



## Raw Bar

### SEAFOOD PLATTER

FOR TWO\* 75 | FOR FOUR\* 125

*alaskan king crab, maine lobster, chilled shrimp, oysters*

|  |                    |
|--|--------------------|
| east & west coast oysters* cocktail & mignonette     | 21                 |
| jumbo shrimp spicy cocktail sauce                    | 19                 |
| chilled 1.5 lb maine lobster                         | half 20   whole 40 |
| alaskan king crab cocktail                           | 28                 |
| shellfish sampler* create your own shellfish platter |                    |

## Appetizers

|  |    |
|--|----|
| avocado toast poached eggs, tomato compote   | 14 |
| yellowfin tuna tartare* lemon aioli, cowboy chips                                      | 18 |
| maine lobster bisque whipped crème fraîche   | 16 |
| french onion soup gruyère & provolone gratinée   | 15 |
| local burrata heirloom tomatoes, arugula pesto, pine nuts                              | 16 |
| caesar salad crisp romaine, parmesan, croutons, white anchovies                        | 13 |
| chopped salad crisp romaine, radicchio, frisee, market vegetables, oregano vinaigrette | 13 |
| ADD chicken 5 shrimp 12 hanger steak 12  |    |

## Entrées

|  |    |
|--|----|
| grilled chicken sandwich avocado, chipotle aioli | 15 |
| gold label burger* aged cheddar, secret sauce    | 24 |
| ora king salmon* beurre blanc, asparagus         | 34 |
| miso sea bass mushrooms & bok choy               | 39 |

## Breakfast Favorites

EGGS SERVED WITH ROASTED POTATOES & TOAST.  
EGG WHITES ON REQUEST.

|  |    |
|--|----|
| mushroom omelet white cheddar                      | 14 |
| egg white omelet spinach, roasted tomatoes, feta   | 14 |
| smoked salmon bagel* tomato, onion, capers         | 15 |
| brioche french toast dulce de leche                | 14 |
| buttermilk pancakes maple syrup                    | 12 |
| classic eggs benedict* canadian bacon, hollandaise | 15 |
| norwegian benedict* smoked salmon, dill            | 18 |
| jumbo lump crab benedict* avocado, lime            | 19 |
| steak & eggs* 6 oz. hanger steak                   | 23 |

## Steaks

|   |     |
|---|-----|
| 8 oz. filet mignon*                         | 45  |
| 12 oz. filet mignon*                        | 58  |
| 14 oz. ny strip* prime, dry aged            | 54  |
| 20 oz. bone-in ny strip* prime, dry aged    | 65  |
| 22 oz. bone-in ribeye* prime, dry aged      | 69  |
| 32 oz. porterhouse for two* prime, dry aged | 105 |

## Wagyu Selections

|                                    |    |
|------------------------------------|----|
| 8 oz. american wagyu ribeye cap*   | 72 |
| 8 oz. american wagyu filet mignon* | 75 |
| 4 oz. japanese wagyu a5 strip*     | 85 |

SAUCES 4

bearnaise · au poivre · red wine

## Sides

|                                      |    |                      |    |
|--------------------------------------|----|----------------------|----|
| croissant                            | 4  | french fries         | 10 |
| pain au chocolat                     | 5  | whipped potatoes     | 12 |
| bagel cream cheese or butter         | 4  | creamed spinach      | 12 |
| toast sourdough, seven grain, or rye | 4  | grilled asparagus    | 12 |
| seasonal fruit                       | 10 | mushrooms & shallots | 13 |

