

- starters -

pasta	14
chef's weekly selection	
tiger prawns	16
cocktail, greens, radish	
oysters *	mp
cocktail, mignonette	
fried chicken	17
smoked glaze, charred slaw, pickled vegetable	
prime beef tartare *	14
focaccia toast, horseradish, arugula, caper	
lamb meatball *	
cauliflower cream, mint pesto, pistachio, grilled bread	16

- soups -

french onion soup	14
gruyere, crouton	
corn chowder	14
smoked butter, guajillo	

- salads -

romaine	12
caesar dressing, sundried tomato, parmesan, focaccia crouton	
wedge of iceberg	13
garlic herb dressing, bleu cheese, apples, onion, bacon, cucumber	
market salad	12
local greens, local fruit, house dressing	

alexander link *restaurant manager* | steven hillenbrand *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 prime beef

filet mignon 8oz *	52	new york strip 14oz *	49
		bone-in ny strip 20oz * 28 day dry-aged	64

specialty cuts

ribeye 16 oz choice *	42	skirt 8 oz choice *	32
		snake river farms wagyu teres major black label *	45
		slayer pork chop * creamed corn, smoked tomato jam	42

- accompaniments -

lobster tail	25	brandied onions	6
tiger prawn	16	black truffle butter	3
scallops	18	chimichurri	3
rogue bleu cheese	7	bearnaise	3

- fish, poultry, pasta -

diver scallops			38
		spring pea puree, corn, bacon, horseradish	
chilean salmon			32
		caramelized fennel puree, citrus fennel salad	
halibut			38
		miso butter, charred brussels sprouts	
airline chicken breast			26
		smashed potato, aji amarillo, corn, romaine	
spiced lamb tagliatelle			24
		merguez, arugula, mint pistachio pesto	
goat cheese agnolotti			22
		pea puree, roasted carrots, toasted seeds	

- sides-

fried cauliflower lemon, shaved parm, espelette	12
setas roasted wild mushrooms	16
truffled mac & cheese	15
baked potato	10
duck fat fries herbed ketchup, aioli	10
elote creamed corn queso fresco, lime, beer	12
yukon gold whipped potatoes	10
grilled asparagus	10
heirloom carrots beef fat, verde	12