

## - 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 cakes	26
zucchini, basil pesto, roasted tomato coulis, lemon	
tomato gazpacho	13
avocado, cucumber, burrata, confit garlic, crostini	
ahi tuna*	18
cucumber, cilantro, sesame, soy, wonton	
crispy pork belly	16
ginger, caramel, cabbage slaw	
shellfish tower *	mp
lobster, prawn, crab, oyster, scallop, clams, mussels	

## - soups -

french onion soup	14
gruyere, crouton	
roasted red pepper and tomato	12
smoked gouda, paprika, basil	

## - 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 weekley selection	
shrimp & mango salad	14
cabbage, cucumber, avocado, peanuts, honeyed citrus dressing	

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 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	bone- in filet 10oz*	64
long bone tomahawk ribeye 30oz certified angus beef*			120
veal porterhouse 14oz *   bordelaise			45
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

## - fish, poultry, pasta -

diver scallops lemon basil risotto	38
chilean salmon red curry, ginger, cilantro, rice	32
chilean seabass asparagus, lump crab, bearnaise	42
halibut swiss chard, lardon, pineapple beurre blanc	36
airline chicken breast smashed fingerlings, whipped feta	28
blackend shrimp alfredo tagliatelle, parmesan, herbed bread crumb, lemon zest	32

## - 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   calabria pepper, mint, parsley	12
lemon basil risotto	14
brussels sprouts   peanut sauce, wild berry coulis, chopped peanuts	14
elote street corn   cotija cheese, chili powder, cilantro lime	12