

Cold Appetizers



CLASSIC CAESAR \$15 ROMAINE HEARTS, CRISPY PARMESAN, FOCACCIA CROUTONS	STEAKHOUSE CHOPPED SALAD (GF) \$15 CHERRY TOMATO, CUCUMBER, RADISH, CHARRED CORN, PEPPERONCINI, CALABRESE SALAMI, SMOKED CHEDDAR, CARROT, RED ONION, LEMON-HERB VINAIGRETTE	CRISPY CILIEGINE MOZZARELLA \$18 & PROSCIUTTO COTTO GIARDINIERA, MARINARA
BABY ICEBERG BLUE SALAD (GF) \$15 NUESKE'S BACON, CHERRY TOMATO, CUCUMBER, BLUE CHEESE, GREEN ONION, RANCH DRESSING	MEDITERRANEAN SALAD (GF) \$15 HEIRLOOM TOMATOES, CUCUMBER, KALAMATA OLIVE, RED ONION, BELL PEPPER, FETA, RED WINE VINAIGRETTE	JUMBO SHRIMP COCKTAIL (GF) \$21 POACHED TIGER PRAWNS, COCKTAIL SAUCE, LEMON
		YELLOWFIN TUNA TARTARE \$21 AVOCADO, CRISPY QUINOA, CITRUS SOY

Hot Appetizers



FRENCH ONION SOUP \$15 SOURDOUGH & GRUYÈRE GRATINEE	STICKY PORK BELLY \$15 JALAPEÑO & APPLE SLAW, MANGO PEARLS, CITRUS TERIYAKI	HOUSE MEATBALLS \$18 SAN MARZANO RAGOUT, PARMESAN CROUTON
LOBSTER BISQUE \$18 MAINE LOBSTER, COGNAC, GOLDEN PUFF PASTRY	SAUTÉED JUMBO SHRIMP (GF) \$21 BEURRE BLANC, GARLIC, LEMON, OLD BAY	JUMBO LUMP CRAB CAKE \$21 REMOULADE, CHILI OIL
ESCARGOT BOURGOGNE (GF) \$15 FRESH HERBS, GARLIC, BUTTER	OYSTER ROCKEFELLER \$18 CREAMED SPINACH, BACON, PARMESAN, BREADCRUMBS	

Raw & Chilled (GF)



COASTAL OYSTERS 6 PIECES 21	SANTA BARBARA MUSSELS 12 PIECES 14	JUMBO TIGER PRAWNS 3 PIECES 21	ALASKAN KING CRAB LEGS ½ LB. 65
	LOBSTER TAIL 5 OZ. 18	SEA SCALLOP 1 PIECE 10	YELLOWFIN TUNA 4 OZ. 12

Prime Steaks



WET AGED (GF)	DRY AGED (GF)	WAGYU (GF)
8 OZ FILET \$50	20 OZ BONE-IN NEW YORK \$70	8 OZ RIBEYE CAP \$90
12 OZ FILET \$65	22 OZ BONE-IN RIBEYE \$85	14 OZ NEW YORK STRIP \$85
16 OZ NEW YORK \$65		4 OZ KOBE A5 TRI-TIP \$40
18 OZ RIBEYE \$65		8 OZ WAGYU FILET \$70
33 OZ TOMAHAWK \$150		10 OZ WAGYU FLAT IRON \$50
14 OZ VEAL CHOP \$60		

Sauces



\$4 (GF) BEARNAISE, BORDELAISE, GREEN PEPPERCORN, LEMON GARLIC AIOLI, CREAMY HORSERADISH, CHIMICHURRI

Seafood



ORA KING SALMON (10 OZ) (GF) \$40 CRISPY SKIN, FENNEL SALAD, LEMON-DILL-CAPER BUTTER	CHILEAN SEA BASS (10 OZ) (GF) \$50 GRILLED BROCCOLINI, CHERMOULA, LEMON	ALASKAN KING CRAB LEGS (8 OZ) (GF) \$65 BUTTER, LEMON
PAN SEARED SCALLOPS (GF) \$50 CAULIFLOWER, CREAMY ROMESCO, MARCONA ALMOND, PARMESAN	TWIN LOBSTER TAILS \$60 MAINE LOBSTER, BUTTER, LEMON	

Roasted & Braised



WAGYU SHORT RIB (GF) \$45 BOURSIN CRUSTED, AMARENA CHERRY, ESPRESSO JUS	ROASTED LAMB RACK (GF) \$70 MINT & APRICOT GLAZE - HARISSA	DUROC PORK PORTERHOUSE (GF) \$40 14 OZ DRY-AGED, MAPLE & BACON GLAZE
MARY'S FREE RANGE HALF CHICKEN \$35 PRESERVED LEMON & ROSEMARY, ROASTED CHICKEN JUS		

Accompaniments



WHIPPED & BUTTERED POTATOES (GF) \$10	ROASTED MUSHROOMS (GF) \$12 PORCINI & PARMESAN BUTTER	CHARRED BROCCOLINI (GF) \$12 PARMESAN, CHILI FLAKES, LEMON OIL, SEA SALT
LOADED BAKED POTATO (GF) \$12 BUTTER, SOUR CREAM, CHEDDAR, BACON, GREEN ONION	JUMBO ASPARAGUS (GF) \$12 LEMON OIL, HIMALAYAN SALT	MAC & CHEESE \$12 RACLETTE & SHARP WHITE CHEDDAR, CAVATAPPI
TRUFFLE FRIES (GF) \$10 TRUFFLE POWDER, PARMESAN, LEMON AIOLI	BRUSSELS SPROUTS (GF) \$12 DRIED TART CHERRIES, NUESKE'S BACON, MAPLE AGRODOLCE	CORN CRÈME BRÛLÉE W/ TURBINADO SUGAR \$10
ROASTED BABY CARROTS (GF) \$12 ROASTED FENNEL, CITRUS GLAZE, MARCONA ALMOND	THERMADOR TATER SKINS \$15 MAINE LOBSTER, SHIITAKE, LOBSTER VELOUTÉ, GRUYÈRE, FRESH HERBS	