

STARTERS

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 Bowl , Sashimi grade ahi, sweet onions, pickled English cucumbers, sesame soy vinaigrette, avocado, seaweed salad, sushi rice, warm unagi, red tobiko, toasted sesame seeds.....	18
Deviled Eggs , truffled bacon.....	12
Dungeness Crab Cakes , white barbecue sauce, radish orange salad.	22

SOUPS

Roasted Yellow Tomato , micro greens, olive oil drizzle	8 / 15
Braised White Bean & Vegetable , garlic croutons, Reggiano.....	8 / 15
Lobster Bisque , fresh Maine lobster, caviar cream, chives	14
French Onion , ciabatta crouton, brandy, veal stock Gruyère and Reggiano cheeses.....	12

SALADS

Honeycrisp Apple , organic greens, watercress and baby arugula, sweet onions, dried cranberries, apricot vinaigrette, shaved Beecher's reserve Cheddar, candied black pepper pecans	13
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	15
Classic Caesar , romaine hearts, garlic croutons, Parmigiano Reggiano, lemon-anchovy Caesar dressing.....	12
With grilled and chilled shrimp	17
With Dungeness Crab Legs	18
Mesquite Grilled Garlic Chicken Cobb Salad , 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

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

A 3% surcharge will be added to each guest check. This is not a gratuity for services rendered by employees.
A 20% service charge will be added for parties of 6 or more.

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**, chanterelle 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 Creamed Leeks** pickled baby chanterelle mushrooms, crispy copa 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 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**, 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..... 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 – 52 8oz – 62 10oz – 72
- * Top Sirloin**..... 14oz – 44

SANDWICHES

*Served with our home made
potato 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

Crispy Shrimp and Bacon Po Boy, large white shrimp buttermilk marinated, cornmeal crusted and fried crisp, layered on a classic New Orleans Leidenheimer roll with Kurobuta bacon, iceberg lettuce, sweet onion, heirloom tomato, and house hot sauce 18

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

*** 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

American Wagyu Beef Cheese Steak, sliced Wagyu beef sirloin, red and green bell peppers, mushrooms, sweet onions, creamy Swiss cheese, grilled baguette, served au jus..... 19

*** 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

*** American Wagyu New York Steak**, 10 ounce steak, mesquite grilled and sliced. Served open faced on garlic herb baguette, Swiss and Provolone cheeses, caramelized onions, wild mushroom sauce . 23

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.