organic baby greens, arugula and watercress, purple onions, dried cranberries, candied black pepper pecans, shaved Beecher's famous reserve cheddar	13

A 2% surcharge will be added to each guest check for mandated increased cost of wages from Initiative 1433. This is not a gratuity for services rendered by employees.

SPECIALTIES

* Steakhouse Salad , prime sirloin steak, Rogue River blue cheese, wild greens, marinated mushrooms, tomatoes, crispy sweet onions, white balsamic vinaigrette, Roquefort fromage	34
Cedar Plank Roasted Bering Sea King Crab , one pound merus sections, lemon, creamy butter sauce.....	88
Roasted Jidori Chicken , herb ricotta stuffing, Yukon Gold mashed potatoes, wild mushroom Courvoisier cream, lemon thyme, ricotta, lemon zest, chives	34
Atlantic Lobster Tails , two 9oz tails, cream sherry butter, lemon, butter sauce.....	89
Basil Pesto Risotto , baby spinach, sweet peas, fresh basil pesto, Mascarpone cheese, vegetable stock, heirloom tomatoes, Reggiano Parmigiano,	28
Mesquite Grilled Lamb Loin , marinated in garlic, lemon, Dijon and fresh herbs, minted herb chimichurri, crispy beef fat fries	57
* USDA Prime Filet Mignon Medallions "Oscar Style" , Yukon Gold potato cake, asparagus spears, Dungeness crab legs, Béarnaise sauce	72

TABLESIDE FOR TWO

* 36oz USDA Prime Bone-In Rib Eye Steak , mesquite grilled, duck fat roasted Yukon gold potatoes and Cipollini onions, Roasted bone marrow, bordelaise.....	122
* 24oz USDA Prime Chateaubriand , mesquite grilled, oven roasted vegetables, classic Courvoisier maître d' sauce.	140

VEGETABLES

Char Roasted Broccoli , preserved lemon, caper and red chilies	12
Sautéed Wild Mushrooms , seasonal selection.....	15
Sautéed Organic Baby Spinach , garlic, preserved lemon	11
Creamed Spinach , Kurobuta bacon, sunny side up farm fresh organic egg	13
Fried Brussels Sprouts , lemon caper vinaigrette, toasted garlic, Reggiano	14
Asparagus Spears , brown butter, Meyer lemon hollandaise	12/15

POTATOES & MORE

Five Cheese Twice Baked Stuffed Potato , bacon, scallions, sour cream	11
Duck Fat Roasted Yukon Gold Potatoes & Cipollini Onions , rosemary, truffle	12
Maine Lobster Mashed Potatoes	28
Yukon Gold Potato Cakes , crème fraîche, chives	11
Wagyu Beef Fat Truffle Fries , Parmigiano Reggiano, chives, black truffle aioli,	14
Beecher's Flagship Reserve Cheddar Mac & Cheese	14
Yukon Gold Potato Purée , Plugra butter sauce, sea salt, chives	9/12

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.....	6oz - 50	8oz - 60	10oz - 70
* Rib Eye Steak	16 oz - 67		
* Top Sirloin	14 oz - 43		
* Delmonico, Bone-In New York Strip.....	21 oz - 79		
* Porterhouse	25 oz - 84	40oz - 94	
* Bone-In Filet Mignon	16 oz - 79		
* Bone-In Rib Eye Steak	36 oz - 92		

35 Day Custom-Aged USDA Prime Beef

* New York Strip	14 oz - 65		
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42 Day Custom-Aged USDA Prime Beef

* Rib Eye Steak	16 oz - 69		
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Steak Additions

French Onion Style,	8
Oscar Style,	18
Peppercorn Style, black pepper crusted, cognac & green peppercorn sauce	9
Alaskan King Crab, half pound merus sections.....	49
Atlantic Lobster Tail, 9oz, cream sherry butter.....	45
Black Truffle Butter or Foie Gras Butter.....	4

SAUCES

Cognac and Green Peppercorn Sauce	7
Roquefort Fromage.....	6
Béarnaise	5
Steak Sauce.....	4
Shallot and Red Wine Bordelaise	7
Argentinean Chimichurri.....	4

* Some menu items are served raw or undercooked to preserve flavor and moisture. Raw or undercooked seafood and meats, having never been frozen, may be hazardous to your health.