



STARTERS

FROM THE SEA

CHILLED SEAFOOD PLATTER ALASKAN KING CRAB LEGS, FRESH OYSTERS, SHRIMP COCKTAIL, CHILLED LOBSTER TAIL, HOUSE SAUCES **69**

HALF DOZEN OYSTERS WEST COAST OYSTERS, GOOSEBERRIES, PROSECCO-YUZU MIGNONETTE **21**

CRISPY CALAMARI CHIPOTLE AIOLI, REMOULADE SAUCE **15**

AHI POKE MEZCAL INFUSED CHARRED PINEAPPLE + FRESNO PEPPERS, AVOCADO, YUZU, MACADAMIA, TARO ROOT, WASABI TOBIKO, SESAME SEEDS **17**

CRAB CAKE HERB SALAD, CITRUS VINAIGRETTE, REMOULADE, CAPER BERRIES **17**

JUMBO SHRIMP COCKTAIL HOUSE COCKTAIL SAUCE **21**

SHRIMP & CRAB BISQUE CRAB & CORN FRITTER, SPICED SHERRY CREAM, MICRO GREENS **13**

OYSTER ROCKEFELLER HALF SHELLED OYSTERS, GARLIC BUTTER-HERB SAUCE, SPINACH, BACON, PARMESAN + PARSLEY PANKO **13**

NEW ENGLAND CLAM CHOWDER FRIES HOUSE MADE CHOWDER, THICK CUT FRIES, CHEESE, BACON, SCALLIONS **15**

FROM THE LAND

CRISPY PORK BELLY SWEET CORN + CHILI CHOWDER, SMOKED BACON, PICKLED GYPSY PEPPERS + RED PEARL ONIONS **13**

DUCK ADOBO DUCK LEG LOLLIPOPS, WHITE RICE, ADOBO SAUCE, HEIRLOOM TOMATO SALSA + FISH SAUCE, SCALLION **17**

PRIME CUT CHEESE BOARD CHEF'S SELECTION OF THREE CHEESES, BREAD + CRACKERS, PICKLED VEGETABLES, PRESERVES, TOASTED NUTS **17**

SALADS

WEDGE BABY ICEBERG, HERB BUTTERMILK DRESSING, GORGONZOLA CRUMBLE, BACON, RED ONION, TOMATO, CUCUMBER **13**

LOCAL GREENS PETITE LETTUCE MIX, CHERRY TOMATO, CUCUMBER, WATERMELON RADISH, MICRO SHOOTS, GREEN GODDESS DRESSING, CROSTINI **11**

CLASSIC CAESAR ROMAINE HEART, CAESAR DRESSING, FRIED CAPERS, SHAVED PARMESAN, PARMESAN CRISP, WHITE ANCHOVY GARNISH **9**

ARGENTINIAN STEAK SALAD GRILLED SKIRT STEAK, CHIMICHURRI, LOCAL GREENS **25**

CAPRESE BURRATA HEIRLOOM TOMATO, BURRATA, FRESH BASIL, ARUGULA, AGED BALSAMIC GLAZE, EXTRA VIRGIN OLIVE OIL **13**

ENTREES

FROM THE LAND

CRISPY CHICKEN ARROZ CALDO FREE RANGE AIRLINE CHICKEN BREAST, GINGER INFUSED RICE PORRIDGE, FRIED GARLIC, CALAMANSI, SCALLION **27**

GRILLED PRIME SKIRT STEAK FONDANT POTATO, CHARRED TOMATO JUS, CAULIFLOWER PURÉE, CRISPY ONION + KALE, AU POIVRE **43**

BRAISED SHORT RIB WHIPPED YUKON POTATOES, HEIRLOOM CARROTS, SAUTÉED SPINACH, PEARL ONION, BORDELAISE **37**

GRILLED LAMB CHOPS MOREL MUSHROOM + PEPPERCORN DEMI, CHARRED APRICOT RELISH, BUTTER-THYME POTATOES **47**

SUN DRIED TOMATO + ARTICHOKE PASTA FRESH PASTA, PESTO CREAM, HONEY ALMONDS, MICRO BASIL **21**

PC STEAKHOUSE BURGER SPECIAL GRIND BEEF PATTY, FOIE GRAS TORCHON, PARMESAN REGGIANO, WILD MUSHROOMS, SWEET & SPICY BACON **25**

GRILLED BERKSHIRE PORK CHOP APPLE-ROSEMARY CHUTNEY, BOURBON GLAZE, GRANNY APPLE CHIP, CORNBREAD WITH BRÛLÉE HONEYCOMB **29**

BRAISED LAMB SHANK CRISPY POTATOES, SPICED CARROT PURÉE, HEIRLOOM CARROT CHIPS, PICKLED RED ONION, MUSTARD - CALVADOS SAUCE **41**

FROM THE SEA

SEARED HALIBUT CHINESE LONG BEAN, KABOCHA SQUASH, EGGPLANT, CALAMANSI FUMET **37**

CHILEAN SEA BASS KABOCHA SQUASH, BOK CHOY, GREEN TEA SOBA NOODLES, PICKLED CARROT-GINGER SLAW, DASHI BROTH **49**

SEARED SEA SCALLOPS CHICKPEA PURÉE, ALEPPO PEPPER, SALMORIGLIO, SPINACH, TOASTED PINE NUTS **39**

SEAFOOD FLORENTINE PASTA SHRIMP, CRAB, FRESH PASTA, SPINACH, BLISTERED TOMATO, BLACK TRUFFLE CREAM **43**

12 OZ. BEEF WELLINGTON FOR TWO **75**

MUSHROOM DUXELLES, PUFF PASTRY, ASPARAGUS, MALDON SEA SALT, AU POIVRE

(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
DELMONICO BONE-IN NEW YORK			20 OZ.	55
PORTERHOUSE			24 OZ.	63
TOP SIRLOIN			10 OZ.	39

SPECIALTY CUTS

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

SURF

GRILLED WILD SALMON	7 OZ.	27
JUMBO SHRIMP, LEMON - GARLIC CREAM SAUCE		15
1/2 LBS. ALASKAN KING CRAB LEGS, STEAMED WITH CHARRED LEMON		35
SOUTH AFRICAN LOBSTER TAIL, POACHED WITH CHARRED LEMON		37
MAKE IT OSCAR STYLE		
GRILLED ASPARAGUS, JUMBO LUMP CRAB, BÉARNAISE		21

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
POTATO AU GRATIN

GRILLED ASPARAGUS WITH CHARRED LEMON
MARKET VEGETABLES WITH GARLIC-HERB BUTTER
BLISTERED SHISHITO PEPPERS WITH LEMON GARLIC-SESAME OIL + BONITO
CARBONARA MAC N' CHEESE

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.