

STARTERS

Prime Tenderloin Bites , navel orange supreme's, chives, teriyaki.....	15
* Ahi-Avocado Poke , sushi rice, sesame-garlic--chili-soy dressing ..	10
Fried Calamari and Baby Artichokes , roasted garlic-lemon aioli.....	12
* Hamachi Seviche , olives, fennel, orange, jalapeno, Hawaiian salt ..	15
Dungeness Crab Cakes , sweet-n-sour beurre blanc sauce	16
Tempura Fried Kurobuta Bacon , maple sambal ponzu sauce	8
Deviled Eggs , truffled bacon.....	7
Parmigiano Reggiano Potato Chips , fresh fried	6

SOUPS

Roasted Yellow Tomato , micro greens, olive oil drizzle	6 / 9
Creamy Porcini Mushroom , truffle crème and chives	6 / 9
Dungeness Crab and Shrimp Chowder , cream sherry	7 / 11
French Onion , ciabatta crouton, Gruyere and Parmigiano Reggiano cheeses.....	8

SALADS

Valdeon Blue Cheese , romaine, endive, grape tomatoes, roasted DuChilly hazelnuts, bay shrimp and crisp pear	9
Classic Caesar , romaine hearts, garlic croutons, Parmigiano Reggiano, lemon-anchovy Caesar dressing.....	7
With Bay Shrimp	8
With Dungeness Crab Legs	10
Golden Beet Carpaccio , roasted golden beet, arugula, watercress, white balsamic vinaigrette, warm pistachio crusted chevre,, pistachio nuts, balsamic reduction	9
Wild Greens and Arugula , avocado, grapefruit, orange, tear-drop tomatoes, candied walnuts, with honey vinaigrette	8

COMBINATION

SOUP / SALAD / SANDWICH

Soup and Salad

Choice of a cup of tomato or mushroom soup, and choice of small wild greens, Caesar, or blue cheese salad with shrimp	10
with Chowder or French Onion Soup	12

Soup and Sandwich

Choice of a cup of tomato or mushroom soup, and choice of half meatloaf or half roasted turkey sandwich	10
with Chowder or French Onion Soup	12

Salad and Sandwich

Choice of small wild greens, Caesar, or blue cheese salad with shrimp and choice of half meatloaf or half roasted turkey sandwich	11
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LUNCH SPECIALTIES

- * **Steak Frites**, red wine marinated American Kobe beef hanger steak, and crispy French fried potatoes..... 15
- Chevre Stuffed Jidori Chicken Breast**, fingerling potatoes, spinach, sun dried tomato-garlic cream sauce..... 14
- Beecher's Flagship Reserve Cheddar Macaroni and Cheese**, elbow pasta, onion cream sauce, herbed bread crumb crust..... 9
- Garlic Shrimp Farfalle**, garlic seared white shrimp, light lemon-crème sauce, with bow-tie pasta, herbs and butter 13
- * **Mahi Mahi and Chips**, Hefeweizen beer battered served with crispy fries, and house made tarter sauce 14
- * **Applewood Grilled King Salmon**, basted with garlic, lemon, vermouth and butter, mashed potatoes and seasonal vegetables 16
- * **Parmigiano Reggiano Crusted Sole**, flash-seared Petrale sole, butter sauce, mashed potatoes, asparagus, lemon-chive oil 15
- Butternut Squash Ravioli**, ricotta, sage, roasted red bell peppers, orange, cream, Duchile hazelnuts, maple roasted butternut squash.... 13

STEAKS

28 Day Custom-Aged USDA Prime Beef

Omaha, Nebraska

Grilled over Mesquite Coals, served with Yukon gold mashed potatoes, and asparagus spears

- * **Filet Mignon** 8 oz - 42 13oz - 54
- * **New York Strip** 9 oz - 34 14oz - 49
- * **Top Sirloin**..... 14 oz - 30

- * **Pan Seared USDA Prime 5oz Filet Oscar**, Yukon gold potato cake, braised asparagus, Dungeness crab and Béarnaise sauce 26

42 Day Custom-Aged USDA Prime Beef

Omaha, Nebraska

Grilled over Mesquite Coals, served with Yukon gold mashed potatoes, and asparagus spears

- * **New York Strip** 12 oz - 48
- * **Rib Eye Steak**..... 16 oz - 50

SANDWICHES

*Served with our home made,
potato chips, potato salad or crispy fried potatoes*

- Applewood Smoked Turkey**, thin sliced, pickled red onion, lack rye, cranberry mayonnaise, iceberg lettuce..... 9
- Savory Meatloaf**, old fashioned white bread, crisp lettuce, paté spread, Guinness mustard, Cerignola black olive mayonnaise..... 11
- The Ultimate BLT**, Kurobuta bacon, vine-ripened tomatoes, crisp lettuce, herbed aioli on toasted sourdough 12
- Prime New York Strip Cheese Steak**, thin sliced striploin, red, yellow and green bell peppers, mushrooms, sweet onions, creamy Swiss cheese, grilled baguette served au jus 14
- * USDA Prime Beef Bacon Cheeseburger**, ½ pound ground prime sirloin, Beecher’s cheddar, Kurobuta bacon, Brioche roll, drive-in sauce, lettuce, tomato, pickle and sliced red onion 13
- Grilled Cheese and Caramelized Onion**, Swiss gruyere, Beecher’s Flagship Reserve cheddar, caramelized onions on sourdough with roasted yellow tomato soup for dipping 10
- Herb Grilled Chicken and Havarti Club**, Jidori chicken breast, Kurobuta bacon, havarti cheese, Brioche roll with lettuce, tomato and sliced red onion 13
- Applewood Rotisserie Kurobuta Pork Loin**, served on Ciabatta roll, topped with Fromager d’Affinois, granny smith apple slaw, caramelized onion jam, and honey-Dijon mayonnaise 14
- * Peppercorn Crusted Wagyu Beef Burger**, ½ pound ground American Wagyu beef, cracked black peppercorns, Roquefort cheese, Brioche bun, crispy onions, lettuce, and tomato 15

ENTRÉE SALADS

- Bay Shrimp Salad**, cucumber carpaccio, haricot verts, vine ripe dehydrated tomato slices, iceberg lettuce cup, sweet Maine bay shrimp, creamy tarragon-herb dressing 11
- * Steakhouse Salad**, mesquite grilled prime sirloin steak, wild greens, Valdeon blue cheese, marinated mushrooms, tomatoes, crispy sweet onions, white balsamic vinaigrette, and Roquefort fromage 16
- Jidori Chicken Cobb**, applewood grilled chicken breast, Valdeon blue cheese, vine ripe tomatoes, Kurobuta bacon, chopped egg, Cerignola black olives and herb vinaigrette 14
- Maine Lobster Club Salad**, poached Maine lobster, in herb vinaigrette, zucchini carpaccio, roasted eggplant, shaved fennel, grilled asparagus, and marinated tear-drop tomatoes..... 21

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