



## HOUSE COCKTAILS

### **PRIME OLD FASHIONED - \$16**

Maker's Mark Bourbon Whisky | Brown Sugar Syrup | Angostura Bitters

### **OLD FASHIONED DATE - \$17**

Buffalo Trace | Date Syrup | Walnut Bitters | Butterscotch

### **HONEY HIBISCUS MARGARITA (Tableside) - \$17**

Herradura Reposado Tequila | Del Maguey Vida Mezcal  
Honey Hibiscus Syrup | Chili Syrup | Lemon Juice

### **ALL BETS ARE OFF - \$15**

Buffalo Trace Bourbon | Egg White | Cinnamon Simple Syrup  
Lemon Juice | Amaro Averna

### **BARREL-AGED MANHATTAN - \$20**

A Creation of our In-House Bartender. Woodford Reserve Bourbon and Carpano "Antica Formula" Sweet Vermouth Aged in our own Barrels Add Flavors of Vanilla and Spice, a Heightened Complexity and a Synergy of Components. Our Barrel-Aged Manhattan Takes a Traditional Classic to New Heights!

### **CONEJO MUERTO - \$17**

Ancho Reyes | Licor 43 | Carrot Juice | Fresh Blood Orange Juice | Tajín Sugar Rim

### **SHE LOVES ME NOT - \$16**

Tito's Vodka | Crème de Violette | Egg White | Lemon Juice | Lavender Syrup

### **PUMPKIN SPICE LATTE MARTINI - \$17**

Tito's Vodka | Kahlúa | Disaronno Velvet | Pumpkin Spice | Cold Foam

### **THE GB&C - \$15**

Hendrick's Gin | Lime Juice | Basil Simple Syrup  
The Bitter Truth Cucumber Bitters | Cucumber Wheel

### **MOONLIGHT 75 - \$17**

Empress Gin | Blue Matcha Lavender  
Cointreau | Champagne Float | Lime

### **ESPRESSO MARTINI - \$16**

Tito's Vodka | Kahlúa | Baileys | Espresso Blend

# PRIME CUT PRIX FIXE SURF & TURF

— \$100 PER GUEST —

## FIRST COURSE

Select One

Petite Cheese Board or Gotlet Chicken  
(Pair with Bollini, Trentino, Pinot Grigio - \$11)

## SECOND COURSE

Select One

Local Greens or Soup Du Jour  
(Pair with Joseph Drouhin, Bourgogne Blanc - \$14)

## THIRD COURSE

Select One

12 oz. Prime NY Strip Accompanied by a Lobster Tail, Whipped Potatoes, Asparagus  
(Pair with Matanzas Creek Winery, Sonoma County, Merlot - \$15)

or

6 oz. King Salmon & Pork Belly, Wild Rice Pilaf, Heirloom Carrots  
(Pair with Joseph Drouhin, Bourgogne Blanc - \$14)

or

8 oz. Airline Chicken & Prawns, Fondant Potatoes, Heirloom Carrots, Creamy Garlic Sauce  
(Pair with Bollini, Trentino, Pinot Grigio - \$11)

## FOURTH COURSE

Select One

Chocolate Cake or Crème Brûlée  
(Pair with Fonseca "Bin 27" Port - \$7)

Cherries Jubilee or Bananas Foster  
(Served Tableside - Add \$20)

# THE LUXE SURF & TURF EXPERIENCE

## 42 OZ. SNAKE RIVER TOMAHAWK DINNER - \$365

Served Tableside (for 2-4)  
Two Butter Poached 8 oz. Australian Lobster Tails,  
1 Dozen Oysters Rockefeller, Whipped Potatoes, Market Vegetables  
Choice of: Cherries Jubilee or Bananas Foster  
(Pair with Daou "Reserve," Paso Robles, Cabernet Sauvignon - \$76)

# STARTER

## OYSTERS - \$50/\$25

Served with Baja Fusion Mignonette & Citrus Caviar  
(Full Or Half Dozen) • Rockefeller Style – Add \$10

## GRILLED OCTOPUS - \$28

Chimichurri, Charred Lemon

## JUMBO SHRIMP COCKTAIL - \$50/\$25

House-Made Cocktail Sauce, Charred Lemon  
(Full Or Half Dozen) • Scampi Style – Add \$10

## GOTLET CHICKEN - \$18

Crispy Frenched Drumette, Sweet Chili  
Pepper Glaze or Orange-Miso Glaze

## CALAMARI - \$22

Crispy Strips of Calamari Steak, Cocktail Sauce,  
Remoulade, Chipotle Aioli, Charred Lemon

## 6 OZ. PORK BELLY - \$18

Cherry Chamoy,  
Maraschino Cherry Compote,  
Citrus Salad

## SEAFOOD TOWER - \$155

Rotating Selection of Shellfish, Ceviche, Poke and Crab,  
Lemon, Mignonette, House-Made Hot Sauce

# SOUP & SALAD

## CLAM CHOWDER - \$15

(Bacon Available)

## SOUP DU JOUR - \$15

## LOCAL GREENS - \$15

Mixed Greens, English Cucumber,  
Cherry Tomato, Shredded Carrot,  
Watermelon Radish, Green Goddess

## CLASSIC CAESAR - \$15

Petite Romaine Heart, Shaved Parmigiano  
Reggiano, Herb-Garlic Crostini,  
White Anchovy Garnish

## WEDGE - \$16

Baby Iceberg, Gorgonzola,  
Bacon, Red Onion, Cherry Tomato,  
English Cucumber, Herb-Buttermilk

## FIG & CHICORY - \$15

Prosciutto, Blue Cheese Crumbles,  
Toasted Hazelnut, Fig &  
Orange Reduction, Olive Oil

— Add Crab Cake to Any Salad - \$15 —

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Parties of 6 or more will have 18% Service Charge Added.

# CHARCUTERIE

## ARTISANAL MEATS & CHEESES PLATE - \$42

Artisanal Cheeses, Cured Meats, Honey, Toast Points, Pickled Vegetables

— Cheese Only Plate - \$25 —

(Pair with Echo Bay, Sauvignon Blanc - \$11)

## WAGYU CARPACCIO - \$55

Herb- and Peppercorn-Crusted A5 Wagyu  
Thinly Sliced, Served with Capers, Black Garlic Aioli, Toasted Pine Nuts, Serrano Pepper, Parmesan, Arugula

# STEEL AND COUNTRY

## NORTH AMERICA

### AMERICA

#### STEAK AND POTATO - \$105

22 oz. Bone-In Ribeye, Bone Marrow, Whipped Potatoes, Heirloom Carrots, Roasted Garlic, Bourbon Peppercorn Demi-Glace  
(Pair with Alexander Valley Vineyards, Sonoma, Cabernet Sauvignon - \$15)

### MEXICO

#### BARBACOA ASADO - \$120

Wagyu Bone-In Short Rib cooked Barbacoa Style, Chiles Toreados, Cebolla Cambray, Chochoyotes and Grilled Corn  
(Pair with Thomas Schmitt, "Piesporter Goldtropfchen", Riesling - \$12)

# FARM & GAME

#### 12 OZ. RIBEYE BISON - \$65

Wild Rice Pilaf, Roasted Cipollini Onion Served with Orange-Bourbon Glaze

#### COLORADO LAMB CHOPS - \$85

Honey-Glazed, Fondant Potatoes, Heirloom Carrots, Green Onions

#### 16 OZ. VEAL CHOP - \$85

Roasted Cipollini Onion, Portobello Mushroom, Whipped Potato, Marsala Sauce

#### ½ LB. WAGYU BURGER - \$40

Brioche Bun, Sweet and Spicy Bourbon Bacon, Black Garlic Aioli, Boston Bibb Lettuce, Red Onion, Tomato, Truffle Garlic Parmesan Fries

#### GRILLED PORTABELLA MUSHROOM - \$25

Succotash, Crispy Potato, Romesco Sauce

## EUROPE

### FRENCH

#### STEAK AU POIVRE - \$105

10 oz. Filet Peppercorn Crust, Fondant Potatoes, Wild Mushrooms, and Caramelized Onions, Truffle Au Poivre Sauce  
(Pair with St. Francis "Old Vines," Sonoma County, Zinfandel - \$12)

## ASIA

### JAPANESE

#### TATAKI WAGYU FILET - \$140

6 oz. Wagyu Filet, "Cooked Tataki-Style" Red Rice, Asparagus, Black Garlic Drizzle  
(Pair with Tentaka Kuni "Hawk in the Heavens," Tokubetsu Junmai - \$14)

# FROM THE SEA

#### CHILEAN SEA BASS - \$60

Quinoa, Bok Choy, Sesame Seeds, Miso Glaze

#### ALASKAN HALIBUT - \$55

Pan Seared, Sautéed Spinach, Wild Mushroom Mix, Lobster Cream Sauce

#### KING SALMON - \$48

Whipped Potatoes, Sautéed Asparagus and House-Made Pomegranate Orange Sauce

#### SCALLOPS - \$60

Fondant Potato, Succotash, Chives, Parmesan, Capsicum Purée

#### AHI TUNA - \$50

Seared, Wild Rice Pilaf, Cilantro-Lime Black-Garlic Drizzle, Sesame Seeds, Lime

# FRESH FOWL

#### 1/2 CHICKEN GARLIC ROASTED - \$50

Spiced Heirloom Carrots, Golden Beet Purée, Sherry-Roasted Tomato and Shallot

# PASTA

#### SEAFOOD LINQUINE - \$45

Lobster, Mussels, Clams, Shrimp, Lemon Garlic Béchamel Sauce

#### RAGÙ PAPPARDELLE - \$40\*

Ground Wagyu Beef, Ragù sauce, Shaved Parmigiano Reggiano, Fresh Parsley

(\*Vegan Option - \$20)

## SPECIALTIES

### CÔTE DE BOEUF - \$140

30 oz. Prime Bone-In Ribeye, Sliced and Served on a Sizzle Platter with Herb-Infused Clarified Butter  
(Pair with Alexander Valley Vineyards Cabernet - \$13)

### DELMONICO - \$140

30 oz. Bone-In New York, Sliced and Served on a Himalayan Salt Rock with Seasonal Market Vegetables  
(Pair with Jamul 23 Syrah/Cabernet Blend - \$11)

### 40 OZ. PRIME PORTERHOUSE - \$170

40 oz. Prime Porterhouse Sliced, Served on a Himalayan Salt Rock with Herb-Infused Clarified Butter, Seasonal Market Vegetables, Whipped Potatoes  
(Pair with St. Francis "Old Vines," Sonoma County, Zinfandel - \$12)

## STEAK/CHOP/SURF

### FILET MIGNON - 8 oz. & 10 oz. - \$60/\$70

### BONE-IN RIBEYE - 22 oz. (Côte de Boeuf) - \$100

### BONE-IN NEW YORK - 20 oz. - \$95

### PORTERHOUSE - 24 oz. - \$95

### A5 JAPANESE TENDERLOIN - 8 oz. - \$135

### A5 JAPANESE RIBEYE - 10 oz. - \$130

### AUSTRALIAN WAGYU TOMAHAWK - 42 oz. - \$165

### IBERICO PORK CHOP - 16 oz. - \$65

### STEAMED KING CRAB - By the ½ Pound - \$80

### AUSTRALIAN LOBSTER TAIL - Half or Full - \$35/\$50

## SAUCES

Bordelaise • Béarnaise  
House Steak • Chimichurri  
Whipped Garlic Confit  
Smoked Blue Cheese  
Creamy Horseradish • Cowboy Butter  
  
Truffle Au Poivre - \$3

## ADD ONS

### BLACK TRUFFLE SERVICE - \$50

1/4 oz.

### BONE MARROW - \$25

Toasted Points, Fennel Salad,  
Roasted Elephant Garlic,  
Truffle Black Garlic Spread

### OSCAR STYLE CRAB - \$25

Asparagus, Béarnaise Sauce

## ACCOMPANIMENTS

— \$15 PER SIDE —

### GRILLED ASPARAGUS

Lemon Oil, Sea Salt

### MARKET VEGETABLES

Garlic-Herb Butter

### WILD MUSHROOMS

Sherry Roasted Shallots and Garlic

### WHIPPED YUKON POTATOES

Chives

### FONDANT POTATOES

Butter Poached & Pan Seared

### BAKED LOADED IDAHO POTATO

Butter, Cheese, Bacon,  
Sour Cream, Scallions

### TRUFFLE MAC AND CHEESE

Fresh Orecchiette, Gruyère, Fontina,  
Havarti Sauce, Shaved Black Truffle, Chives

### BRUSSELS SPROUTS BOWL

Roasted Brussels Sprouts,  
Bacon, Orange Honey



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