



STARTERS

FROM THE LAND

- "OLD FASHIONED" PORK BELLY** LUXARDO CHERRY-PORT REDUCTION, CANDIED ORANGE **13**
PRIME FILET TARTARE EGG YOLK, CORNICHON, CAPERBERRY, ROOT VEGETABLE CRISPS **19**
CHILLED ENGLISH PEA SOUP BUTTERMILK MOUSSE, NASTURTIUM FLOWER PETALS, LEMON PRESERVE **9**
ASPARAGUS SOUS-VIDE SOFT EGG, BACON, FETA, FOIE GRAS HOLLANDAISE, TRUFFLE OIL **15**

FROM THE SEA

- WEST COAST OYSTERS** PINEAPPLE MIGNONETTE, ATOMIC HORSERADISH, COCKTAIL SAUCE **13 / HALF DOZEN**
CHILLED SEAFOOD PLATTER ALASKAN CRAB LEGS, FRESH OYSTERS, SHRIMP COCKTAIL, AHI POKE, HOUSE SAUCES **59**
JUMBO SHRIMP COCKTAIL COCKTAIL SAUCE **15**
PRIME CUT AHI POKE WAKAME, SESAME, CHILI-GINGER SHOYU, TOGARASHI MAYO, SMASHED CUCUMBER **17**

SALADS

- CLASSIC CAESAR** ROMAINE HEART, CAESAR DRESSING, PARMESAN REGGIANO, FOCACCIA CRISP **9**
LOCAL GREENS HEIRLOOM TOMATO, ENGLISH CUCUMBER, RADISH, PEA SHOOTS, MEYER LEMON VINAIGRETTE **11**
CRAB BRUSCHETTA BLUE LUMP CRAB, AVOCADO, CUCUMBER, RADISH, SHISO **19**
ARGENTINIAN STEAK SALAD GRILLED SKIRT STEAK, CHIMICHURRI, LOCAL GREENS **25**
PRIME CUT WEDGE HONEY FIG BLUE CHEESE DRESSING, HEIRLOOM TOMATO, CUCUMBER, BACON LARDON, RED ONION, GORGONZOLA, CANDIED FIG, CHIVE BLOSSOM **15**

ENTREES

FROM THE LAND

- FREE RANGE AIRLINE CHICKEN** POTATO PURÉE, BEURRE MONTÉ, RASPBERRY GASTRIQUE, POTATO LATTICE, MICRO SORREL **27**
GRILLED BONE-IN PORK CHOP ISRAELI COUSCOUS, LIME-MINT RUM GASTRIQUE, GREEN APPLE **29**
COLORADO LAMB CHOPS FINGERLING POTATO, RADICCHIO, BLOOD ORANGE-PORT REDUCTION **47**
ROASTED BONE MARROW PASTA CARBONARA BUCATINI, BACON LARDON, ENGLISH PEA, EGG YOLK, PARMESAN REGGIANO **35**
ROASTED GARLIC BAKED RISOTTO WILD MUSHROOM, BALSAMIC BROWN BUTTER, GRILLED BREAD **27**

FROM THE SEA

- SEARED SEA SCALLOPS** MAITAKE MUSHROOM, ROMESCO, MINT-PEA PURÉE, PISTACHIO DUST **35**
CHILEAN SEA BASS MEDITERRANEAN SPICED, CANNELLINI BEAN, PRESERVE LEMON-OLIVE OIL, HEIRLOOM TOMATO CONSOMMÉ **45**
THAI PEANUT COCONUT SHRIMP BELL PEPPER, CORIANDER, THAI BASIL, FRESNO CHILI, GINGER-LEMONGRASS RICE **35**

12 OZ. BEEF WELLINGTON FOR TWO 75
 MUSHROOM DUXELLES, PUFF PASTRY, AU POIVRE
 (Please allow a minimum wait time of 45 minutes)

FROM THE GRILL

TURF

PRIME FILET MIGNON	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
PRIME SKIRT STEAK		12 OZ. 39
BRANDT TOMAHAWK		32 OZ. 95

SURF

WILD KING SALMON	27
GRILLED JUMBO SHRIMP, CAJUN SPICED	15
1/2 LBS. ALASKAN KING CRAB LEGS, STEAMED	33
SOUTH AFRICAN LOBSTER TAIL, BUTTER POACHED	37
MAKE IT OSCAR STYLE	21
ASPARAGUS, BLUE LUMP CRAB, BÉARNAISE	

- Includes your choice of sauce -

SAUCES

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

ACCOMPANIMENTS 9

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| WHIPPED YUKON POTATOES | MAC N' CHEESE WITH WHITE TRUFFLE PANKO |
| BAKED IDAHO POTATO | GRILLED ASPARAGUS |
| SAUTÉED WILD MUSHROOM + ONION | HEIRLOOM CARROTS |
| SUMMER MARKET VEGETABLES WITH GARLIC-HERB BUTTER | GINGER-LEMONGRASS RICE |

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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