



## 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 (Tablesides) - \$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

CLASSIC CAESAR - \$15

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

LOCAL GREENS - \$15

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

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 LINGUINE - \$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)

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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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