

DINNER FRESH SHEET

STARTERS

* **Hamachi Seviche**, cerignola olives, shaved fennel, scarlet orange, red jalapeno, Hawaiian Alaea sea salt. 15

Wild Greens and Arugula Salad, avocado, grapefruit, orange, tear-drop tomatoes, candied walnuts, with honey vinaigrette. 8

AMERICAN WAGYU "KOBE STYLE" BEEF

Snake River Farms, Boise, Idaho
Grilled Over Mesquite Coals

* **Filet Mignon**, 8oz - 50

* **New York Strip**, 14oz - 54

* **Rib Eye Steak**, 16oz - 56

TRUE JAPANESE "A5" 100% WAGYU "KOBE" BEEF

Kagoshima Prefecture, Kyushu, Japan
Pan Seared

* **Filet Mignon**, 4oz - 65 8oz - 130

* **New York Strip**, 8oz - 120

* **Rib Eye Steak**, 8oz - 120

COMBINATIONS

* **4oz USDA Prime Filet & 4oz American Wagyu Filet** 45

* **4oz American Wagyu Filet & 4oz Japanese Wagyu Filet** 85

* **4oz USDA Prime Filet, 4oz American Wagyu Filet & 4oz True Japanese Wagyu Filet** 100

FROM THE ROTISERIE

* **USDA Prime Rib Eye Roast**, maitre'd jus, fresh horseradish
12oz - 35 18oz - 46

SEAFOOD

* **Parmigiano Reggiano Crusted Sole**, flash-seared Petrale sole, butter sauce, mashed potatoes, grilled asparagus, and lemon-chive oil. 29

* **Applewood Grilled Pacific Swordfish**, roasted Cremini mushrooms, artichoke hearts, capers, lemon-brown butter. 34

* **Wild Pacific Northwest King Salmon**, grilled over Eastern Washington applewood seasoned with butter, lemon, garlic, and vermouth. 32

SIDES

Sautéed Wild Mushrooms 11

Sautéed Spinach with Garlic and Preserved Lemon 8

Sugar Snap Peas Almondine 7

Chanterelles with Melted Leek Crème 12