

## - 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, olives, preserves, honey	
prime beef tartare *	18
arugula, caper, parmesan, quail egg, garlic vinaigrette	
koji wagyu dog duo*	16
sriracha aioli, kimchi, brioche bun	
caprese	15
burrata, heirloom tomato, basil, balsamic	
ahi tuna*	18
avocado, cucumber, cilantro, sesame, soy, wonton	
crispy pork belly	16
ginger, caramel, cabbage slaw	
shellfish tower *	mp
lobster, prawn, crab, oyster, scallop, clams, mussels	

## - soups -

french onion soup	14
gruyere, crouton	
wild mushroom soup	14
cremini, oyster, shiitaki chips	

## - salads -

romaine	14
caesar dressing, prosciutto, parmesan, focaccia	
wedge of iceberg	13
garlic herb dressing, bleu cheese, apples, onion, bacon, cucumber	
market salad	12
chef's weekly selection	
field greens	14
anju pear, cucumber, goat cheese croquets, champagne 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 choice *	46	bone-in filet 10oz prime *	64
veal porterhouse 14oz*	45	skirt 8oz* chimichurri	40
long bone tomahawk ribeye 30oz certified angus beef*			120
long bone tomahawk pork chop 16oz dry aged*			42
half rack of lamb*   compound mint butter, bordelaise			45
short rib 8oz *   sweet potato polenta, red wine demi			32

### - accompaniments -

lobster tail	28	brandied onions	6
crab oscar	21	bordeaux	3
tiger prawn	21	compound herb butter	4
scallops	21	chimichurri	3
rogue bleu cheese	7	bearnaise	4
marrow bone	8	au poivre	4

## - fish, poultry, pasta -

diver scallops	38
lemon basil risotto	
chilean salmon	32
eggplant, sauteed kale	
chilean seabass	42
asparagus, lump crab, bearnaise	
halibut	36
swiss chard, lardon, pineapple beurre blanc	
airline chicken breast	28
smashed fingerlings, veloute	
blackend shrimp alfredo	32
tagliatelle, parmesan, herbed bread crumb, lemon zest	

### - sides-

roasted wild mushrooms	15
four cheese mac & cheese	18
baked potato   loaded boursin style \$2	10
steak fries   parmesan, herbed ketchup, horseradish cream	12
yukon gold whipped potatoes	12
charred broccoli   cheddar cream	13
grilled asparagus   parmesan	13
heirloom carrots   calabria pepper, mint, parsley	12
lemon basil risotto	14
brussels sprouts   peanut sauce, wild berry coulis, chopped peanuts	14