



LAND OR SEA STARTERS

- CLAM CHOWDER** BACON LARDON, CHIVES **13**
- FRENCH ONION SOUP** CARAMELIZED ONION + SHALLOTS, GARLIC-HERB CROSTINI, GRUYERE CHEESE **11**
- AUBERGINE PROVENÇAL** ROASTED JAPANESE EGGPLANT, SQUASH, FARRO "RISOTTO", ROMESCO SAUCE **19**
- JUMBO COCKTAIL SHRIMP** HOUSE MADE COCKTAIL SAUCE **22**
- CRISPY CALAMARI** SPICY MARINARA, TANGY REMOULADE, LEMON **18**
- FRESH OYSTERS** HALF DOZEN, HORSERADISH, CHAMPAGNE MIGNONETTE, COCKTAIL SAUCE **25**
- CHILLED SEAFOOD** CRAB LEGS, FRESH OYSTERS, JUMBO SHRIMP COCKTAIL, SPLIT LOBSTER TAILS, HOUSE SAUCES **MP**

SALADS

- STEAKHOUSE WEDGE** BABY ICEBERG, HERB BUTTERMILK DRESSING, GORGONZOLA, CUCUMBER, TOMATO, RED ONION, BACON **15**
- CLASSIC CAESAR** PETITE ROMAINE, HOUSE MADE CAESAR, SHAVED PARMESAN, WHITE ANCHOVIES, GARLIC-HERB CROSTINI **10**
- LOCAL GREENS** MIXED GREENS, CUCUMBER, TOMATO, RADISH, RED ONION, CARROT **12**
Dressing Choices: Ranch, Balsamic Vinaigrette, Bleu Cheese, Red Wine Vinegar + Olive Oil

LAND OR SEA ENTRÉES

- ROASTED CHICKEN "POT PIE"** BUTTERY PUFF PASTRY, SAVORY CREAM SAUCE, ROOT VEGETABLES **33**
- BRAISED PORK CHOP** APPLE CIDER-CHILI GLAZED, KALE, WHITE BEAN, GREMOLATA **39**
- SEARED DIVER SCALLOPS** CARROT-GINGER PURÉE, HAZELNUT BUTTER, CRISPY BRUSSELS SPROUTS + ONION PETALS **50**
- KING SALMON** BUTTERNUT-PARSNIP PURÉE, BRAISED WHITE WINE SWISS CHARD, GARLIC CONFIT, ROASTED RED GRAPES, HONEY-BALSAMIC GLAZE **43**
- HALIBUT MEUNIÈRE** FINGERLING POTATOES, BROCCOLINI, CHARRED LEMON, FRIED CAPERS **40**

STEEL & COUNTRY

- FRENCH STEAK FRITES** 10 OZ. PRIME FILET MIGNON, MAÎTRE DE BUTTER, AU POIVRE, PARMESAN-TRUFFLE FRIES **65**
- GERMAN BEEF ROULADEN** 16 OZ. PRIME SKIRT, ROASTED RED BELL PEPPER, CARAMELIZED SHALLOTS, FRESH HERBS, PETITE POTATOES **55**
- JAPANESE SAKE FLAT IRON STEAK** 16 OZ. PRIME FLAT IRON, SAKE-SOY MARINADE, TOGARASHI SEASONED, WASABI-CHIVE BUTTER, JASMINE RICE, SAUTÉED BOK CHOY SLAW, FRIED LOTUS **65**
- AMERICAN "RED, WHITE AND BLUE"** 22 OZ. PRIME BONE-IN RIBEYE, HOUSE STEAK SEASONING, BROILED BLUE CHEESE, WHIPPED YUKON POTATOES, ROASTED CHERRY TOMATOES, TOBACCO ONIONS **85**

FROM THE GRILL

PRIME CUTS		SPECIALTY CUTS		SEAFOOD	
FILET MIGNON	8 OZ. 49 10 OZ. 59	COLORADO LAMB CHOPS	12 OZ. 45	ALASKAN CRAB LEGS	8 OZ. MP
BONE-IN RIBEYE	22 OZ. 72	AUSTRALIAN WAGYU TOMAHAWK	32 OZ. 135	SOUTH AFRICAN LOBSTER TAIL	7 OZ. MP
BONE-IN NEW YORK	20 OZ. 64	PRIME DELMONICO BONE-IN NEW YORK	30 OZ. 85	TRUFFLED LOBSTER	
PORTERHOUSE	24 OZ. 75	<i>Served on a Himalayan salt block with market vegetables</i>		MAC N' CHEESE	Market Price
		PRIME CÔTE DE BOEUF (BONE-IN RIBEYE)	30 OZ. 99	<i>2 pounds whole Maine lobster, fresh pasta, three cheese lobster sauce, black truffles, citrus panko</i>	
		<i>Served on a hot sizzle platter with maître de butter</i>			

ACCOMPANIMENTS **10**

- WHIPPED YUKON POTATOES** WITH CHIVE GARNISH
- LOADED BAKED IDAHO RUSSET** WITH BUTTER, CHEESE, SOUR CREAM, BACON, SCALLIONS
- FRIED BRUSSELS SPROUTS** WITH WHOLE GRAIN HONEY MUSTARD VINAIGRETTE
- GRILLED ASPARAGUS** WITH MAÎTRE DE BUTTER
- WILD MUSHROOMS** WITH CREMINI, MAITAKE, OYSTER, PORTOBELLA, GARLIC-THYME BUTTER
- MARKET VEGETABLES** WITH HERB-GARLIC BUTTER

SAUCES

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

CHEF DE CUISINE: CHERYL CRUZ **MANAGER/SOMMELIER:** DENNIS REITER **MAÎTRE D':** GARY-JOSEPH ROBERTSON

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