

APPETIZERS

CRISPY PORK BELLY

*Chipotle-Agave Glaze, Pickled Chilies,
Mixed Greens*

19

TUNA POKE

*Wakame, Avocado, Wasabi, Yuzu,
Won-Ton Chips*

20

CRISPY CALAMARI

*Confit Tomatoes, Blistered Shishito Peppers,
Sweet Chile Sauce*

20

BREAD BASKET

*Assorted House Made Breads
Bone Marrow Butter*

12

CRISPY CRAB CAKES

Fennel + Watercress Salad, Whole Grain Mustard Aioli

29

RAW BAR

WEST COAST OYSTERS

Mignonette, House Made Cocktail Sauce

20

JUMBO SHRIMP COCKTAIL

Horseradish Cocktail Sauce

22

SEAFOOD TOWER

*Crab, Lobster, Poached Shrimp
West Coast Oysters, Tuna Poke & Sterling Caviar*

MP

STERLING CAVIAR

*Crème Fraiche, House-Made Chips,
Chives*

MP

COAL FIRED SPECIALTIES

SEARED SCALLOPS

*Chimichurri Roja, Sweet Corn Puree,
Shaved Asparagus, Fried Garlic,
Blistered Tomato, Preserved Lemon*

36

SHRIMP & GRITS

*Sautéed shrimp, Creamy
Point Reyes Toma Grits, Creole Butter*

34

PORK CHOP

*Niman Ranch, Wild Rice, Seasonal
Vegetable, Apple Gastrique*

32

KOREAN SHORTRIBS

*Cucumber Kimchi, Peanuts, Gojuchang
Gastrique, Sesame Seeds*

19

SOUPS

CLAM CHOWDER

*Pacific Clams, House Bacon
Fingerling Potatoes*

12

FRENCH ONION

*Caramelized Onions, Beef Broth,
Parmesan, Gruyère*

12

LOBSTER BISQUE

Sherry Crème Fraiche

14

SALADS

ICEBERG WEDGE

*Onions, Tomatoes, Pickled Shallot,
Smoked Bacon, Radish,
House Made Bleu Cheese Dressing*

13

CHOPPED SALAD

*Iceberg, Bacon, Tomato,
Bleu Cheese, Avocado, Crostini,
White French Dressing*

14

CAESAR

Romaine, Crouton, Lemon, Cave Aged Parmesan

13

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Tax and gratuity not included. Parties of 6 or more will be charged and automatic 19% gratuity.*

U.S.D.A. PRIME STEAKS

Dry Aged 28 Days

BONE-IN RIBEYE 24 oz.

75

NEW YORK STRIP 14 oz.

60

PORTERHOUSE 24 oz.

75

LONG BONE RIBEYE 48 oz.

150

SIGNATURE CUTS

Wet Aged 21 Days

PETITE FILET 7oz.

41

PRIME RIB 14 oz.

44

FILET MIGNON 11 oz.

52

SKIRT STEAK 10 oz.

39

BONELESS RIBEYE 18 oz.

60

SPECIALTIES

SEASONAL RISOTTO

Weekly Rotation

MP

SURF & TURF

*7oz Filet Mignon, 8oz Main
Lobster Tail, Mashed Potatoes,
Seasonal Vegetables*

85

ORA KING SALMON PANZANELLA

*Pan seared crispy skin, Cucumber,
Heirloom Tomato, Crostini,
Lemon-Parsley Oil*

34

BRAISED BEEF SHORT RIBS

*Tender Braised Bone-in Short Rib
Creamy Polenta, Bordelaise, Citrus
Gremolata*

36

CHILEAN SEA BASS

*Miso Glazed, Baby Bok Choy,
Seafood Veloute*

42

MARY'S HALF CHICKEN

Seasonal Vegetable, Potatoes au Gratin

34

SIDES

11

MASHED POTATOES

HOUSE CUT FRIES

LOADED BAKED POTATO

ASPARAGUS & SMOKED SALT

BRUSSELS SPROUTS

BROCCOLINI

SAUTÉED WILD MUSHROOMS

SAUCES

4

BROWN BUTTER BÉARNAISE

CHIMICHURRI

HORSERADISH CRÈME

RED WINE DEMI GLAZE

CREAM SPINACH

AU GRATIN POTATOES

**SWISS, PT. REYES TOMA, PARMESAN
MAC & CHEESE**

**JUMBO SWEET POTATO
W/ JACK DANIEL'S MAPLE BUTTER**

WILD RICE

ADDITIONS

SHRIMP SCAMPI

28

1/2 MAINE LOBSTER TAIL

38

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