



## Raw Bar

**SEAFOOD PLATTER**  
**FOR TWO\* 85 | FOR FOUR\* 135**  
*alaskan king crab, maine lobster, chilled shrimp, oysters, tuna tartar*

|  |                    |
|--|--------------------|
| east & west coast oysters* cocktail & mignonette     | 24                 |
| jumbo shrimp spicy cocktail sauce                    | 21                 |
| chilled 1.5 lb maine lobster                         | half 26   whole 50 |
| alaskan king crab cocktail                           | 28                 |
| shellfish sampler* create your own shellfish platter |                    |

## Appetizers

|  |    |
|--|----|
| avocado toast poached eggs, tomato compote   | 16 |
| yellowfin tuna tartare* lemon aioli, cowboy chips                                      | 20 |
| maine lobster bisque whipped crème fraîche   | 18 |
| french onion soup gruyère & provolone gratinée   | 16 |
| local burrata heirloom tomatoes, arugula pesto, pine nuts                              | 16 |
| caesar salad crisp romaine, parmesan, croutons, white anchovies                        | 14 |
| chopped salad crisp romaine, radicchio, frisee, market vegetables, oregano vinaigrette | 14 |

ADD chicken 5 shrimp 12 hanger steak 12

## Entrées

|   |    |
|---|----|
| grilled chicken sandwich avocado, chipotle aioli  | 16 |
| gold label burger* aged cheddar, secret sauce     | 24 |
| ora king salmon* champagne sauce, roasted salsify | 34 |
| red snapper cioppino broth, ricotta dumpling      | 36 |

## 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                | 16 |
| buttermilk pancakes maple syrup                    | 14 |
| classic eggs benedict* canadian bacon, hollandaise | 16 |
| norwegian benedict* smoked salmon, dill            | 18 |
| jumbo lump crab benedict* avocado, lime            | 22 |
| steak & eggs* 6 oz. hanger steak                   | 24 |

## Steaks

|   |     |
|---|-----|
| 8 oz. filet mignon*                         | 48  |
| 12 oz. filet mignon*                        | 64  |
| 14 oz. ny strip* prime, dry aged            | 58  |
| 20 oz. bone-in ny strip* prime, dry aged    | 70  |
| 22 oz. bone-in ribeye* prime, dry aged      | 72  |
| 32 oz. porterhouse for two* prime, dry aged | 120 |

## Wagyu Selections

|   |     |
|---|-----|
| 8 oz. australian wagyu filet mignon*        | 85  |
| 8 oz. american wagyu ribeye cap*            | 75  |
| 8 oz. japanese wagyu snow-aged a5 ny strip* | 165 |
| 5 oz. japanese wagyu kobe strip*            | 200 |
| 18 oz. australian wagyu ribeye*             | 120 |
| 12 oz. american wagyu ny strip*             | 105 |

SAUCES 4  
 bearnaise · au poivre · red wine

## Sides

|                                      |    |                      |    |
|--------------------------------------|----|----------------------|----|
| croissant                            | 5  | 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 |

