

## 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>Strawberry and Sweet Pea</b> , organic greens, sweet onions, strawberries, petite peas, Marcona almonds, shaved Beecher's reserve Cheddar, honey vinaigrette, balsamic reduction .....	12
<b>Wilted Spinach</b> , Organic baby spinach, warm maple sherry vinaigrette, sweet onions, Marcona almonds, avocado, chèvre cheese, blueberries .....	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, strawberry or Caesar salad .....	16
with Bisque or French Onion Soup.....	19

A 2% surcharge will be added to each guest check.  
This is not a gratuity for services rendered by employees.

## 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 ..... 23
- Basil Pesto Risotto**, organic spinach, sweet peas, basil pesto, vegetable stock, mascarpone cheese, heirloom tomatoes, Reggiano 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 morel mushrooms, crispy copa, white truffle..... 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 cream .....17
- 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 ..... 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 Alaskan King Salmon**, basted with garlic, lemon, and vermouth, Yukon gold mashed potatoes, grilled asparagus spears ..... 24
- Roasted Jidori Chicken**, basil pesto mashed potatoes, heirloom tomato, shaved garlic and artichoke heart pan sauce ..... 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*

### 70 Day Custom-Aged USDA Prime Beef

- \* Rib Eye Steak** ..... 16oz – 78

### 42 Day Custom-Aged USDA Prime Beef

- \* Rib Eye Steak** ..... 16oz – 74

### 35 Day Custom-Aged USDA Prime Beef

- \* New York Strip** ..... 14oz – 67

### 28 Day Custom-Aged USDA Prime Beef

- \* Filet Mignon**.....6oz – 50      8oz – 60      10oz – 70
- \* Top Sirloin** ..... 14oz – 44

# SANDWICHES

*Served with our home made  
pesto pasta salad or crispy wagyu beef fat fries*

- Kurobuta Pork Banh Mi**, Kurobuta Pork butt marinated with lemongrass, ginger, garlic, sesame and orange, flash seared, carrots and daikon, fresh and pickled Persian cucumbers, jalapeno, cilantro and hoisin glaze on house baked baguette ..... 16
- American Wagyu Sirloin with Caramelized Onion and Bacon**, Mesquite grilled sirloin, sliced thin, herb baguette, Kurobuta bacon aioli, Rondele cheese spread, caramelized onions, crispy sweet onions, arugula salad.....17
- Bronzed Alaskan King Salmon Club**, crusted with Cajun spices and bronzed, toasted thick cut sourdough, mozzarella cheese, Kurobuta bacon, iceberg lettuce, purple onion, heirloom tomato, house sweet and sour pickles, and smashed avocado ..... 18
- \* 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, beefsteak tomato, purple onion, dill pickles and sweet tarter sauce ..... 18
- Kurobuta Bacon, Avocado and Organic Egg Melt**, crisp bacon, sliced heirloom tomato, avocado, warm maple sambal Kurobuta bacon jam and two over easy organic eggs layered on toasted sourdough with creamy mozzarella and aged cheddar .....15
- 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 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 roll..... 16
- Grilled Cheese and Caramelized Onion**, grilled sourdough, Swiss Gruyere and Beecher's flagship reserve cheddar, caramelized onions, roasted yellow tomato soup ..... 14
- American Wagyu Beef Cheese Steak**, thin sliced Wagyu beef, red and green bell peppers, mushrooms, sweet onions, creamy Swiss cheese, grilled baguette, served 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.