



## APPETIZERS

- PACIFIC OYSTERS ON THE HALF SHELL** SERVED WITH MIGONETTE, PONZU, COCKTAIL SAUCE **2.5 EACH**  
**OYSTERS ROCKEFELLER** THREE OYSTERS, BACON, ABSINTHE CREAM, SPINACH, PARMESAN, CITRUS CRUST **9**  
**CRAB CAKE** HERB AND ARUGULA SALAD, HABANERO-LIME REMOULADE, SCALLION VINAIGRETTE **18**  
**AHI POKE** CUCUMBER NEST, AVOCADO CRÈME, SPICY MAYO, WON TON CHIPS **15**  
**CALAMARI** SWEET CHILI, SCALLIONS, FRESNO PEPPERS **11**  
**SHRIMP COCKTAIL** FRESH LEMON, COCKTAIL SAUCE **12**  
**LOBSTER BISQUE** POACHED LOBSTER, TARRAGON CREAM **10**  
**CHILLED SEAFOOD PLATTER** KING CRAB LEGS, OYSTERS, AHI POKE, SHRIMP **39 SINGLE 79 DOUBLE**  
**CRISPY PORK BELLY** APPLE CHUTNEY, RADISH SLAW **12**  
**CAULIFLOWER SOUP** CRISPY CAULIFLOWER, HERB OIL **9**

## SALADS

- BABY ICEBERG WEDGE** TOMATO, CUCUMBER, RED ONIONS, BACON, DEVILED EGG, BLEU CHEESE, BUTTERMILK DRESSING **10**  
**JUMBO LUMP CRAB "LOUIE" SALAD** ICEBERG CUP, ENGLISH CUCUMBERS, AVOCADO, WATERMELON RADISH, LOUIE DRESSING **18**  
**CAESAR** WHITE ANCHOVIES, SHAVED PARMESAN, GRILLED FOCACCIA **9**  
**MIXED GREENS** CHERRY TOMATO, ENGLISH CUCUMBERS, WATERMELON RADISH, BALSAMIC VINAIGRETTE **9**  
**WINTER GREEN** BLISTERED CHERRY TOMATO, PEARS, BLEU CHEESE, CANDIED WALNUTS, LEMON SHALLOT VINAIGRETTE **10**  
**ROASTED BEET** WHIPPED BURRATA, FRISÉE, POMEGRANATE VINAIGRETTE **10**

## ENTREES

- GRILLED STEELHEAD** BABY CARROTS, HERB FINGERLING POTATOES, BLOOD ORANGE GASTRIQUE **29**  
**PAN ROASTED SCALLOPS** ROASTED SHITAKE MUSHROOM, ISRAELI COUSCOUS, ROMESCO SAUCE **36**  
**BAKED RAINBOW TROUT** ALMOND CRUSTED, GRILLED ASPARAGUS, SAUCE PICATTA **27**  
**STUFFED PORK CHOP** MUSHROOM-SPINACH STUFFING, CRISPY YUKON GOLD POTATOES, SUNDRIED TOMATO CREAM SAUCE **30**  
**GRILLED SWORDFISH** BABY BROCCOLI, SWEET POTATO CRISPS, WHOLE GRAIN MUSTARD, CAPER BERRIES **29**  
**BRAISED SHORT RIB** BRUSSELS SPROUTS, PICKLED RED PEARL ONIONS, RED WINE SAUCE **30**  
**PAN ROASTED CHICKEN** POLENTA CAKE, BROCCOLINI, PIQUILLO PEPPER SAUCE **26**  
**STUFFED MAINE LOBSTER** LOBSTER SHRIMP STUFFING, FENNEL, ASPARAGUS, BÉCHAMEL SAUCE **39**  
**GARLIC PRAWNS** ZUCCHINI NOODLES, WHITE WINE-BUTTER SAUCE, CRISPY FRENCH BREAD **29**

## FROM THE GRILL

### TURF

- C.A.B FILET** 8 OZ. **33** 10 OZ. **39**  
**C.A.B BONE-IN RIBEYE** 22 OZ. **49**  
**PRIME NEW YORK** 14 OZ. **45**  
**PRIME PORTERHOUSE** 24 OZ. **64**  
**PRIME TOP SIRLOIN** 10 OZ. **36**  
**COLORADO LAMB CHOPS** **38**

### SURF

- KING CRAB LEGS** **30**  
**LOBSTER TAIL** **38**  
**OSCAR STYLE** **19**  
**HOKKAIDO SCALLOP** **16**

### SAUCES 3

- BORDELAISE**  
**GREEN PEPPERCORN**  
**CHIMICHURRI**  
**BÉARNAISE**  
**DIANE**

### ENHANCEMENTS 4

- MUSHROOMS & ONIONS**  
**"BLACK & BLEU"**  
**BROILED BLEU CHEESE**  
**GARLIC HERB BUTTER**  
**CARAMELIZED ONION BUTTER**  
**CHILES TOREADORS**

## SIDES

- AU GRATIN POTATOES** **8**  
**BAKED IDAHO POTATO** **8**  
**GARLIC & HERB ROASTED MUSHROOMS** **8**  
**GRILLED ASPARAGUS** **8**  
**CREAMED SPINACH** **8**  
**SWEET MUSTARD BRUSSELS SPROUTS** **7**

- TRUFFLE MACARONI & CHEESE** **9**  
**FIRE ROASTED CREAM CORN** **7**  
**GLAZED BABY CARROTS** **8**  
**MASHED POTATOES** **6**  
**BUTTERED BABY BROCCOLI** **7**  
**CRISPY FRIED CAULIFLOWER** **6**

**EXECUTIVE CHEF:** KEONI SIMMONS

**CHEF:** CHERYL CRUZ

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