

- starters -

pasta	14
chef's weekly selection	
tiger prawns	16
cocktail, greens, radish	
oysters *	mp
cocktail, mignonette	
fried chicken	15
smoked glaze, charred slaw, house pickle	
prime beef tartare *	14
pickled shallot, black garlic, miso kewpie, enoki hay	
merguez *	
charred romaine, lentils, preserved lemon	16

- soups -

french onion soup	14
gruyere, crouton	
setas mushroom	14
local mushrooms, cognac, thyme	

- salads -

romaine	10
caesar dressing, sundried tomato, parmesan, foccacia crouton	
wedge of iceberg	13
garlic herb dressing, bleu cheese, apples, onion, bacon, cucumber	
market salad	12
local greens, local fruit, house dressing	
celeriac & squash	12
lemon, ricotta, bacon vinaigrette, pistachio	

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 ribeye 24oz *	74	bone-in ny strip 20 oz * dry-aged	64

specialty cuts

ribeye 16 oz *	38	hanger steak 10 oz *	29
48 hour short rib *		celiac, koji	45
slayer pork chop *		creamed corn, smoked tomato jam	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			36
sweet potato puree, candied bacon, celery root			
chilean salmon			32
potlikker, grilled bok choy, piquillo verde,			
U-10 red shrimp			34
grit arincini, trinity, stewed beans			
airline chicken breast			26
smahed potato, aji amarillo, corn, romaine			
wild boar tagliatelle			24
wild boar ragu, parmesean, arugula			
sweet potato gnocchi			22
shiso brown butter, maple miso, royal trumpet, kale			

- for the table-

creamed kale fois gras, truffle crumb	16
roasted wild mushrooms	15
truffled mac & cheese	15
baked potato	8
duck fat fries herbed ketchup, aioli	10
braised greens ham hock, apple vinegar	10
yukon gold whipped potatoes	10
grilled asparagus	10
heirloom carrots miso caramel, furikake	12