

STARTERS

Truffle Fries , black truffle aioli, Parmigiano Reggiano, chives.....	14
Spicy Habanero Butter Shrimp , garlic, butter, white wine.....	18
Fried Brussels Sprouts , lemon caper vinaigrette, toasted garlic, Parmigiano Reggiano	14
* Seven Flavor Prime Tenderloin Bites , lemongrass, ginger, garlic, 5 spice, sesame and orange, bean sprouts, scallions, Thai basil, lime ..	17
Tempura Fried Kurobuta Bacon , maple sambal dipping sauce	15
* Ahi Poke with Mango , Sashimi grade ahi, ripe mango, tomato, avocado, scallion, purple onion and ogo dressed in sesame soy vinaigrette with wasabi tobiko and togarashi crackers	17
Deviled Eggs , truffled bacon.....	12
Dungeness Crab Cakes , white barbecue sauce, radish orange salad.	22

SOUPS

Roasted Yellow Tomato , micro greens, olive oil drizzle	9 / 16
Roasted Artichoke , brown butter, garlic chips	9 / 16
Lobster Bisque , fresh Maine lobster, caviar cream, chives	15
French Onion , ciabatta crouton, brandy, veal stock Gruyère and Reggiano cheeses.....	13

SALADS

Honeycrisp Apple , organic greens, watercress and baby arugula, sweet onions, dried cranberries, apricot vinaigrette, Coombe Castle Blue Stilton, candied black pepper pecans.....	14
Wilted Spinach , Organic baby spinach, warm maple sherry vinaigrette, sweet onions, Marcona almonds, avocado, chèvre cheese, blueberries	13
Iceberg Wedge , crispy Kurobuta bacon, Cerignola black olives, grape tomatoes, DuChilly hazelnuts, blue cheese dressing, crispy shallots, Rogue River blue cheese	16
Classic Caesar , romaine hearts, garlic croutons, Parmigiano Reggiano, lemon-anchovy Caesar dressing.....	14
With Dungeness crab legs or grilled and chilled shrimp.....	add 8
With garlic herb marinated chicken breast.....	add 8

COMBINATION

Soup and Salad Choice of a cup of Artichoke or tomato soup, and choice of spinach, Honeycrisp apple or Caesar salad.....	17
with Bisque or French Onion Soup.....	20

LUNCH SPECIALTIES

- * Steak Frites**, red wine marinated Snake River Farms American wagyu beef hanger steak, crispy beef fat fries, roasted garlic aioli 25
- * Prime Sirloin Steak with Wild Mushrooms**, mesquite grilled, sautéed wild mushrooms, Marsala wine, veal demi glace, Yukon Gold mashed potatoes 26
- Butternut Squash Risotto**, King trumpet mushrooms, mesquite grilled corn, caramelized onions, Swiss Gruyère, fresh lemon ricotta, honey roasted butternut squash 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 23
- * New Bedford Sea Scallops with Brodetto Sauce**, spicy tomato sauce, crispy copa, saffron red pepper aioli 25
- Chipotle Chicken Fajita Salad**, lime and cilantro marinated chicken breast, sweet peppers & onions, mesquite grilled corn and black bean salsa, baby greens, chipotle ranch, crisp tortilla strips, lime cream17
- Applewood Grilled Seafood Salad**, Alaskan king salmon, jumbo shrimp, fresh Dungeness crab, asparagus and tomato relish, avocado, hard cooked organic egg, Gin Louis dressing, lemon 24
- 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 23
- * Applewood Grilled Alaskan King Salmon**, basted with garlic, lemon, and vermouth, red beans and rice, citrus curry sauce 24
- Roasted Jidori Chicken**, fingerling potatoes, braised baby spinach, sun dried tomato-garlic cream, chèvre cheese, chives 16
- * Pan Seared USDA Prime 4oz Filet Oscar**, Yukon Gold potato cake, asparagus spears, Dungeness crab and béarnaise sauce..... 34

USDA PRIME STEAKS

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

70 Day Custom-Aged USDA Prime Beef

- * Rib Eye Steak**16oz – 78

42 Day Custom-Aged USDA Prime Beef

- * Rib Eye Steak**16oz – 75

35 Day Custom-Aged USDA Prime Beef

- * New York Strip**14oz – 68

28 Day Custom-Aged USDA Prime Beef

- * Filet Mignon**.....6oz – 53 8oz – 63 10oz – 73
- * Top Sirloin**14oz – 44

SANDWICHES

*Served with our home made
potato salad or crispy Wagyu beef fat fries*

*** USDA Prime Dry Aged Beef Cheeseburger**, 10oz ground dry aged prime brisket, telaggio cheese, caramelized onions, herb mayo, lettuce, tomato and pickle on our house baked sweet roll..... 19

Kurobuta Pork Confit with Caramelized Apples,
Pork shoulder brined, slow roasted in duck fat and fried crisp, Fromager d' Affinois, caramelized apple, green cabbage and onion slaw, Madeira honey, sweet corn aioli on toasted Leidenheimer roll..... 16

American Wagyu Sirloin with Pico De Gallo,
Ancho and brown sugar rubbed mesquite grilled sirloin, sliced thin, toasted French bread, Cilantro lime aioli, pico de gallo, cotija cheese Chipotle barbecue sauce, fresh cilantro leaves.....17

*** 60/40 Prime Juicy Lucy Burger**, ground USDA prime chuck and short rib mixed with ground Kurobuta bacon and stuffed with white 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..... 18

Fried Chicken with Bacon and Mozzarella, organic chicken breast, buttermilk marinated, panko crusted, fried crisp. Layered with Kurobuta bacon, whole milk mozzarella, smashed avocado and Russian dressing on a toasted sweet baguette15

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 roll..... 16

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

USDA Prime Dry Aged New York Strip Cheese Steak,
sliced thin, red and green bell peppers, mushrooms, sweet onions, creamy Swiss cheese, grilled baguette, au jus19

*** USDA Prime Beef Bacon Cheeseburger**, 10 ounce ground prime chuck and short rib burger, Beecher's reserve cheddar, Kurobuta bacon, lettuce, tomato, sweet onion, pickle and drive-in sauce on our house baked sweet roll 18

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.