

STARTERS

* Seared Sea Scallops , creamed leeks, pickled button golden chanterelles, crispy copa, white truffle	26
* Alaskan King Salmon Carpaccio , shaved red onion, capers, ricotta salata, preserved Meyer lemon emulsion, Hawaiian red sea salt, micro greens	15
Dungeness Crab Cakes , white barbecue sauce, radish-orange salad	22
* 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
Organic Heirloom Tomato and Burrata , Persian cucumber, avocado, micro basil, mesquite grilled sweet onion, pickled corn, aged balsamic, Murray River sea salt.....	16
Bellota Iberico Serrano and Pureheart Watermelon . 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

* Steakhouse Salad , prime sirloin steak, Rogue River blue cheese, wild greens, marinated mushrooms, tomatoes, crispy sweet onions, white balsamic vinaigrette, Roquefort fromage	34
Roasted Jidori Chicken , basil pesto mashed potatoes, heirloom tomato, shaved garlic and artichoke heart pan sauce, Parmigiano Reggiano, 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

* 40 oz. Mishima Reserve American Wagyu "Long Bone" Rib Eye , mesquite grilled, duck fat roasted Yukon gold potatoes and Cipollini onions, Roasted bone marrow, bordelaise	140
* 24oz USDA Prime Chateaubriand , mesquite grilled, oven roasted vegetables, classic Courvoisier maître d' sauce.	140

VEGETABLES

Mesquite Grilled Corn , chipotle, lime, butter, cilantro	10
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*

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 - 100

*** Bone-In Filet Mignon**16 oz – 79

Steak Additions

French Onion Style,10

Oscar Style, 20

Peppercorn Style, black pepper crusted,
cognac & green peppercorn sauce10

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.