



Starters

½ DOZEN ½ SHELL • DAILY OYSTERS, HOUSE MIGNONETTE & COCKTAIL SAUCE	25
CRAB CAKES • DUNGENESS CRAB, ARUGULA, CHERRY TOMATOES & SATSUMA, CAJUN REMOULADE	30
CHILLED PRAWNS • GULF PRAWNS, SPICY GARLIC AIOLI & COCKTAIL SAUCE, MICRO CILANTRO	25
ESCARGOT • FRESH HERBS, GARLIC, LEMON, WHITE WINE, GRILLED CROSTINI	21
SWEET + SPICY WINGS • SWEET CHILI SAUCE, SCALLIONS, SESAME SEEDS, CELERY	16
POLENTA POUTINE • POLENTA FRIES, HOUSE BEEF RAGU, FONTINA CHEESE, 1800 DEGREES	18
36-HOUR NIMAN PORK BELLY • CARAMELIZED APPLES & BUTTERNUT SQUASH PUREE	17
SMOKED SALMON CROSTINI • CAPERS, ONIONS, LEMON AIOLI	18
BEEF SPRING ROLLS • DRY-AGED BEEF, CABBAGE, CARROT, CELERY, CILANTRO, GINGER & PLUM SAUCE	14
BEEF CARPACCIO • ARUGULA, ONIONS, CAPERS, PARMIGIANO REGGIANO, LEMON AIOLI	18
STEAK TARTARE • PARSLEY, CAPERS, CORNICHONS, DIJON, RED ONION, LEMON ZEST, QUAIL EGG	20
BREAD SERVICE • BREAD & BUTTER	4

Soup & Salads

ONION SOUP • CROUTON, FONTINA, PARMIGIANO REGGIANO	16
SEASONAL SOUP • CHEF'S INSPIRATION	M/P
ICEBERG WEDGE • HOUSE BACON, CHERRY TOMATOES, PICKLED SHALLOTS, BLUE CHEESE DRESSING	15
BEETS SALAD • ROASTED BEETS, GREENS, HONEY MUSTARD VINAIGRETTE, CRISPY GOAT CHEESE	15
ROMAINE HEARTS • HOUSE CAESAR, RED ONIONS, 24-MONTH PARMIGIANO REGGIANO, CROUTON	16
APPLE SALAD • MIXED GREENS, FRESH APPLES, DRIED CRANBERRIES, CANDIED WALNUTS, SHAVED FENNEL, MAPLE DRESSING	16
FRISÉE & RADICCHIO SALAD • ONIONS, BUTTERNUT SQUASH, PEAR, POMEGRANATE, BLEU CHEESE, MAPLE DRESSING	18

Renowned Aged Steaks

We Proudly Source our Beef from Midwest Stockyards in Omaha, NE, & Local Ranches in CA...
ALL STEAKS ARE SERVED WITH OUR TWICE-BAKED POTATO & SEASONAL VEGETABLES...

PORTERHOUSE • RECOGNIZED AS THE MOST PREFERRED CUT OF BEEF – DRY-AGED IN-HOUSE	
• 20 OZ (FOR 1)	71
• IMPRESSIVE 30 OZ (FOR 2)	133
KANSAS CITY STRIP 16 OZ BONE-IN NEW YORK STRIP, DRY-AGED IN-HOUSE, BRANDY PEPPERCORN	59
COWBOY • 18 OZ BONE-IN RIBEYE – DRY-AGED IN-HOUSE, ROASTED CIPOLLINI, DEMI GLACE	68
FILET MIGNON • 8 OZ, BORDELAISE SAUCE OR BÉARNAISE SAUCE (\$4 SUPPLEMENT)	67
4 OZ, BORDELAISE SAUCE OR BÉARNAISE SAUCE (\$4 SUPPLEMENT)	40
MIXED GRILL • 4 OZ FILET MIGNON, HALF ORDER LAMB CHOPS, ROASTED POTATOES, VEGETABLES, BORDELAISE SAUCE	67

ENHANCEMENTS
LOBSTER TAIL 40
SCALLOPS 20
GARLIC SHRIMP 15
BLEU CHEESE 5

Entrees

LAMB CHOPS • FRESH HERB & GARLIC MARINADE, SAUTEED SPINACH, WHIPPED POTATOES, MINT DEMI-GLACE	66
PORK CHOP • HONEY MUSTARD PORK, SAUTEED KALE, CAULIFLOWER PUREE, CRANBERRY RED WINE SAUCE	40
HALF ROASTED CHICKEN • BRAISED CABBAGE, WHIPPED POTATOES, NATURAL JUS	36
DAILY CATCH • CHEF'S PREPARATION OF A FRESH AND SEASONAL WILD FISH	57
RIGATONI • RIGATONI, HOUSE-MADE DRY AGED BEEF RAGU, GARLIC BREAD, PARMIGIANO REGGIANO	36
SEAFOOD LINGUINE • LINGUINE, CLAMS, SHRIMP, SEASONAL FISH, TOMATO SAUCE	39
CAULIFLOWER STEAK • GRILLED CAULIFLOWER, PARMIGIANO, ALMONDS, TWICE-BAKED POTATO, VEGETABLES	26
BUTTERNUT SQUASH RISOTTO • SLOW-COOKED CARNAROLI RICE, BUTTERNUT SQUASH, CANDIED WALNUTS, POMEGRANATE SEEDS, PUMPKIN SEEDS, FETA CHEESE	34

Sides

WILD MUSHROOMS • GARLIC, SHALLOTS, FRESH HERBS, EVOO, OYSTER SAUCE	14
TRUFFLED MAC & CHEESE • PARSLEY, CREAM, FONTINA, BRIE & CHEDDAR CHEESE, BREADCRUMBS	14
BRUSSEL SPROUTS & BACON • FRESH HERBS, PARMIGIANO REGGIANO	14
ROASTED BUTTERNUT SQUASH • PISTACHIOS, HONEY GLAZE, FETA	12

*Sharing or Splitting Steak/Entrée: \$9 (Extra Plate with Potato & Vegetables) *20% gratuity added to parties greater than 5

Weights & Measures

1 OZ = 28.3495 Grams 8 OZ = 227 Grams = 0.5 lbs. 16 OZ = 454 Grams = 1 lbs. 32 OZ = 907 Grams = 2 lbs.

Cocktails

- Woman In Red 19.**
Grey Goose Vodka, Strawberry Shrub, Simple, Bubbles
- The Castaway 19.**
Coconut Washed Grey Goose Vodka, Crème de Cacao, Honey, Pineapple, Lime, Served over Pebbled Ice
- Rita Hayworth 19.**
The Botanist Dry Gin, Aperol, Campari, Chambord, Agave, Lemon, Foamer
- The Bogart 19.**
Dirty Martini, The Botanist Dry Gin, Dolin Dry Vermouth, Thyme Brine, Bleu Cheese Olives
- Some Like It Hot Margarita 19.**
El Tesoro Blanco Tequila Infused With Fresno Peppers, Cointreau, Lime, Agave, Tajin Rim
- The Hepburn 19.**
Skinny Margarita, El Tesoro Blanco Tequila, Agave
- Ready Aim Fire 19.**
Amaras Verde Mezcal, Honey Syrup, Pineapple Juice, Lime, Habañero Shrub, Pink Peppercorn
- Porterhouse Manhattan 19.**
Knob Creek Rye, House Sweet Vermouth Blend, Angostura
- Bruno’s Old Fashioned 19.**
Maker’s Mark, Demerara, Angostura
- The Monroe 19.**
Hamilton Jamaican Pot Still Black Rum, Agricole Blanc, Pierre Ferrand Curaçao, Orgeat, Lime, Over Pebbled Ice
- Casablanca 19.**
Prince de Didonne V.S.O.P., Sugar, Bitters, Chartreuse
- Espresso Martini 19.**
Grey Goose Vodka, Kahlua, Baileys, Espresso
- The Dark Passage 19.**
Prince de Didonne V.S.O.P., Chocolate 43, Crème Du Mûre

Wine by the Glass

- SPARKLING**

Prosecco, Mionetto, Italy, NV -- Split 14.

WHITES

Sauvignon Blanc, Villa Maria, Marlborough, NZ, 2022 16.

Vionta Albariño, Rías Baixas, Spain, 2023 15.

Chardonnay, Frog’s Leap, Napa Valley, 2023 19.

Rosé, Garzón, Uruguay, 2022 14.

Riesling, Heinz Eifel, Mosel Valley - Germany, 2022–Kabinett 11.

Moscato, Mirassou Winery, 2020 13.

REDS

Cabernet Sauvignon, Sempre Vive, Napa Valley, 2014 22.

Malbec, D.V. Catena, Argentina, 2021 16.

Pertinace, Barbera D’Alba, Piedmont, Italy, 20230 17.

Pinot Noir, Vireton, Willamette Valley, 2023 19.

Zinfandel, Grgich Hills, Napa Valley, 2019 19.

Beer

- DRAFT**

Sierra Nevada, Hazy Little Thing IPA, Chico 10.

Deschutes, Mirror Pond, Pale Ale, Portland 10.

Kona Brewing Co, Longboard, Island Lager, Oahu 10.

BOTTLE

Stella Artois, Lager, Belgium 8.

Hoegaarden, The Original Wheat Beer, Belgium, 9.

Efes, Pilsener, Turkey 8.

Coors Light, Light Lager 7.

Heineken ‘o.o’, “Non-Alcoholic” Holland 6.

Zero Proof

- Jungle Free Bird (21+) 10.**
Ritual Rum Alternative, Pineapple, Lime, Simple Syrup
- Envious Limeade 10.**
House Sweet Basil Puree, Pineapple Juice, Lime Juice, Soda Water
- Prickly Pear Limeade 10.**
Liquid Alchemist Prickly Pear, Lime, Club Soda
- Fever-Tree Sparkling Sicilian Lemonade 8.**