



- STARTERS**
- PASTA** CHEF'S SEASONAL SELECTION **14**
 - SESAME AHI TUNA** SEAWEED SALAD, SESAME SOY DRESSING, SHISO **15**
 - APPLEWOOD BACON** BOURBON, JALAPENO, STEWED MUSTARD SEEDS **14**
 - PRIME SLIDERS** GRUYERE, QUAIL EGG, TOMATO, SEEDED BRIOCHE **15**
- SHELLFISH STARTERS**
- SEASONAL OYSTERS** LEMON, COCKTAIL, MIGNONETTE **HALF DOZEN 19 DOZEN 35**
 - CHILLED SHELLFISH PLATTER** LOBSTER, SHRIMP, CRAB, SCALLOP, OYSTER, CLAM **MARKET**
 - BRAISED MUSSELS** WHITE WINE, GARLIC, BASIL, CROSTINI **14**
 - CRAB SALAD** JUMBO LUMP, FENNEL, WONTON CHIP **22**
 - TIGER SHRIMP** FENNEL, LEMON, COCKTAIL **21**
- SOUPS**
- FRENCH ONION** CARAMELIZED ONION, GRUYERE, PETITE GRILLED CHEESE **12**
 - POTATO LEEK** FOCACCIA CROUTONS, CRISPY BASIL **10**
- GREENS**
- ROMAINE** CAESAR DRESSING, SUN DRIED TOMATO, FOCACCIA, PARMESAN **13**
 - MARKET** STRAWBERRY, MICRO GREENS, PISTACHIO, WONTON, BLEU CHEESE **14**
 - ICEBERG** GARLIC DRESSING, BACON, APPLE, ONION, CANDIED WALNUT, BLEU CHEESE **14**
 - TOMATO** BALSAMIC, OLIVE OIL, BASIL, MOZZARELLA **14**

*if you have a food allergy please speak with the chef, the manager, or your server
consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of food-borne illness*

final cut

STEAKHOUSE

U.S.D.A. PRIME BEEF

FILET 8 oz 47 12 oz 59
NEW YORK STRIP 14 oz 49
RIBEYE 16 oz 46
BONE-IN RIBEYE 20 oz 61
PORTERHOUSE 40 oz 90

ADDITIONS

SCALLOPS 18
CRAB CAKE 20
LOBSTER TAIL 33
OSCAR 22
TIGER SHRIMP 21
BRANDIED ONIONS 6
ROGUE CREAMERY BLEU CHEESE 7

SAUCES

**AU POIVRE; BEARNAISE; BORDELAISE;
 BLACK TRUFFLE BUTTER;
 SRIRACHA GLACE DE VEAU;
 HOLLYWOOD STEAK SAUCE** 3

SPECIALTY CUTS

WAGYU CHEF'S SEASONAL SELECTION 59
VEAL CHOP 16 OZ BONE-IN, GRILLED 53
HALF RACK OF LAMB 8 OZ COLORADO LAMB, GRILLED 52
CHICKEN BREAST HERBED TOMATO, MOZZARELLA, PESTO ORZO 26

SEAFOOD

CRAB CAKE RED PEPPER COULIS, AVOCADO 43
SALMON MANCHEGO RISOTTO, CHIVE OIL 30
HALIBUT PANKO, CHIVE, LEMON, CARROT, PEAS 36
DAY BOAT SCALLOPS FINGERLING POTATO, BACON, HERBED SOUR CREAM 32
COLD WATER LOBSTER BROILED, BUTTER POACHED, OR STEAMED MARKET

SIDES

CREAMED SPINACH 12
CREAMED SWEET CORN 10
GRILLED ASPARAGUS 14
PAN ROASTED MUSHROOMS 11
STEAMED BROCCOLI 10
TRUFFLED MAC & CHEESE 15
SEA SALT BAKED POTATO 9
HORSERADISH MASHED POTATOES 10
GARLIC MASHED POTATOES 10
SAFFRON LOBSTER RISOTTO 31
BACON CHEDDAR MASHED POTATOES 14
DUCK FAT STEAK FRIES 11