

APPETIZERS

CRISPY PORK BELLY

Chipotle-Agave Glaze, Mixed Greens

19

DUNGENESS CRAB

Clarified Butter, Lemon

MP

CRISPY CALAMARI

Confit Tomatoes, Blistered Shishito Peppers,
Chimichurri Aioli

20

OYSTERS ROCKEFELLER

Creamed Spinach,
Brown Butter Béarnaise, Bacon

22

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

Dungeness Crab Legs, Poached Shrimp,
West Coast Oysters, Seared Tuna

MP

SESAME CRUSTED SEARED

AHI TUNA

Ginger Soy Sauce

22

COAL FIRED SPECIALTIES

SEARED SCALLOPS

Romesco, Chimichurri,
House Bacon

29

SHRIMP AND CRISPY GRITS

Sautéed Jumbo Shrimp, Guajillo,
Cream Sauce, Fried Grit Cakes,
Heirloom Cherry Tomato

29

BONE MARROW

Roasted Veal Bone Marrow,
Grilled Focaccia Bread,
Sea Salt, Pink Peppercorn

18

KOREAN SHORT RIBS

Cucumber Kimchi, Peanuts,
Gojuchang Gastrique, Sesame Seeds

17

SOUPS

CLAM CHOWDER

Pacific Clams, House Bacon,
Fingerling Potatoes

12

FRENCH ONION

Caramelized Onions, Beef Broth,
Parmesan, Gruyère

10

SALADS

ICEBERG WEDGE

Onions, Tomatoes, Red Wine Vinaigrette,
Smoked Bacon, Radish,
Housemade Blue Cheese Dressing

13

FARMER'S SALAD

Fresh, Seasonal and Local Ingredients.
Ask Server for Today's Selection

13

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.

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 36 oz.

150

SIGNATURE CUTS

Wet Aged 21 Days

PETITE FILET 7 oz.

41

PRIME RIB 12 oz.

40

FILET MIGNON 11 oz.

52

PRIME RIB 18 oz.

51

BONELESS RIBEYE 18 oz.

60

SPECIALTIES

MUSHROOM RISOTTO

*Aged Parmesan, Garlic, Cremini Maitake
Mushroom Blend*

24

BRAISED BEEF SHORT RIBS

*Tender Braised Bone-in Short Rib,
Ancho BBQ Sauce*

32

SURF & TURF

*7oz. Filet Mignon,
8oz. Maine Lobster Tail,
Garlic Mashed Potatoes*

80

CHILEAN SEA BASS

*Fingerling Potatoes,
Charred Leeks,
Lemon Cream*

42

ORA KING SALMON

Coal Fired Salmon Fillet, Fresh Pesto

32

COAL FIRED CRISPY CHICKEN

Asian Greens, Demi-Glace

28

SIDES

10

MASHED POTATOES

LOADED BAKED POTATO

ASPARAGUS & HOLLANDAISE

BRUSSELS SPROUTS

BROCCOLINI

SAUTEED WILD MUSHROOMS

CREAM SPINACH

AU GRATIN POTATOES

**SMOKED GOUDA, GRUYÈRE,
PARMESAN MAC & CHEESE**

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

SAUCES

2

BROWN BUTTER BÉARNAISE

CHIMICHURRI

HORSERADISH CRÈME

RED WINE DEMI GLAZE

ANCHO BBQ SAUCE

ADDITIONS

SHRIMP SCAMPI

22

1/2 lb MAINE LOBSTER TAIL

38

*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.*