appetizers

artisan pasta
seared ahi tuna
prime steak & eggs
prime sliders

seasonal vegetables, fresh herbs, artisan cheese 11 cucumber, avocado, ginger, lemon, soy dressing, wonton 14 63° egg, potato hash, béarnaise 12 aged cheddar, bacon, onions, herb ketchup, seeded brioche

shellfish

seasonal oysters jumbo lump crab cake chilled shellfish platter braised mussels shrimp cocktail crab duo

meyer lemon cocktail, mignonette market price creamed corn, micro greens, spiced popcorn dust 15 for two - lobster, shrimp, crab, scallops, oysters, clams market price garlic broth, scallions, fresh herbs, crostini 14 horseradish, avocado, tomato salad jumbo lump, snow crab, peppercorn tuile

soups

smoked tomato bisque | parmesan cream, basil 8

french onion caramelized onions, gruyere, petite grilled cheese 8

greens

romaine spinach iceberg caprese

caesar dressing, parmesan cheese, sundried tomatoes, herb focaccia 9 truffle honey dijon, red onion, shaved fennel, spiced almonds, goat cheese 8 garlic dressing, bacon, green apple, red onion, candied nuts, blue cheese 9 heirloom tomato, mozzarella, micro basil, pine nuts, aged balsamic

if you have a food allergy, please speak to the chef, manager or your server consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

prime steaks

new york strip	14 oz	prime	43
petite filet	8 oz	prime	39
filet	12 oz	prime	52
ribeye	16 oz	prime	44
bone-in ribeye	20 oz	prime	56
porterhouse	40 oz	prime for two	85

sauces

hollywood steak sauce 3 | béarnaise 3 | chimichurri 3 au poivre 3 | bordelaise 3 | blue cheese peppercorn butter 3

toppings

rogue creamery blue cheese $\,7\,\,$ | brandy caramelized onions $\,6\,$

specialties

half rack lamb	8oz colorado	34
free-range chicken	scallopini, caprese	26
veal chop	16oz long bone	47
bison ribeye	14oz american	54

seafood & shellfish

ahi tuna	artichoke, french beans, tomato, infused olive oil 34
scottish salmon	arborio risotto, squash, tomato, basil, shrimp sauce 28
day boat scallops	shitake "bacon", portabello chips, vichyssoise sauce 29
cold water lobster	broiled, butter poached or steamed market price
chilean sea bass	mushrooms, peas, cipollini, pancetta, marsala 34

side dishes

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creamed spinach 9 | sweet creamed corn 9
grilled asparagus 8 | pan roasted mushrooms 8 | baby carrots 8
truffle mac & cheese 13 | roasted fingerlings 9
horseradish mashed potatoes 7 | sea salt crusted baked potato 7
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john harder chef de cuisine | hristina ninova restaurant manager