



STARTERS

- CHILLED SEAFOOD PLATTER** ALASKAN KING CRAB LEGS, OYSTERS, JUMBO SHRIMP, ROCK CRAB CLAWS, HOUSE SAUCES **69**
- HALF DOZEN OYSTERS** WEST COAST OYSTERS, HORSERADISH, BLOOD ORANGE-CHILI MIGNONETTE **21**
- CRISPY CALAMARI** SPICY MARINARA, REMOULADE, CHARRED LEMON **15**
- CRAB CAKE** HERB SALAD, CITRUS VINAIGRETTE, REMOULADE, CAPER BERRIES **17**
- JUMBO SHRIMP COCKTAIL** HOUSE COCKTAIL SAUCE **21**
- NEW ENGLAND CLAM CHOWDER FRIES** FRIED POTATO, SWEET & SPICY CANDIED PORK LARDON, CHEESE, SCALLIONS **15**
- SHRIMP AGUACHILE VERDE** CHARRED PINEAPPLE RELISH, PICKLED SERRANO, MICRO CILANTRO, TARO CHIPS **17**
- PRIME CUT CHEESE & CHARCUTERIE BOARD** CHEF'S CHOICE ACCOUTREMENTS **19**

SALADS

- WEDGE** BABY ICEBERG, GORGONZOLA, BACON, RED ONION, CHERRY TOMATO, ENGLISH CUCUMBER, HERB BUTTERMILK DRESSING **13**
- LOCAL GREENS** ARTISAN LETTUCE MIX, ENGLISH CUCUMBER, CHERRY TOMATO, WATERMELON RADISH, GREEN GODDESS DRESSING **11**
- CLASSIC CAESAR** PETITE ROMAINE HEART, HOUSE MADE CAESAR DRESSING, SHAVED PARMESAN REGGIANO, CHEESE CRISP, WHITE ANCHOVY GARNISH **9**
- KOREAN STEAK SALAD** WAGYU SKIRT STEAK, ARTISAN LETTUCE MIX, PICKLED WATERMELON RADISH, SPICY GREEN ONION, FRIED GARLIC, BLACK GARLIC - SESAME VINAIGRETTE **25**

ENTREES

FROM THE LAND

- BRAISED PRIME SHORT RIB** WHIPPED POTATO, WILD MUSHROOM, PEARL ONION, HEIRLOOM CARROT, PORK LARDON **37**
- DOUBLE BONE-IN BERKSHIRE PORK CHOP** BUTTERED POTATOES, BRAISED RED CABBAGE, PORT-FIG REDUCTION **29**
- SLOW ROASTED HALF CHICKEN** WHIPPED POTATOES, HEIRLOOM CARROT, ROASTED BABY TURNIP, POMEGRANATE MOLASSES **29**
- LAMB MEDALLIONS** ROASTED BABY BEETS, ROSEMARY BABY POTATOES, AGED FETA, PORT - STONE FRUIT GLAZE, MINT DEMI **47**
- WILD MUSHROOM CAVATELLI PASTA** BLACK TRUFFLE CREAM, SHAVED PARMESAN REGGIANO, LEMON ZEST, MICRO BASIL **21**
- PRIME CUT BURGER** WHITE WINE-BUTTER POACHED LOBSTER TAIL, SWEET & SPICY CANDIED BACON, HEIRLOOM TOMATO, BABY ARUGULA, HERB BROWN BUTTER AIOLI, BRIOCHE BUN, STEAK FRIES **27**

FROM THE SEA

- CHILEAN SEA BASS** PINK PEPPERCORN - LEMON THYME CRUSTED, FORBIDDEN RICE, BROWN BUTTER ASPARAGUS, PASSIONFRUIT BEURRE BLANC **49**
- SEARED SEA SCALLOPS** TOASTED ISRAELI COUSCOUS, GOAT CHEESE, AUTUMN SQUASH, DATES, ROASTED WALNUTS, SMOKED PAPRIKA-HONEY DRIZZLE **39**
- GRILLED KING TASMAN SALMON** FINGERLING POTATOES, CHARRED BROCCOLINI FLORETS, BLOOD ORANGE GASTRIQUE, HERB ROASTED TOMATO, TOASTED PINE NUTS, GOLD DUST **49**

30 OZ. PRIME DELMONICO NEW YORK FOR TWO **75**

SERVED SLICED ON A HEATED HIMALAYAN PINK SALT ROCK, SMOKED SEA SALT, SEASONAL MARKET VEGETABLES AND LOADED IDAHO POTATO
(Please allow a minimum wait time of 45 minutes)

FROM THE GRILL

PRIME CUTS

FILET MIGNON	8 OZ.	45	10 OZ.	55
BONE-IN RIBEYE			22 OZ.	69
BONE-IN NEW YORK			20 OZ.	55
PORTERHOUSE			24 OZ.	63

SPECIALTY CUTS

COLORADO LAMB CHOPS	12 OZ.	39
AUSTRALIAN WAGYU TOMAHAWK	32 OZ.	125

SURF

JUMBO SHRIMP, LEMON - GARLIC CREAM SAUCE	15
1/2 LBS. ALASKAN KING CRAB LEGS, STEAMED, DRAWN BUTTER, CHARRED LEMON	35
SOUTH AFRICAN LOBSTER TAIL, POACHED, DRAWN BUTTER, CHARRED LEMON	37

STEAK TOPPERS

OSCAR STYLE	13
LUMP CRAB, ASPARAGUS, BÉARNAISE	
CAJUN PRAWNS	15
CORN FRITTER, CAJUN BEURRE BLANC, CHIVES	
CRAB CAKE	19
WILTED ARUGULA, BEARNAISE, SMOKED TROUT CAVIAR	
PETITE LOBSTER	21
POTATO CAKE, BLACK TRUFFLE CREAM, SMOKED TROUT CAVIAR	

SAUCES

AU POIVRE
BORDELAISE
BÉARNAISE
HOUSE STEAK
CHIMICHURRI
WHIPPED GARLIC CONFIT
RAW HORSERADISH
CREAMY HORSERADISH

ACCOMPANIMENTS **9**

WHIPPED YUKON POTATOES
BAKED LOADED IDAHO POTATO
SAUTÉED WILD MUSHROOM + PEARL ONION

GRILLED ASPARAGUS WITH CHARRED LEMON
MARKET VEGETABLES WITH GARLIC-HERB BUTTER
ROASTED HEIRLOOM CARROTS WITH HONEY-CAJUN BUTTER

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.