

STARTERS

House Baked Bread , European butter, sea salt, serves 2-4 people.....	5
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 Poke Bowl , sashimi grade ahi, pickled cucumber, sweet onion, sesame soy dressing, avocado, sushi rice, seaweed salad, togarashi, toasted sesame seed	15
Deviled Eggs , truffled bacon.....	12
Dungeness Crab Cakes , shaved green cabbage slaw, green curry caramel vinaigrette, micro basil, garlic chips.	22

SOUPS

White Bean Soup , crisp pork belly, Olive oil croutons, Reggiano ..	10/16
Lobster Bisque , fresh Maine lobster, caviar cream, chives	16
French Onion , ciabatta crouton, brandy, veal stock Gruyère and Reggiano Parmigiano cheeses	13

SALADS

Sweet and Sour Sesame Chicken , romaine, napa cabbage, celery, red bell peppers, sambal-orange teriyaki chicken breast, crispy pickled ginger wontons and togarashi tofu, Marcona almonds, scallions ..	10/15
Wilted Spinach , organic baby spinach, sweet onion, Kurobuta bacon, warm maple sherry vinaigrette, Marcona almond, cremini mushroom, Monterey Jack cheese, crumbled organic egg	9/13
Iceberg Wedge , crispy Kurobuta bacon, Cerignola black olive, Constellation grape tomatoes, DuChilly hazelnut, blue cheese dressing, crispy shallot, Rogue River blue cheese.....	12/16
Heirloom Tomato & Mozzarella , fresh whole milk mozzarella, creamy white balsamic vinaigrette, basil oil, micro basil	11/15
Classic Caesar , romaine heart, garlic crouton, Spanish white Anchovy, Parmigiano Reggiano, lemon-anchovy Caesar dressing ..	10/14
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 white bean soup, and choice of spinach, sesame chicken or Caesar salad	18
with Lobster Bisque or French Onion Soup	21

A 20% service charge will be added for parties of 6 or more.

SANDWICHES

Served with Greek orzo salad or Wagyu beef fat fries

- * Peppercorn Crusted Blue Cheese Burger**, 10oz ground USDA Prime chuck & short rib burger, Rogue River blue cheese, tempura onion rings, beefsteak tomato and shredded lettuce on our house baked sweet roll 18
- The Turkey Master**, roasted organic turkey breast, Kurobuta bacon, creamy Swiss cheese, shredded iceberg, heirloom tomato, and sweet onion on toasted sourdough 16
- * Lobster Club**, poached Atlantic lobster tail mixed with lemon, tarragon, chives, celery and mayo, layered on a toasted sweet roll with, sweet onion, baby iceberg lettuce, beefsteak tomatoes and crisp Kurobuta bacon 23
- Pastrami Rueben**, house cured, braised and smoked beef brisket pastrami, Russian dressing, Swiss Gruyère, sweet and sour pickled shallots and sauerkraut on toasted marble rye,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 with sweet onion jam mayo, crispy fried onion strings, beefsteak tomato and iceberg lettuce on our house sweet roll 18
- Crispy Fried Chicken**, organic chicken breast brined with salt, brown sugar and juniper, crusted in bread crumbs and fried crisp, with Kurobuta bacon, whole milk mozzarella, smashed avocado, Russian dressing on toasted sweet brioche roll15
- The Cuban**, Kurobuta pork slow roasted tender and pulled, house cured ham, Gruyère cheese, pickled peppers, pickled red onion, cilantro-lime mayo and yellow mustard on a pressed sweet roll 16
- *USDA Prime New York Strip Cheese Steak**, sliced thin, diced red and green bell peppers, sweet onion, creamy Swiss cheese, toasted French roll, served au jus17
- * 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.

USDA PRIME STEAKS

*Omaha, Nebraska, Grilled over Mesquite Coals
Served with Yukon Gold mashed potatoes and asparagus spears*

42 Day Custom-Aged USDA Prime Beef

- * Rib Eye Steak**16oz – 78

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

*Some menu items are served raw or undercooked to preserve flavor. Raw or undercooked seafood and meats, having never been frozen, may be hazardous to your health.

LUNCH SPECIALTIES

- * **Applewood Grilled Alaskan King Salmon**,
basted with garlic, lemon and vermouth butter, Yukon Gold
mashed potatoes, grilled asparagus 27

- * **Steak Frites**, red wine marinated Snake River Farms American
wagyu beef hanger steak, crispy beef fat fries, roasted garlic aioli..... 25

- * **Beer Battered Fish and Chips**, fresh Alaskan halibut,
IPA beer batter, crispy beef fat fries, tarter sauce, lemon.....22

- * **Applewood Grilled Seafood Salad**, Alaskan king salmon,
jumbo shrimp, fresh Dungeness crab, grilled asparagus and
tomato relish, avocado, hard cooked organic egg, lemon,
gin infused Louis dressing 26

- * **Prime Sirloin Steak with Wild Mushrooms**, mesquite grilled
8oz. prime sirloin, sautéed wild mushrooms, Marsala wine pan gravy,
mashed potatoes, chives 26

- * **Parmesan Crusted Alaskan Halibut**, parmesan chive risotto cakes,
braised spinach with preserved lemon and garlic, butter sauce 25

- Jambalaya Fettuccine**, organic chicken breast, spicy pork sausage,
white shrimp, Cajun mamou sauce, Parmigiano Reggiano, scallions... 16

- Basil Pesto Risotto**, fresh basil pesto, sweet peas, baby organic
spinach, mascarpone cheese, red chili flakes, heirloom tomatoes
Reggiano Parmigiano, chives..... 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 24

- * **New Bedford Sea Scallops**, creamed leek, pickled golden
chanterelle mushroom, crispy copa, chives 26

- Chipotle Chicken Fajita Salad**, lime and cilantro marinated
chicken breast, sweet peppers & onion, mesquite grilled corn
and black bean salsa, organic baby greens, chipotle ranch,
crisp tortilla strips, lime cream17

- Spaghettini Pasta**, heirloom tomatoes, artichoke hearts, basil,
shaved garlic, vegetable stock, Parmigiano Reggiano15
with apple wood grilled chicken breast 23
with sautéed baby shrimp..... 23

- * **Pan Seared USDA Prime 4oz Filet Oscar**, Yukon Gold potato
cake, asparagus spears, Dungeness crab and béarnaise sauce..... 35

- * **8oz Snake River Farms American Wagyu Beef Zabuton**,
flashed seared, Yukon Gold mashed potatoes, grilled asparagus..... 48

Please inform your server of any time constraints you may
have, so we can adjust our service and accommodate you
in a timely fashion.

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