

## STARTERS

<b>Spicy Habanero Butter Shrimp</b> , garlic, butter, white wine.....	18
<b>Fried Brussels Sprouts</b> , lemon caper vinaigrette, toasted garlic, Parmigiano Reggiano .....	14
<b>* Seven Flavor Prime Tenderloin Bites</b> , lemongrass, ginger, garlic, 5 spice, sesame and orange, bean sprouts, scallions, Thai basil, lime ..	17
<b>Tempura Fried Kurobuta Bacon</b> , maple sambal dipping sauce .....	15
<b>* Ahi Bowl</b> , Sashimi grade ahi, sweet onions, pickled English cucumbers, sesame soy vinaigrette, avocado, seaweed salad, sushi rice, warm unagi, red tobiko, toasted sesame seeds.....	18
<b>Deviled Eggs</b> , truffled bacon.....	12
<b>Dungeness Crab Cakes</b> , white barbecue sauce, radish orange salad.	22

## SOUPS

<b>Roasted Yellow Tomato</b> , micro greens, olive oil drizzle .....	8 / 15
<b>Asparagus</b> , Beecher's Famous Reserve cheddar .....	9 / 16
<b>Lobster Bisque</b> , fresh Maine lobster, caviar cream, chives .....	14
<b>French Onion</b> , ciabatta crouton, brandy, veal stock Gruyère and Reggiano cheeses.....	12

## SALADS

<b>Organic Baby Spinach</b> , sweet onions, strawberries, petite peas Marcona almonds, shaved Beecher's reserve Cheddar, honey vinaigrette, balsamic reduction.....	12
<b>Honeycrisp Apple with Preserved Apricot Vinaigrette</b> , organic baby greens and arugula, purple onions, dried cranberries, candied black pepper pecans, Beecher's famous reserve cheddar.....	13
<b>Iceberg Wedge</b> , crispy Kurobuta bacon, Cerignola black olives, grape tomatoes, DuChilly hazelnuts, blue cheese dressing, crispy shallots, Rogue River blue cheese .....	15
<b>Classic Caesar</b> , romaine hearts, garlic croutons, Parmigiano Reggiano, lemon-anchovy Caesar dressing.....	12
With grilled and chilled shrimp .....	17
With Dungeness Crab Legs .....	18
<b>Mesquite Grilled Garlic Chicken Cobb Salad</b> , organic chicken breast, Kurobuta bacon, crisp romaine, Rogue River blue cheese crumbles, Cerignola black olives, avocado and heirloom tomatoes tossed in champagne Dijon vinaigrette .....	16

## COMBINATION

<b>Soup and Salad</b> Choice of a cup of asparagus or tomato soup, and choice of spinach, apple or Caesar salad .....	16
with Bisque or French Onion Soup.....	19

## LUNCH SPECIALTIES

- \* **Steak Frites**, red wine marinated USDA prime beef hanger steak, crispy beef fat fries, roasted garlic aioli..... 20
- \* **Prime Sirloin Steak with Wild Mushrooms**, mesquite grilled, sautéed wild mushrooms, Marsala wine, veal demi glace, Yukon Gold mashed potatoes ..... 23
- Basil Pesto Risotto**, organic baby spinach, sweet peas, fresh basil pesto, vegetable stock, mascarpone cheese, heirloom tomatoes, Reggiano Parmigiano. .... 16
- \* **Steakhouse Salad**, mesquite grilled prime sirloin steak, wild greens, Rogue River blue cheese, marinated mushrooms, tomatoes, crispy shallots, white balsamic vinaigrette, and Roquefort fromage .....21
- \* **New Bedford Sea Scallops with Creamed Ramps & Leeks** pickled baby shiitake mushrooms, crispy copa, black truffle..... 22
- Chipotle Chicken Fajita Salad**, lime and cilantro marinated chicken breast, sweet peppers & onions, mesquite grilled corn and black bean salsa, seasonal greens, chipotle ranch, crisp tortilla strips, lime cream .....17
- Applewood Grilled Seafood Salad**, wild king salmon , jumbo shrimp, fresh Dungeness crab, asparagus and tomato relish, avocado, hard cooked organic egg, Gin infused Louis dressing, lemon ..... 22
- \* **Parmigiano Reggiano Crusted Alaskan Halibut**, flash seared golden, parmesan chive risotto cakes, sautéed spinach with preserved lemon, plugra butter sauce, lemon chive oil..... 22
- Spaghettini Pasta**, artichoke hearts, heirloom tomatoes, fresh basil, shaved garlic, vegetable stock, Parmigiano Reggiano, butter ..... 15  
With apple wood grilled chicken breast or baby shrimp ..... 21
- \* **Applewood Grilled King Salmon**, basted with garlic, lemon, and vermouth, Yukon gold mashed potatoes, grilled asparagus spears ..... 22
- Roasted Jidori Chicken**, ricotta herb stuffing, Yukon Gold mashed potatoes, wild mushroom cognac cream, ricotta, lemon zest ..... 16
- \* **Pan Seared USDA Prime 4oz Filet Oscar**, Yukon Gold potato cake, asparagus spears, Dungeness crab and béarnaise sauce..... 32

## USDA PRIME STEAKS

*Omaha, Nebraska, Grilled over Mesquite Coals  
Served with Yukon Gold mashed potatoes and asparagus spears*

### 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

### 35 Day Custom-Aged USDA Prime Beef

- \* **New York Strip** ..... 14oz - 65

### 42 Day Custom-Aged USDA Prime Beef

- \* **Rib Eye Steak** ..... 16oz – 69

# SANDWICHES

*Served with our home made  
Potato Salad or crispy Wagyu beef fat fries*

**Root Beer Braised Pulled Pork**, Kurobuta Pork butt slow roasted with root beer, garlic, cilantro and jalapeno peppers, pulled & seared crisp, with pickled green cabbage, jalapeno and roasted corn slaw, buttermilk fried onions and root beer reduction .....15

**Crispy Pork Belly and Whipped Avocado Torta**, tender braised pork belly, fried crisp, chopped and mixed with heirloom tomatoes, red onion, jalapeno, cilantro and lime. Layered with creamed avocado and crumbled cotija cheese on a toasted sweet brioche roll. 16

**Crispy Shrimp BLT**, large white shrimp, buttermilk and hot sauce marinated, cornmeal crusted and fried golden, with crisp Kurobuta bacon, avocado, beefsteak tomatoes, shaved iceberg and lemon aioli on toasted thick cut sourdough. ....17

**\* 60/40 Prime Juicy Lucy Burger**, ground USDA prime chuck mixed with ground Kurobuta bacon and stuffed with cheddar and jack cheeses, grilled over mesquite and layered with sweet onion jam mayo, crispy fried onion strings, beefsteak tomato and iceberg lettuce on our house sweet roll.....17

**Crispy Halibut Grilled Cheese**, panko breaded Alaskan Halibut, fried crisp and layered on grilled thick cut old fashioned white bread with creamy Swiss cheese, beefsteak tomato, shaved purple onion, dill pickles and sweet tarter sauce ..... 18

**Bacon Wrapped Steakhouse Meatloaf**, Wagyu beef &Kurobuta pork mixed with fresh vegetables and spices, bacon wrapped, roasted and seared crisp. Layered with honey peppercorn steak sauce, whole milk mozzarella, crispy fried onions, roasted garlic aioli, shredded lettuce and a fried egg on a toasted sweet roll ..... 16

**Crispy Fried Chicken with Bacon and Mozzarella**, organic chicken breast buttermilk marinated, panko crusted, fried crisp. Layered with Kurobuta bacon, whole milk mozzarella, smashed avocado guacamole and Russian dressing on a toasted sweet baguette ..... 16

**French Onion Rib Dip**, rock salt roasted prime rib and short rib, French onion soup reduction, Swiss Gruyère and Parmigiano Reggiano, garlic herb baguette, au jus..... 18

**The Cuban**, Kurobuta pork slow roasted tender and pulled, house cured ham, Gruyère cheese, pickled peppers and red onions, cilantro-lime mayo, yellow mustard, pressed sweet brioche roll ..... 16

**Grilled Cheese and Caramelized Onion**, grilled sourdough, Swiss Gruyere and Beecher's flagship reserve cheddar, caramelized onions, roasted yellow tomato soup ..... 14

**Prime New York Strip Cheese Steak**, thin sliced New York steak, red and green bell peppers, mushrooms, sweet onions, creamy Swiss cheese, grilled baguette served with au jus..... 18

**\* USDA Prime Beef Bacon Cheeseburger**, ½ pound ground prime chuck, Beecher's cheddar, Kurobuta bacon, house baked bun, drive-in sauce, lettuce, tomato, pickle and sliced red onion..... 16

**Please inform your server of any time constraints you may have, so we can adjust our service and accommodate you in a timely fashion.**

There is a \$2 split charge to maintain the value and integrity of our dishes.

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