

- 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	
crab & corn fritters	22
corn mole, poblano	
ahi tuna*	18
cucumber, cilantro, sesame, soy, wonton	
crispy pork belly	16
ginger, caramel, cabbage slaw	
beef empanadas	14
potato, olive, bell pepper, adobo, sazón	

- soups -

french onion soup	14
gruyere, crouton	
chestnut soup	12
celery, carrot, garlic, shallot, nutmeg, cinnamon crème fraîche	

- 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	
winter kale salad	13
onion, cranberry, red pepper, pine nuts, parmesan vinaigrette	

alexander link *restaurant manager* | reinaldo cruz *chef de cuisine*

* consuming raw or undercooked meat, seafood, poultry, or eggs may increase your risk of food-borne illness.

if you have a food allergy please speak with the chef, the manager, or your server.

parties of six or more are subject to a 20% gratuity charge.

takeout orders are subject to a pro-rated takeout fee.

- steaks & chops -

usda certified beef

filet mignon 8oz prime *	54	new york strip 14oz prime *	49
ribeye 16oz choice *	46	skirt steak 8oz * chimichurri	40
bison ribeye 14oz*	58	veal porterhouse 14oz*	45
long bone tomahawk ribeye 30oz certified angus beef*			120
snake river farms wagyu gold label filet mignon 6oz*			62
half rack of lamb* compound mint butter, bordelaise			45
short rib 8oz * truffled mashed potato, 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
brioche	3		

- fish, poultry, pasta -

diver scallops	38
parsnip puree, basil pesto, fried leeks	
chilean salmon	32
coconut rice, red curry, ginger, cilantro	
chilean seabass	42
asparagus, lump crab, bearnaise	
almond encrusted halibut	36
swiss chard, lardon, pineapple beurre blanc	
maple leaf farms duck breast	42
brussels sprouts, parsnip puree, luxardo reduction	
airline chicken breast	28
seasonal succotash, glace de volaille	
shrimp & grits	32
holy trinity seasoning, cheddar, etouffee	

- 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 bourbon maple glaze	12
honey truffle risotto	14
brussels sprouts peanut sauce, wild berry coulis, chopped peanuts	14
elote street corn cotija cheese, chili powder, cilantro, lime	12