

STARTERS

Truffle Fries , black truffle aioli, Parmigiano Reggiano, chives.....	14
Spicy Habanero Butter Shrimp , garlic, butter, white wine.....	18
Fried Brussels Sprouts , green curry caramel, 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
Asparagus , Beecher's Reserve cheddar	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 asparagus or tomato soup, and choice of spinach, Honeycrisp apple or Caesar salad.....	17
with Bisque or French Onion Soup.....	20

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**, 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, butter15
With apple wood grilled chicken breast or baby shrimp 23
- * **Applewood Grilled Alaskan King Salmon**, basted with garlic, lemon and vermouth butter, red beans and rice, citrus curry sauce 24
- * **Applewood Grilled Pork Chop Stack**, pork porterhouse chops, Yukon Gold mashed potatoes, chimichurri butter, lemon, chives..... 16
- * **Parmigiano Reggiano Crusted Alaskan Halibut**, flash seared golden, parmesan chive risotto cakes, sautéed spinach with preserved lemon, plugra butter sauce, chives...23
- * **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 – 79

42 Day Custom-Aged USDA Prime Beef

- * **Rib Eye Steak**16oz – 76

35 Day Custom-Aged USDA Prime Beef

- * **New York Strip**14oz – 68

28 Day Custom-Aged USDA Prime Beef

- * **Filet Mignon**.....6oz – 54 8oz – 64 10oz – 74
- * **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..... 18

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..15

Open Faced Wagyu Beef Sirloin Sandwich, 10oz sirloin, mesquite grilled and sliced, layered on a roasted garlic herbed baguette, with caramelized onions, Aged white cheddar and Monterey jack cheeses and roasted wild mushroom sauce 23

*** 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 19

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

Spinach and Artichoke Grilled Cheese grilled sourdough, telaggio and mozzarella cheeses, artichoke hearts, sautéed spinach, lemon ricotta, basil pesto, spicy tomato brodetto sauce for dipping..... 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

Gluten free hamburger buns available upon request.

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.