

appetizers

artisan pasta	seasonal vegetables, fresh herbs, artisan cheese 11
seared ahi tuna	cucumber, avocado, ginger, lemon, soy dressing, wonton 14
prime steak & egg	63° egg, potato hash, béarnaise 12
prime sliders	smoked gouda, quail egg, tomato, seeded brioche 12

shellfish

seasonal oysters	meyer lemon cocktail, mignonette <i>market price</i>
jumbo lump crab cake	creamed corn, microgreens, spiced popcorn dust 15
chilled shellfish platter	for two - lobster, shrimp, crab, scallops, oysters, clams <i>market price</i>
braised mussels	garlic broth, scallions, fresh herbs, crostini 14
shrimp cocktail	horseradish, avocado, tomato salad 16
crab duo	jumbo lump, snow crab, peppercorn tuile 15

soups

french onion	caramelized onions, gruyère, petit grilled cheese 8
mushroom bisque	parmesan cream, porcini powder 8

greens

romaine	caesar dressing, sundried tomatoes, herb focaccia, parmesan cheese 9
spinach	sherry mustard vinaigrette, red onion, spiced almond, maple oatmeal chèvre 8
iceberg	garlic dressing, bacon, green apple, red onion, candied nuts, blue cheese 9
cobb	buttermilk garlic dressing, ham, tomato, quail egg, red onion, blue cheese 13

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

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

prime steaks

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

sauces | 3

hollywood steak sauce | béarnaise | rosemary dijon demi glace
au poivre | bordelaise | chipotle cumin butter

toppings

rogue creamery blue cheese 7 | brandy caramelized onions 6

specialties

half rack lamb	8oz colorado	34
cornish hen	spinach risotto, tomato butter sauce	26
veal chop	16oz long bone	47
american kobe	12 oz mishima ranch skirt	58

seafood & shellfish

ahi tuna	artichoke, kalamata olives, tomato	34
scottish salmon	grilled artichoke, celery root, parsley lemon oil	28
day boat scallops	loaded potato hash	29
cold water lobster	broiled, butter poached or steamed	<i>market price</i>
chilean sea bass	mushrooms, peas, cipollini, pancetta, marsala	34

side dishes

creamed spinach 9 | sweet creamed corn 9
grilled asparagus 8 | pan roasted mushrooms 8 | rainbow swiss chard 8
truffle mac & cheese 13 | fingerling fries 9 | sea salt crusted baked potato 7
creamy mashed potatoes 7 | horseradish mashed potatoes 7 | garlic mashed potatoes 7

john harder chef de cuisine | *hristina ninova* restaurant manager