



## STARTERS

- CHILLED SEAFOOD** SNOW CRAB LEGS, WEST COAST OYSTERS, SHRIMP COCKTAIL, MUSSELS, CLAMS, HOUSE SAUCES **79**
- HALF DOZEN OYSTERS** WEST COAST OYSTERS, HORSERADISH, CHAMPAGNE MIGNONETTE **25**
- CALAMARI** SPICY MARINARA, TANGY REMOULADE, CHARRED LEMON **15**
- NEW ENGLAND CLAM CHOWDER** BACON LARDON, CHIVES **13** ADD FRIES & CHEESE **2**
- CHEESE & CHARCUTERIE BOARD** CHEF'S SELECTION OF ARTISANAL CHEESES, CURED MEATS, AND ACCOUTREMENTS **19**

## SALADS

- WEDGE** BABY ICEBERG, GORGONZOLA, BACON, RED ONION, CHERRY TOMATO, ENGLISH CUCUMBER, HERB BUTTERMILK DRESSING **13**
- CRAB CAKE** SPRING MIX, CHICORY, FRESH HERBS, RADISHES, CITRUS VINAIGRETTE, MANGO PICO DE GALLO **17**
- LOCAL GREENS** ARTISAN LETTUCE MIX, ENGLISH CUCUMBER, CHERRY TOMATO, WATERMELON RADISH, BALSAMIC VINAIGRETTE **11**
- CLASSIC CAESAR** PETITE ROMAINE HEART, HOUSE MADE CAESAR DRESSING, SHAVED PARMESAN REGGIANO, CHEESE CRISP, WHITE ANCHOVY GARNISH **9**
- PRIME CHOPPED SALAD** BABY KALE, CHICORY, CHARRED SWEET CORN, ROASTED SUMMER SQUASH, SPICED ALMONDS, CHERRY TOMATOES, ENGLISH CUCUMBER, SHERRY-SHALLOT VINAIGRETTE **15**

## ENTREES

- FROM THE LAND**
- BRAISED PRIME SHORT RIB** BORDELAISE SAUCE, WHIPPED POTATO, FOREST MUSHROOMS, PEARL ONION, BACON LARDON **37**
- BERKSHIRE PORK CHOP** DOUBLE BONE-IN TOGARASHI CRUSTED, SNOW PEAS, SHITAKE MUSHROOM, SOY - MUSTARD JUS **29**
- ROASTED HALF CHICKEN** GARLIC-HERB FINGERLING POTATOES, HEIRLOOM CARROTS, CHARRED TOMATO + ONION, CHIMICHURRI **29**
- SPAGHETTI & MEATBALLS** HOUSE MADE PORK + BEEF MEATBALLS, FRESH PASTA, SAN MARZANO MARINARA, FRESH BASIL, PARMESAN REGGIANO, CRUSHED RED PEPPER **23**
- FROM THE SEA**
- CHILEAN SEA BASS** PAN SEARED, PROVENÇAL VEGETABLES, ROASTED TOMATO JUS, BASIL OIL **43**
- BRANZINO** ROASTED, LEMON BEURRE BLANC, CAPER BERRIES, BROWN BUTTER, BABY SUMMER SQUASH **39**
- SEA SCALLOPS** SEARED, GRUYÈRE WHITE POLENTA, ASPARAGUS TIPS, CITRUS-OLIVE OIL, TRUFFLE-PARMESAN CRUMBLES **45**
- KING SALMON** SMOKED POTATO-CAULIFLOWER PUREE, GARLIC CONFIT, BABY ZUCCHINI, GARLIC FLORAL, CITRUS BEURRE BLANC **39**

## FOR TWO

PLEASE ALLOW A MINIMUM WAIT TIME OF 45 MINUTES

- 30 OZ. PRIME DELMONICO BONE-IN NEW YORK** SLICED AND SERVED ON HIMALAYAN SALT ROCK WITH SEASONAL MARKET VEGETABLES **75**
- CÔTE DE BOEUF** 30 OZ. PRIME BONE-IN RIBEYE STEAK, SLICED AND SERVED ON A HOT SIZZLE PLATTER WITH HERB INFUSED HOT CLARIFIED BUTTER **89**
- TRUFFLED LOBSTER MAC N' CHEESE** 2 POUNDS WHOLE MAINE LOBSTER STUFFED WITH FRESH PASTA, THREE CHEESE LOBSTER SAUCE, COGNAC, BLACK TRUFFLES, CITRUS PANKO **Market Price**

## FROM THE GRILL

PRIME CUTS		SPECIALTY CUTS		SURF		SAUCES	
FILET MIGNON	8 OZ. <b>45</b>	10 OZ. <b>55</b>	12 OZ. <b>39</b>	JUMBO SHRIMP	<b>19</b>	AU POIVRE	
BONE-IN RIBEYE		22 OZ. <b>69</b>	AUSTRALIAN WAGYU TOMAHAWK	32 OZ. <b>125</b>	LEMON -GARLIC CREAM SAUCE	BORDELAISE	
BONE-IN NEW YORK		20 OZ. <b>55</b>		1/2 LBS. ALASKAN KING CRAB LEGS,	<b>45</b>	BÉARNAISE	
PORTERHOUSE		24 OZ. <b>63</b>		STEAMED, DRAWN BUTTER, CHARRED LEMON		HOUSE STEAK	
				SOUTH AFRICAN LOBSTER TAIL,	<b>37</b>	CHIMICHURRI	
				POACHED, DRAWN BUTTER, CHARRED LEMON		WHIPPED GARLIC CONFIT	
						RAW HORSERADISH	
						CREAMY HORSERADISH	

## ACCOMPANIMENTS

9

- GRILLED ASPARAGUS** LEMON OIL, SEA SALT
- MARKET VEGETABLES** GARLIC-HERB BUTTER
- SUMMER SUCCOTASH** CORN, SUMMER SQUASH, CHERRY TOMATOES, HERBS, APPLEWOOD SMOKED BACON

- FOREST MUSHROOMS** SHALLOTS & HERBS
- WHIPPED YUKON POTATOES**
- BAKED LOADED IDAHO POTATO**

**CHEF DE CUISINE:** CHERYL CRUZ

**MANAGER/SOMMELIER:** DENNIS REITER

**MAÎTRE d':** VICTOR MENDOZA

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