



STARTERS

- OYSTERS ON THE HALF SHELL** CHAMPAGNE MIGNONETTE, HORSERADISH, COCKTAIL SAUCE **2.50 EACH**
- CHILLED SEAFOOD PLATTER** ALASKAN KING CRAB LEGS, FRESH OYSTERS, SHRIMP COCKTAIL, CHILLED LOBSTER SALAD, HOUSE SAUCES **59**
- JUMBO SHRIMP COCKTAIL** HOUSE MADE COCKTAIL SAUCE **15**
- TUNA TARTARE** PINEAPPLE, YUZU, SERRANO, AVOCADO, MICRO GREENS, WONTON, SESAME SEEDS **17**
- CRAB CAKE** SPICY TROPICAL SLAW, RADISH, HABANERO REMOULADE **19**
- CALAMARI** LEMONGRASS + COCONUT INFUSED, NAPA CABBAGE, CANDIED CHILIS, SWEET THAI CHILI SAUCE, LIME **13**
- CRISPY ASIAN PORK BELLY** PICKLED VEGETABLES, BABY ICEBERG, ASIAN GLAZE **15**
- SHRIMP BISQUE** LEMON-HERB CREAM, SHRIMP CROUTON **11**

SALADS

- CLASSIC CAESAR** ROMAINE HEART, CAESAR DRESSING, SHAVED PARMESAN REGGIANO, CROUTON, WHITE ANCHOVIES **9**
- LOCAL GREENS** TOMATO, ENGLISH CUCUMBER, RADISHES, CITRUS SEGMENTS, PEA SHOOTS, MEYER LEMON VINAIGRETTE **11**
- WEDGE** BABY ICEBERG, TOMATO, CUCUMBER, RED ONION, BACON, EGG, GORGONZOLA, HERB BUTTERMILK DRESSING **13**
- PRIME CUT CRAB SALAD** JUMBO LUMP CRAB, BABY ICEBERG, CURED YOLK, TOMATO, ASPARAGUS, AVOCADO, POPPY SEED DRESSING **19**
- GRILLED PRAWN SALAD** ROMAINE HEART, TOMATO, AVOCADO, ROASTED CORN, CUCUMBER, BELL PEPPER, HONEY MUSTARD VINAIGRETTE **19**

ENTREES

- PAN ROASTED CHICKEN** ADOBO GASTRIQUE, GINGER-LEMONGRASS INFUSED RICE, CHARRED ONION & TOMATO **27**
- GRILLED BONE-IN PORK CHOP** ROSEMARY POTATO, BRUSSEL SPROUT, BACON-HONEY MUSTARD VINAIGRETTE **29**
- KOREAN BRAISED SHORT RIB** GINGER-LEMONGRASS INFUSED RICE, PICKLED VEGETABLE SLAW, SESAME SEED **35**
- SEARED SEA SCALLOPS** GOLDEN RAISIN PUREE, CANDIED BACON, BRUSSEL SPROUTS, CRISPY VERMICELLI **33**
- CHILEAN SEA BASS** MISO GLAZED, SWEET CORN & EDAMAME HASH, RED QUINOA, BEECH MUSHROOM **45**
- COLORADO LAMB CHOPS** WHIPPED POTATOES, HEIRLOOM CARROTS, CHARRED ONION + TOMATO, CHIMICHURRI **47**

FROM THE GRILL

TURF

PRIME C.A.B. FILET	8 OZ.	41	10 OZ.	53
PRIME BONE-IN RIBEYE			22 OZ.	67
PRIME NEW YORK			14 OZ.	45
PRIME PORTERHOUSE			24 OZ.	63
PRIME TOP SIRLOIN			10 OZ.	37
BRANDT TOMAHAWK			32 OZ.	95

SURF

WILD KING SALMON	27
GARLIC PRAWNS	15
HOKKAIDO SCALLOPS	19
1/2 LBS. KING CRAB LEGS	33
LOBSTER TAIL	37
MAKE IT OSCAR STYLE	21
ASPARAGUS, JUMBO LUMP CRAB, BÉARNAISE	

- Includes your choice of sauce -

SAUCES

PRIME CUT STEAK SAUCE	BORDELAISE	GREEN PEPPERCORN	PIQUILLO PEPPER
CHIMICHURRI	CREAMY OR RAW HORSERADISH	BÉARNAISE	WHIPPED GARLIC CONFIT

ENHANCEMENTS

TOPPERS 3

SAUTÉED MUSHROOM & ONION	GARLIC HERB BUTTER	BLACKENED CAJUN SPICE & BLEU CHEESE
CARAMELIZED ONION BUTTER	HORSERADISH & CHIVE BUTTER	CHIPOTLE BUTTER

ACCOMPANIMENTS 9

WHIPPED YUKON POTATOES	CRISPY BRUSSELS WITH HONEY MUSTARD VINAIGRETTE
BAKED IDAHO POTATO	MAC N' CHEESE WITH WHITE TRUFFLE OIL
WILD MUSHROOM WITH GARLIC-HERB BUTTER	STEAMED BROCCOLINI WITH CARAMELIZED ONION BUTTER
ROASTED HEIRLOOM CARROTS WITH ORANGE HONEY	GRILLED ASPARAGUS

CHEF DE CUISINE: CHERYL CRUZ

MANAGER/SOMMELIER: DENNIS REITER

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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