

## STARTERS

<b>Truffle Fries</b> , black truffle aioli, Parmigiano Reggiano, chives.....	14
<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 Poke with Mango</b> , Sashimi grade ahi, ripe mango, tomato, avocado, scallion,, purple onion and ogo dressed in sesame soy vinaigrette with wasabi tobiko and togarashi crackers .....	17
<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 .....	9 / 16
<b>Roasted Artichoke</b> , brown butter, garlic chips .....	9 / 16
<b>Lobster Bisque</b> , fresh Maine lobster, caviar cream, chives .....	15
<b>French Onion</b> , ciabatta crouton, brandy, veal stock Gruyère and Reggiano cheeses.....	13

## SALADS

<b>Honeycrisp Apple</b> , organic greens, watercress and baby arugula, sweet onions, dried cranberries, apricot vinaigrette, Coombe Castle Blue Stilton, candied black pepper pecans.....	14
<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 .....	16
<b>Classic Caesar</b> , 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

<b>Soup and Salad</b> 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 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 ..... 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*

- 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 baguette .....15
- Caramelized Onion and Cheddar Beef Dip,**  
rock salt roasted prime rib and short rib, roasted garlic aioli,  
Wisconsin sharp white cheddar, caramelized onion,  
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, 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

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.