

- 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	
spanish octopus	18
blistered shishitos, mild chorizo, chili sesame dressing	

- soups -

french onion soup	14
gruyere, crouton	
parsnip bisque	12
fried leek, leek oil	

- 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	
winter kale salad	14
blood orange, burrata, cranberries, walnut, balsamic vinaigrette	
green bean salad	13
haricots verts, red onion, heirloom tomato, apple cider 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 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
sirloin 8oz durham ranch american wagyu *			42

specialty cuts

half rack of lamb * compound mint butter, bordelaise	45
duck breast * turnip & pomegranate puree, bordelaise	46
short rib * sweet potato grits, mustard greens	35
pork schnitzel * german potato salad, apple cider vinegar	34

- accompaniments -

lobster tail	25	brandied onions	6
crab oscar	18	bordeleaise	3
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 collard greens, lardon	32
chilean seabass asparagus, lumb crab, bearnaise	38
pan seared split chicken sweet potato au gratin	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
swiss chard	10
grilled asparagus	12
heirloom carrots bourbon maple sage, green apple	12