

## STARTERS

<b>* Seared Sea Scallops</b> , cauliflower cream, crispy copa, smoked paprika oil, local black truffles, chives.....	28
<b>* A5 Japanese Wagyu Beef Striploin Sashimi</b> , sweet onion, pickled cucumber, cherry tomato, sesame soy vinaigrette, black sea salt, chives, micro greens .....	28
<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 .....	25
<b>* La Belle Farm Foie Gras</b> , warm king trumpet and shaved Brussels sprout salad, Kurobuta guanciale, sherry vinaigrette, sweet yellow corn sauce .....	28
<b>Spicy Habanero Butter Shrimp</b> , garlic, butter, white wine .....	18
<b>Tempura Fried Kurobuta Bacon</b> , maple sambal dipping sauce .....	16
<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>* Oysters on the ½ Shell</b> , 6 each, classic cocktail sauce, champagne mignonette sorbet, lemon .....	21
<b>Charcuterie Plate</b> , a selection of house cured meats, huckleberry reduction, pickled shallots, Guinness mustard, cornichons, mesquite grilled baguette .....	28

## SOUPS

<b>Lobster Bisque</b> , fresh Maine lobster, caviar cream, chives .....	16
<b>French Onion</b> , ciabatta crouton, Gruyère and Parmigiano Reggiano cheeses.....	13

## 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 .....	16
<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) .....	16 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) .....	17 each
<b>Organic Heirloom Tomato</b> , mesquite grilled purple onions, Stilton blue cheese, steakhouse Catalina dressing, chives .....	15

## SPECIALTIES

<b>* Steakhouse Salad</b> , prime sirloin steak, Rogue River blue cheese, white balsamic vinaigrette, wild greens, marinated mushrooms, grape tomatoes, crispy shallots .....	35
<b>Roasted Jidori Chicken</b> , garlic herb marinade, heirloom tomato, artichoke heart, basil and shaved garlic pan sauce, Yukon Gold mashed potatoes .....	35
<b>* Applewood Grilled Wild King Salmon</b> , lemon, vermouth and garlic butter .....	54
<b>* Atlantic Lobster Tails</b> , two 9oz tails, cream sherry butter, lemon, butter sauce.....	92
<b>Butternut Squash Risotto</b> , King trumpet mushrooms, mesquite grilled corn, caramelized onions, Swiss gruyere, lemon ricotta, honey roasted butternut squash ....	28
<b>* Mesquite Grilled Lamb Loin</b> , marinated in garlic, lemon, Dijon and fresh herbs, minted herb chimichurri, crispy beef fat fries .....	59
<b>* USDA Prime Filet Mignon Medallions "Oscar Style"</b> , Yukon Gold potato cake, asparagus spears, Dungeness crab legs, béarnaise sauce .....	74

## VEGETABLES

<b>Char Roasted Broccoli</b> , preserved lemon, caper and red chilies .....	14
<b>Butter Braised Wild Mushrooms</b> , seasonal selection .....	16
<b>Sautéed Organic Baby Spinach</b> , garlic, preserved lemon .....	12
<b>Fried Brussels Sprouts</b> , lemon caper vinaigrette, Reggiano Parmigiano, garlic chips .	15
<b>Asparagus Spears</b> , brown butter, Meyer lemon hollandaise .....	13/16

## POTATOES & MORE

<b>Five Cheese Twice Baked Stuffed Potato</b> , bacon, scallions, sour cream .....	12
<b>Duck Fat Roasted Yukon Gold Potatoes &amp; Cipollini Onions</b> , rosemary, truffle .....	15
<b>Maine Lobster Mashed Potatoes</b> .....	30
<b>Yukon Gold Potato Cakes</b> , crème fraîche, chives .....	12
<b>Wagyu Beef Fat Truffle Fries</b> , Parmigiano Reggiano, chives, black truffle aioli .....	15
<b>Beecher's Flagship Reserve Cheddar Mac &amp; Cheese</b> .....	14
<b>Yukon Gold Potato Purée</b> , butter cream, sea salt, chives .....	10/14

## SAUCES

<b>Cognac and Green Peppercorn</b> .....	7
<b>Roquefort Fromage</b> .....	3
<b>Béarnaise</b> .....	5
<b>Red Wine and Shallot Bordelaise</b> .....	7
<b>Steak Sauce</b> .....	3
<b>Argentinean Chimichurri</b> .....	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 Steak .....18 oz - 82

### 42 Day Custom-Aged USDA Prime Beef

\* Rib Eye Steak .....18 oz - 79

### 35 Day Custom-Aged USDA Prime Beef

\* New York Strip .....14 oz - 69

### 28 Day Custom-Aged USDA Prime Beef

\* Filet Mignon.....6 oz - 56    8 oz - 66    10 oz - 76  
 \* Top Sirloin .....14 oz - 44  
 \* Delmonico, Bone-In New York Strip.....21 oz - 76  
 \* Porterhouse .....34 oz - 98  
 \* Bone-In Filet Mignon .....16 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 – 145  
 48 oz - 165  
 \* **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 sauce .....10  
**Atlantic Lobster Tail,** 9oz, cream sherry butter.....46  
**Black Truffle Butter** .....4  
**Pan Seared LaBelle Farms Foie Gras** .....25

\* 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.