

STARTERS

* Seared Sea Scallops , heirloom tomato brodetto sauce, crispy copa, saffron roasted red pepper aioli,	25
* A5 Japanese Wagyu Beef Striploin Sashimi , sweet onion, pickled cucumber, cherry tomato, sesame soy vinaigrette, black sea salt, chives, micro greens	26
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
* La Belle 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
* Oysters on the ½ Shell , 6 each, classic cocktail sauce, champagne mignonette sorbet, 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	15
French Onion , ciabatta crouton, Gruyère and Parmigiano Reggiano cheeses.....	13

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	16
Tableside Wilted Spinach , Warm maple-sherry vinaigrette, Kurobuta bacon, sweet onion, Marcona almonds, cremini mushrooms, sunny side quail eggs (Minimum Tableside for Two)	15 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).....	16 each
Honeycrisp Apple . Organic Honeycrisp apples, purple onion, dried cranberries, organic greens, preserved apricot vinaigrette, Coombe Castle Blue Stilton, candied black pepper pecans	14

SPECIALTIES

* Steakhouse Salad , prime sirloin steak, Rogue River blue cheese, white balsamic vinaigrette, wild greens, marinated mushrooms, tomatoes, crispy shallots.....	34
Cedar Plank Roasted Alaskan King Crab Merus Legs , one pound, butter sauce.....	88
Roasted Jidori Chicken , fingerling potatoes, braised baby spinach, sun dried tomato-garlic cream, chèvre cheese, chives	34
* Applewood Grilled Wild King Salmon , lemon, vermouth and garlic butter	52
* Atlantic Lobster Tails , two 9oz tails, cream sherry butter, lemon, butter sauce.....	89
Butternut Squash Risotto , king trumpet mushrooms, mesquite grilled corn, Swiss Gruyere, caramelized onions, fresh lemon ricotta, honey roasted butternut squash	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

VEGETABLES

Honey Roasted Carrots , butternut squash hummus, spiced chick peas, mint	14
Char Roasted Broccoli , preserved lemon, caper and red chilies	13
Sautéed Wild Mushrooms , seasonal selection.....	15
Sautéed Organic Baby Spinach , garlic, preserved lemon	11
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	15
Maine Lobster Mashed Potatoes	28
Yukon Gold Potato Cakes , crème fraîche, chives	12
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

SAUCES

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

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 Steak16 oz - 78

42 Day Custom-Aged USDA Prime Beef

* Rib Eye Steak16 oz - 75

35 Day Custom-Aged USDA Prime Beef

* New York Strip14 oz - 68

28 Day Custom-Aged USDA Prime Beef

* Filet Mignon.....6 oz - 53 8 oz - 63 10 oz - 73

* Top Sirloin14 oz - 44

* Delmonico, Bone-In New York Strip.....21 oz - 79

* Porterhouse25 oz - 84 40 oz - 100

* Bone-In Filet Mignon16 oz - 79

TABLESIDE FOR TWO

* **Mishima Reserve American Wagyu Beef "Long Bone" Rib Eye,**
 mesquite grilled, duck fat roasted Yukon gold potatoes
 and Cipollini onions, Roasted bone marrow, bordelaise.....32 oz – 135
 48 oz - 155

* **USDA Prime Chateaubriand,** mesquite grilled,
 roasted vegetables, classic Courvoisier maître d' sauce.....24 oz - 145

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
King Crab Merus Legs, ¾ lb, butter sauce.....62
Black Truffle Butter4
Foie Gras Butter.....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.