

STARTERS

Truffle Fries , black truffle aioli, Parmigiano Reggiano, chives.....	15
Spicy Habanero Butter Shrimp , garlic, butter, white wine.....	18
Fried Brussels Sprouts , lemon caper vinaigrette, Parmigiano Reggiano, garlic chips	15
* 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	16
* Ahi Bowl , sashimi grade ahi, pickled cucumbers, sweet onion, sesame soy dressing, avocado, sushi rice, seaweed salad, warm unagi, red tobiko	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
Lobster Bisque , fresh Maine lobster, caviar cream, chives	16
French Onion , ciabatta crouton, brandy, veal stock Gruyère and Reggiano Parmigiano cheeses	13

SALADS

Chop Salad , sweet gem lettuce, mesquite grilled chicken breast, red wine salami, chick peas, black olives, fresh mozzarella, heirloom grape tomatoes, basil and creamy white balsamic vinaigrette	15
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 A cup of tomato soup, and choice of spinach or Caesar salad	17
with Lobster Bisque or French Onion Soup	20

LUNCH SPECIALTIES

- * **Mesquite Grilled Lamb Chops** garlic herb marinate, crispy beef fat fries, Minted herb chimichurri 22
- * **Prime Sirloin Steak with Wild Mushrooms**, mesquite grilled, sautéed wild mushrooms, Marsala wine pan gravy, mashed potatoes...26
- * **Steak Frites**, red wine marinated Snake River Farms American wagyu beef hanger steak, crispy beef fat fries, roasted garlic aioli 25
- Roasted Butternut Squash Risotto**, king oyster mushrooms, brown butter sage, mesquite grilled corn, caramelized onions, Swiss Gruyère, lemon ricotta, honey roasted butternut squash. 16
- * **Steakhouse Salad**, mesquite grilled prime sirloin steak, wild greens, Rogue River blue cheese, marinated mushrooms, grape tomatoes, crispy shallots, white balsamic vinaigrette, and Roquefort fromage 23
- * **New Bedford Sea Scallops**, cauliflower cream, crispy copa, smoked paprika oil, white truffle, chives 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, capers, wild mushrooms, basil, shaved garlic, vegetable stock, lemon butter, Parmigiano Reggiano.....15
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
- * **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**18oz – 82

42 Day Custom-Aged USDA Prime Beef

- * **Rib Eye Steak**18oz – 79

35 Day Custom-Aged USDA Prime Beef

- * **New York Strip**14oz – 69

28 Day Custom-Aged USDA Prime Beef

- * **Filet Mignon**.....6oz – 56 8oz – 66 10oz – 76
- * **Top Sirloin**14oz – 44

SANDWICHES

*Served with our home made
pesto pasta 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

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

*** Bacon and Blue Cheese Wagyu Beef Melt**, pan seared American wagyu beef sirloin, blistered sweet onions, Kurobuta bacon, blue cheese dressing, honey peppercorn steak sauce, matchstick fried potatoes, mozzarella cheese, grilled sourdough 19

*** 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

Korean Fried Chicken, organic chicken thighs, brined with salt, brown sugar and juniper, dredged in seasoned flour and fried crisp. Sesame crusted sweet roll, shaved green cabbage and jalapeno slaw, spicy gochujang chili sauce, miso dressing15

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

***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.