

## - starters -

pasta	15
chef's weekly selection	
tiger prawns	21
cocktail, lemon	
oysters *	mp
cocktail, mignonette	
grazing board	mp
chef's selection of cured meats, cheeses, preserves, honeycomb	
prime beef tartare *	18
arugula, caper, parmesan, quail egg, garlic vinaigrette	
ceviche *	17
shrimp, scallop, lobster, avocado, citrus, wonton chips	
ahi tuna *	18
sesame oil, soy, cilantro, cucumber, wonton	
crispy pork belly	16
ginger, caramel, cabbage slaw	
shellfish tower *	mp
lobster, prawn, crab, oyster, clams, mussels	

## - soups -

french onion soup	14
gruyere, crouton	
leek bisque	12
garlic confit, crème fraiche	

## - salads -

grilled romaine	14
caesar dressing, blistered tomato, parmesan, anchovies, focaccia	
wedge of iceberg	13
garlic herb dressing, bleu cheese, apples, onion, bacon, cucumber	
market salad	12
local greens, local fruit, house dressing	
panzanella salad	12
peas, fennel, sour dough, kombucha vinaigrette	

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 beef			
filet mignon 8oz prime *	54	new york strip 14oz prime *	49
ribeye 16oz prime *	46	skirt 8oz certified angus *	32
veal chop 16oz *	45	sirloin 8oz american wagyu *	42
long bone tomahawk ribeye 30oz certified angus beef *			120
half rack of lamb *   compound mint butter, bordelaise			45

### - accompaniments -

lobster tail	28	brandied onions	6
crab oscar	21	bordeleaise	3
tiger prawn	21	black truffle butter	6
scallops	18	chimichurri	3
rogue bleu cheese	7	bearnaise	4

## - fish, poultry, pasta -

diver scallops	38
seasonal succotash, lardon	
chilean salmon	32
bok choy, soy glaze	
chilean seabass	42
asparagus, lump crab, bearnaise	
airline chicken breast	28
broccolini, red pepper coulis	
short rib papardelle	32
sugar snap peas, mushrooms, au poivre	

### - sides-

setas roasted wild mushrooms	15
truffled mac & cheese	18
baked potato   loaded boursin style \$2	10
steak fries   parmesan, herbed ketchup, horseradish cream	12
yukon gold whipped potatoes	12
broccolini   lemon, garlic	10
grilled asparagus	12
heirloom carrots   calabria pepper, mint, parsley	12
mushroom risotto   mushroom, asparagus, parmesan	14
brussels sprouts   peanut sauce, wild berry coulis, chopped peanuts	14