

STARTERS

JUMBO SHRIMP COCKTAIL

Brandy, Horseradish, Lemon

AHI TUNA TARTARE*

Wasabi Mayo, Sesame Lavash, Avocado

PAN SEARED SCALLOPS*

Sweet Corn Espuma, Fava Beans, Chorizo, Lemon

SIGNATURE CRAB CAKE

Lemon Pepper Aioli, Pickled Radish, Baby Lettuce

THE STEAKHOUSE "WEDGE"

Iceberg Lettuce, Smoked Nueske Bacon, Blue Cheese, Pickled Shallots, Cherry Tomato

BLACK PEPPER BACON

Steakhouse Sauce Glaze

HEIRLOOM TOMATO SALAD

Watermelon Pickle, Burrata, Toasted Mustard Seeds, Balsamic Reduction

SEASONAL MIXED GREEN SALAD

Cucumbers, Tomatoes, Red Wine Vinaigrette

BABY ARUGULA SALAD

Endive, Poached Pears, Goat Cheese Fritter, Port Wine Dressing

THE KING CAESAR SALAD*

Hearts of Romaine, Herb Baguette Croutons, Aged Parmesan, Caviar

ENTRÉES

SLOW POACHED DOVER SOLE

Spiced Cauliflower Purée, Caper-Almond Gremolata, Hollandaise

LEMON POACHED LOBSTER TAIL

Melted Leeks, Shiitake Mushrooms, Lobster Ravioli, Beurre Blanc Sauce

SLOW PAN ROASTED CHICKEN

Crème Fraiche Yukon Potato Purée, Napa Cabbage, Caraway Seeds, Natural Jus

GRASS FED LAMB CHOPS*

Saffron Potato Fondant, Roasted Baby Vegetables, Natural Reduction

ROAST PRIME RIB OF BEEF*

Herb-Pepper Crust, Au Jus

BARLEY BOURGUIGNON 'RISOTTO'

Glazed Vegetables, Red Wine, Aged Parmesan

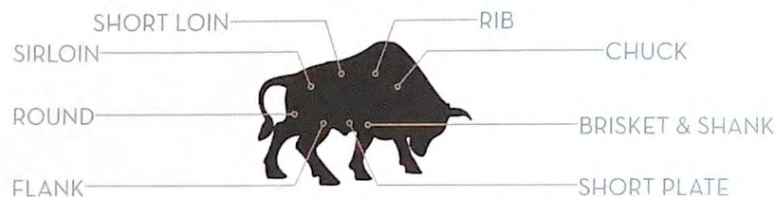
\$20 CHARGE APPLIED PER ADDITIONAL ENTRÉE ORDERED

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, MILK OR POULTRY MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

FROM THE GRILL

Filet Mignon* 6oz/170gr or 9oz/255gr • USDA Prime Boneless Ribeye* 14oz/400gr

USDA Prime Boneless NY Strip* 14oz/400gr



CHOOSE YOUR CUT

PREMIUM CUTS

USDA 30 Day Dry Aged Prime Bone In NY Steak* 16oz/454gr

Certified Black Angus Tomahawk* 30oz/850gr (for two)

PREMIUM TOPPINGS

BEARNAISE SAUCE

HOUSE STEAK SAUCE

CREAMY AU POIVRE SAUCE

BORDELAISE SAUCE

CHIMICHURRI SAUCE

BLACK TRUFFLE BUTTER

MAYTAG BLUE CHEESE CRUST

SIDES

SMOKED BACON MAC & CHEESE

SAUTÉED SPINACH

GRUYÈRE TATER TOTS

GRILLED ASPARAGUS

PARMESAN TRUFFLE FRIES

ROASTED MUSHROOMS

CREAMED SPINACH

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BEVERAGES

COFFEE

SINGLE ESPRESSO	4
DOUBLE ESPRESSO	5
MACCHIATO	4
CAPPUCCINO	5
LATTE	5
AMERICANO	5
MOCHA	5
WHITE CHOCOLATE MOCHA	5
CARAMEL MACCHIATO	5

LATE HARVEST

BIN	GL	BTL
1316 TORO DE PIEDRA, SAUVIGNON BLANC CHILE (375ML)	11	49
1309 OREMUS 'LATE HARVEST,' TOKAJI HU (500ML)	13	37
1326 INNISKILLIN, VIDAL ICEWINE, ONTARIO CANADA (375ML)	36	192
1321 CEJA VINEYARDS, 'DULCE BESO' NAPA VALLEY, CA (375 ML)	25	118

DESSERTS

ULTIMATE CHOCOLATE SUNDAE
 NEAPOLITAN ICE CREAM, HOT FUDGE,
 SLICED ALMONDS, WHIPPED CREAM,
 CARAMEL SAUCE

APPLE WALNUT COBBLER
 VANILLA ANGLAISE, RUM SOAKED RAISINS,
 CINNAMON ICE CREAM

DOUBLE CHOCOLATE BROWNIE
 TOASTED ALMONDS, VANILLA ICE CREAM,
 CHOCOLATE SAUCE, WHIPPED CREAM

NY STRAWBERRY CHEESECAKE
 GRAHAM CRACKER CRUST