

- starters -

pasta	15
chef's weekly selection	
tiger prawns	21
cocktail, lemon	
oysters *	mp
cocktail, mignonette	
grazing board	mp
chef's selection of cured meats, cheeses, olives, preserves, honey	
prime beef tartare *	18
arugula, caper, parmesan, quail egg, garlic vinaigrette	
ceviche *	17
shrimp, scallop, crab, cucumber, onion, citrus, wonton chips	
caprese	15
burrata, heirloom tomato, basil, balsamic	
ahi tuna *	18
sesame oil, soy, cilantro, cucumber, wonton	
crispy pork belly	16
ginger, caramel, cabbage slaw	
shellfish tower *	mp
lobster, prawn, crab, oyster, scallop, clams, mussels	

- soups -

french onion soup	14
gruyere, crouton	
leek & potato soup	14
herbed crème fraiche, cayenne, fried leek	

- salads -

grilled romaine	14
caesar dressing, heirloom tomato, parmesan, focaccia	
wedge of iceberg	13
garlic herb dressing, bleu cheese, apples, onion, bacon, cucumber	
market salad	12
chef's weekley selection	
spinach salad	14
apple, onion, candied pecans, goat cheese, bacon vinaigrette	

alexander link *restaurant manager* | reinaldo cruz *chef de cuisine*

if you have a food allergy please speak with the chef, the manager, or your server.

\* consuming raw or undercooked meat, seafood, poultry, or eggs may increase your risk of food-borne illness.

- steaks & chops -

usda certified beef			
filet mignon 8oz prime *	54	new york strip 14oz prime *	49
ribeye 16oz choice *	46	bone-in filet 10oz prime *	64
veal chop 16oz prime *	45	skirt 8oz* chimichurri	40
long bone tomahawk ribeye 30oz certified angus beef*			120
duroc pork chop*   apple & sausage stuffing, brussels sprouts			42
half rack of lamb*   compound mint butter, bordelaise			45
short rib 8oz *   sweet potato polenta, red wine demi			32

- accompaniments -

lobster tail	28	brandied onions	6
crab oscar	21	bordeiase	3
tiger prawn	21	compound herb butter	4
scallops	18	chimichurri	3
rogue bleu cheese	7	bearnaise	4
marrow bone	8	au poivre	4

- fish, poultry, pasta -

diver scallops	38
corn & chorizo chowder, cilantro	
chilean salmon	32
eggplant, sauteed kale	
chilean seabass	42
asparagus, lump crab, bearnaise	
branzino	36
kitchidi rice, indian five spice	
airline chicken breast	28
smashed fingerlings, veloute	
blackend shrimp alfredo	32
tagliatelle, parmesan, herbed bread crumb, lemon zest	

- sides-

roasted wild mushrooms	15
four cheese mac & cheese	18
baked potato   loaded boursin style \$2	10
steak fries   parmesan, herbed ketchup, horseradish cream	12
yukon gold whipped potatoes	12
creamed spinach	13
grilled asparagus   parmesan	13
heirloom carrots   calabria pepper, mint, parsley	12
honeyed truffle risotto	14
brussels sprouts   peanut sauce, wild berry coulis, chopped peanuts	14