

## STARTERS

<b>Prime Tenderloin Bites</b> , navel orange supreme's, chives, teriyaki .....	15
<b>Dungeness Crab Cakes</b> , sweet-n-sour beurre blanc sauce .....	16
* <b>Oysters Rockefeller</b> , Pernod spinach, Meyer lemon hollandaise.....	17
<b>½ Dozen Escargot</b> , Cremini mushroom caps, Parmigiano Reggiano, pesto-garlic butter .....	12
* <b>Waygu Beef Tartare</b> , herb aioli, Guinness stone ground mustard .....	18
* <b>½ Dozen Oysters on the ½ Shell</b> , classic cocktail sauce, champagne mignonette granita, lemon .....	15
<i>Add Crème Fraiché and American Caviar <b>for an additional</b></i> .....	12
<b>Fried Calamari and Baby Artichokes</b> , roasted garlic-lemon aioli .....	12
<b>Grilled Jumbo Shrimp Martini</b> , spicy cocktail sauce, lemon .....	19
<b>Dungeness Crab Legs</b> , wild mushrooms, gnocchi, cognac cream, truffle oil .....	19
* <b>Beef Tenderloin Carpaccio</b> , arugula salad, caramelized sweet onion jam, Parmigiano Reggiano, preserved lemon-truffle vinaigrette .....	12
<b>Charcuterie Plate</b> , duck prosciutto, Jamon Serrano ham, chicken liver mousse, huckleberry reduction, gherkins, pickled shallots, grilled ciabatta .....	15

## SOUPS

<b>Dungeness Crab and Shrimp Chowder</b> , asparagus, corn, cream sherry .....	7 / 11
<b>French Onion</b> , ciabatta crouton, Gruyere and Parmigiano Reggiano cheeses.....	8

## SALADS

<b>Iceberg Wedge</b> , crispy Kurabuta bacon, Cerignola black olives, grape tomatoes, DuChilly hazelnuts, blue cheese dressing, crispy shallots, Rouge River blue cheese .....	9
<b>Tableside Wilted Spinach Salad</b> , Warm maple-sherry vinaigrette, Kurobuta bacon, sweet onion, Marcona almonds, cremini mushrooms, sunnyside quail eggs (Minimum Tableside for Two) .....	10 each
<b>Tableside Caesar</b> , romaine hearts, garlic croutons, Parmigiano Reggiano, egg yolk, lemon, anchovy, olive oil, Dijon mustard, red wine vinegar, Worcestershire (Minimum Tableside for Two).....	10 each
<b>Crispy Duck Prosciutto and Gala Apple</b> , arugula, watercress, frisee, charred red onions, candied walnuts, preserved apricot vinaigrette, crispy warm Montegnola bleu cheese puff pastry parcel.....	10

## DINNER SPECIALTIES

<b>* Cedar Plank Roasted Center Cut Pork Chop</b> , 14oz center-cut chop, lightly brined and rosemary rubbed, roasted garlic rosemary demi glace, .....	32
<b>* Steakhouse Salad</b> , prime sirloin steak, wild greens, Valdeon blue cheese, marinated mushrooms, tomatoes, crispy sweet onions, white balsamic vinaigrette, Roquefort fromage .....	28
<b>Cedar Plank Roasted Barents Sea King Crab</b> , large merus sections, plank roasted vegetables, lemon and creamy butter sauce .....	56
<b>Jumbo Garlic Scampi</b> , pan seared and sautéed, fresh garlic, sweet butter, white wine and herbs .....	36
<b>Roasted Jidori Chicken</b> , chevre stuffing, fingerling potatoes, braised spinach, sun-dried tomato-garlic cream sauce .....	30
<b>Australian Lobster Tails</b> , two ½ pound cold water tails, applewood grilled, oven-roasted with almondine butter, lemon and creamy butter sauce .....	72
<b>Butternut Squash Ravioli</b> , ricotta, sage, roasted red bell peppers, orange, cream, DuChilly hazelnuts, maple roasted butternut squash .....	23

## TABLESIDE

<b>* 28 day aged USDA Prime Chateaubriand for Two</b> , oven roasted vegetables and maitre'd sauce. ....	112
<b>* Rack of Lamb</b> , applewood smoked, garlic-Dijon crust, oven roasted vegetables and lamb demi-glace.....	49

## SIDES

<b>Sautéed Wild Mushrooms</b> , seasonal selection .....	11
<b>Five Cheese Twice Baked Stuffed Potato</b> , bacon, scallions, sour cream .....	6
<b>Maine Lobster Mashed Potatoes</b> .....	16
<b>Russet Potato, Sweet Onion &amp; Fennel Lasagna</b> , sour cream sauce, Parmigiano Reggiano, and Beecher's Flagship cheddar cheese .....	8
<b>Asparagus Spears</b> , brown butter braised, Meyer lemon hollandaise .....	10
<b>Creamed Spinach</b> with Kurobuta bacon, sunny side up farm fresh organic egg .....	10
<b>Yukon Gold Potato Cakes</b> with Crème Fraiche.....	5
<i>Add American Caviar for an additional</i> .....	7
<b>Crispy Fried Potatoes</b> .....	6
<b>Beecher's Flagship Reserve Cheddar Mac &amp; Cheese</b> .....	9
<b>Roasted Garlic Yukon Gold Mashed Potatoes</b> .....	5

## STEAKS

**28 Day Custom-Aged USDA Prime Beef**  
*Omaha, Nebraska, Grilled over Mesquite Coals*

*Steak Grilling Temperatures*  
*Rare - Bright Red with a Cool Center*  
*Medium Rare - Red Throughout with a Warm Center*  
*Medium - Pink with a Warm Red Center*  
*Medium-Well - Pink Throughout*  
*Well - Light Pink Center*  
*Very-Well - No Pink*

* Filet Mignon .....	8 oz - 42	13oz - 54
* New York Strip .....	14 oz - 49	
* Top Sirloin .....	14 oz - 30	
* Delmonico, Bone-In New York Strip .....	21 oz - 56	
* Porterhouse .....	24 oz - 58	40oz - 68
* Bone-In Filet Mignon .....	16 oz - 60	
* Long Bone Rib Eye Chop .....	36 oz - 70	

**\* Pan Seared Prime Filet Mignon Medallions "Oscar Style"**  
 Yukon gold potato cake, asparagus, Dungeness crab legs & Béarnaise sauce.....49

**42 Day Custom-Aged USDA Prime Beef**  
*Omaha, Nebraska, Grilled over Mesquite Coals*

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

*Add to any Steak*

**French Onion Style**, caramelized onions, veal stock brandy, Gruyere and Parmigiano Reggiano cheeses..... 7

**Alaskan King Crab** ..... 30

**"Oscar Style"** Dungeness crab, asparagus spears and béarnaise sauce ..... 12

**"Peppercorn Style"** Cracked black pepper, cognac & green peppercorn sauce ..... 6

**Australian Lobster Tail**, ½ pound tail, applewood grilled, with almondine butter..... 38

## SAUCES

**Cognac and Green Peppercorn Sauce** ..... 4

**Roquefort Fromage**..... 4

**Béarnaise**..... 3

**John Howie Steak Sauce** ..... 3

**Shallot and Red Wine Bordelaise** ..... 4