

## - starters -

pasta	14
chef's weekly selection	
tiger prawns	16
cocktail, greens, radish	
oysters *	mp
cocktail, mignonette	
roasted brussels sprouts	13
peanut sauce, wild berry coulis, chopped peanuts	
prime beef tartare *	14
brioche crouton, arugala, caper, garlic vinaigrette	
ceviche*	16
shrimp, scallop, lobster, avocado, citrus, focaccia crostini	

## - soups -

french onion soup	14
gruyere, crouton	
pumpkin bisque	14
roasted pumpkin, pepitas, nutmeg	

## - 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* | 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 prime & choice beef

filet mignon 8oz prime *	52	new york strip 14oz prime *	49
ribeye 16oz choice *	42	skirt 8oz choice *	32
bone-in ny strip 20oz prime, 28 day dry-aged *			64

### specialty cuts

snake river farms wagyu teres major black label *			45
short rib 8oz *   sweet potato grits, mustard greens			35
half rack of lamb *   compound mint butter, bordelaise			45
duroc pork chop 16oz *   cinnamon apple compote			34

### - 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 cauliflower & horseradish puree, brussels, sweet potato, corn, lardon			38
chilean salmon eggplant puree, mustard greens			32
chilean seabass bok choy, bechamel			38
pan seared split chicken pumpkin and sage risotto, smoked chicken jus			28
mussels & clam linguine white wine, basil, capers, roasted red pepper, garlic			26

### - sides-

setas roasted wild mushrooms			15
truffled mac & cheese			15
baked potato   loaded boursin style \$2			10
steak fries   parmesan, herbed ketchup, horseradish cream			12
yukon gold whipped potatoes			10
grilled asparagus			12
heirloom carrots   bourbon maple sage, green apple			12