

## STARTERS

* <b>Seared Sea Scallops</b> , creamed ramps and leeks, pickled baby morel mushrooms, crispy copa, white truffle .....	26
* <b>Alaskan King Salmon Carpaccio</b> , shaved red onion, capers, ricotta salata, preserved Meyer lemon emulsion, Hawaiian red sea salt, micro greens .....	15
<b>Dungeness Crab Cakes</b> , white barbecue sauce, radish-orange salad .....	22
* <b>Tableside Ahi Tartare</b> , Sashimi grade Hawaiian Ahi, Anjou pear, habanero sauce, sesame oil, quail egg, pine nuts, Ancho chili powder, mint, toast points .....	24
* <b>Pleasant View Farm Foie Gras</b> , caramelized Honeycrisp apple , cabbage and purple onion, crisp guanciale, 10 year aged sherry vinegar, Chinese five spice, pinenuts, Madeira honey.....	28
<b>Spicy Habanero Butter Shrimp</b> , garlic, butter, white wine .....	18
<b>Tempura Fried Kurobuta Bacon</b> , maple sambal dipping sauce .....	15
* <b>Seven Flavor Prime Tenderloin Bites</b> , lemongrass, ginger, garlic, 5 spice, sesame and orange, bean sprouts, scallions, Thai basil, Marcona almonds, lime.....	17
* <b>½ Dozen Oysters on the ½ Shell</b> , classic cocktail sauce, champagne mignonette granita, lemon .....	18
<b>Charcuterie Plate</b> , daily selection of house cured meats, huckleberry reduction, pickled shallots, Guinness mustard, cornichons, mesquite grilled baguette .....	26

## SOUPS

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

## SALADS

<b>Iceberg Wedge</b> , baby iceberg lettuce, crispy Kurobuta bacon, Cerignola black olives, grape tomatoes, DuChilly hazelnuts, blue cheese dressing, crispy shallots, Rogue River blue cheese .....	15
<b>Tableside Wilted Spinach</b> , Warm maple-sherry vinaigrette, Kurobuta bacon, sweet onion, Marcona almonds, cremini mushrooms, sunny side quail eggs (Minimum Tableside for Two) .....	13 each
<b>Tableside Caesar</b> , romaine hearts, garlic croutons, Parmigiano Reggiano, egg yolk, lemon, anchovy, olive oil, Dijon mustard, red wine vinegar, Worcestershire (Minimum Tableside for Two).....	14 each
<b>Organic Heirloom Tomato and Burrata</b> , Persian cucumber, avocado, micro basil, mesquite grilled sweet onion, pickled corn, aged balsamic, Murray River sea salt.....	16
<b>Bellota Iberico Serrano and Pureheart Watermelon</b> . Heirloom melon, wild watercress, honey vinaigrette, purple onion, salt brined pistachio nuts, ricotta salata, Madeira honey .....	17

A 2% surcharge will be added to each guest check.  
This is not a gratuity for services rendered by employees.

## SPECIALTIES

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

## TABLESIDE FOR TWO

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

## VEGETABLES

<b>Mesquite Grilled Corn</b> , chipotle, lime, butter, cilantro .....	10
<b>Char Roasted Broccoli</b> , preserved lemon, caper and red chilies .....	12
<b>Sautéed Wild Mushrooms</b> , seasonal selection.....	15
<b>Sautéed Organic Baby Spinach</b> , garlic, preserved lemon .....	11
<b>Creamed Spinach</b> , Kurobuta bacon, sunny side up farm fresh organic egg .....	13
<b>Fried Brussels Sprouts</b> , lemon caper vinaigrette, toasted garlic, Reggiano .....	14
<b>Asparagus Spears</b> , brown butter, Meyer lemon hollandaise .....	12/15

## POTATOES & MORE

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

### 70 Day Custom-Aged USDA Prime Beef

\* Rib Eye Steak ..... 16 oz – 78

### 42 Day Custom-Aged USDA Prime Beef

\* Rib Eye Steak ..... 16 oz – 74

### 35 Day Custom-Aged USDA Prime Beef

\* New York Strip ..... 14 oz - 67

### 28 Day Custom-Aged USDA Prime Beef

\* Filet Mignon ..... 6oz – 50      8oz – 60      10oz - 70  
\* Top Sirloin ..... 14 oz - 44  
\* 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 – 96

## Steak Additions

French Onion Style, ..... 10  
Oscar Style, ..... 20  
Peppercorn Style, black pepper crusted,  
cognac & green peppercorn sauce ..... 10  
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.