



Starters

½ DOZEN ½ SHELL • DAILY OYSTERS, HOUSE MIGNONETTE & COCKTAIL SAUCE	24
CRAB CAKES • DUNGENESS CRAB, ARUGULA & CHERRY TOMATO & CUCUMBER SALAD, CAJUN REMOULADE	29
CHILLED PRAWNS • GULF PRAWNS, SPICY GARLIC AIOLI & COCKTAIL SAUCE, MICRO CILANTRO	24
ESCARGOT • FRESH HERBS, GARLIC, LEMON, WHITE WINE, GRILLED CROSTINI	20
SWEET + SPICY WINGS • SWEET CHILI SAUCE, SCALLIONS, SESAME SEEDS, CELERY	15
POLENTA POUTINE • POLENTA FRIES, HOUSE BEEF RAGU, FONTINA CHEESE, 1800 DEGREES	17
36-HOUR NIMAN PORK BELLY • BUTTERNUT SQUASH PURÉE, GRILLED APPLE, MARSALA WINE REDUCTION	16
SMOKED SALMON CROSTINI • CAPERS, ONIONS, LEMON AIOLI	17
BEEF SPRINGS ROLLS • DRY-AGED BEEF, CABBAGE, CARROT, CELERY, CILANTRO, GINGER & PLUM SAUCE	13
BEEF CARPACCIO • ARUGULA, ONIONS, CAPERS, PARMIGIANO REGGIANO, LEMON AIOLI	17
STEAK TARTARE • PARSLEY, CAPERS, CORNICHONS, DIJON, RED ONION, LEMON ZEST, QUAIL EGG	19

Soup & Salads

ONION SOUP • CROUTON, FONTINA, PARMIGIANO REGGIANO	15
SEASONAL SOUP • CHEF'S INSPIRATION	M/P
ICEBERG WEDGE • HOUSE BACON, CHERRY TOMATOES, PICKLED SHALLOTS, BLUE CHEESE DRESSING	14
BEETS SALAD • ROASTED BEETS, GREENS, HONEY MUSTARD VINAIGRETTE, CRISPY GOAT CHEESE	14
ROMAINE HEARTS • HOUSE CAESAR, RED ONIONS, 24-MONTH PARMIGIANO REGGIANO, CROUTON	15
APPLE SALAD • MIXED GREENS, FRESH APPLES, DRIED CRANBERRIES, CANDIED WALNUTS, SHAVED FENNEL, MAPLE DRESSING	15
CARAMELIZED PEAR SALAD • RADICCHIO, ARUGULA, WALNUTS, CARAMELIZED PEAR, ROASTED BUTTERNUT SQUASH, BALSAMIC VINAIGRETTE, BLEU CHEESE	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)	70	• IMPRESSIVE 30 OZ (FOR 2)	132
KANSAS CITY STRIP 16 OZ BONE-IN NEW YORK STRIP– DRY-AGED IN-HOUSE, BRANDY PEPPERCORN SAUCE 58			
COWBOY • 18 OZ BONE-IN RIBEYE – DRY AGED IN-HOUSE, ROASTED CIPOLLINI, DEMI GLACE 67			
FILET MIGNON • 8 OZ, BORDELAISE SAUCE OR BÉARNAISE SAUCE (\$4 SUPPLEMENT) 66			
4 OZ, BORDELAISE SAUCE OR BÉARNAISE SAUCE (\$4 SUPPLEMENT) 39			
SURF & TURF • 4 OZ FILET MIGNON, 4 OZ LOBSTER TAIL 79			
MIXED GRILL • 4 OZ FILET MIGNON, HALF ORDER LAMB CHOPS, ROASTED POTATOES, VEGETABLES, BORDELAISE SAUCE 66			

Entrees

LAMB CHOPS • FRESH HERB & GARLIC MARINADE, COUSCOUS, CHERRY TOMATOES, MINT DEMI-GLACE	65
PORK CHOP • HONEY MUSTARD PORK, CARAMELIZED PARSNIPS, WHIPPED POTATOES, PERSIMMON BUTTERSCOTCH SAUCE	39
GRILLED CHICKEN • GREEN BEANS, FINGERLING POTATOES, NATURAL JUS	29
DAILY CATCH • CHEF'S PREPARATION OF A FRESH AND SEASONAL WILD FISH	56
PAPPARDELLE • HOUSE PAPPARDELLE, HOUSE-MADE DRY AGED BEEF RAGU, GARLIC BREAD, PARMIGIANO REGGIANO	33
SEAFOOD LINGUINE • LINGUINE, CLAMS, MUSSELS, SHRIMP, SEASONAL FISH, TOMATO SAUCE	36
CAULIFLOWER STEAK • GRILLED CAULIFLOWER, PARMIGIANO, ALMONDS, TWICE-BAKED POTATO, VEGETABLES	25
BUTTERNUT SQUASH RISOTTO • SLOW COOKED CARNAROLI RICE, DRIED CRANBERRY, PUMPKIN SEEDS, GOAT CHEESE	29

Sides

WILD MUSHROOMS • GARLIC, SHALLOTS, FRESH HERBS, EVOO, OYSTER SAUCE	13
TRUFFLED MAC & CHEESE • PARSLEY, CREAM, FONTINA, BRIE & CHEDDAR CHEESE, BREADCRUMBS	13
BRUSSEL SPROUTS & BACON • FRESH HERBS, PARMIGIANO REGGIANO	13
SHISHITO PEPPERS • ALMONDS, EVOO, PARMIGIANO REGGIANO, SRIRACHA MAYO	13
ROASTED CAULIFLOWER • GARLIC, PARMIGIANO REGGIANO, HERBS	13

*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 17.**
Wheatley Vodka, Strawberry Shrub, Simple, Bubbles
- The Castaway 17.**
Coconut Washed Wheatley Vodka, Crème de Cacao, Honey, Pineapple, Lime, Served over Pebbled Ice
- Rita Hayworth 17.**
Booth’s Finest Dry Gin, Aperol, Campari, Chambord, Agave, Lemon, Foamer
- The Bogart 17.**
Dirty Martini, Booth’s Finest Dry Gin, Dolin Dry Vermouth, Thyme Brine, Bleu Cheese Olives
- Spicy Margarita 17.**
El Tesoro Blanco Tequila, Cointreau, Lime, Agave, Porterhouse’s Spicy Mix, Tajin Rim
- The Hepburn 17.**
Skinny Margarita, El Tesoro Blanco Tequila, Agave, Topo Chico
- Ready Aim Fire 17.**
Rayu Maguey Mezcal, Honey Syrup, Pineapple Juice, Lime, Habañero Shrub, Pink Peppercorn
- Porterhouse Manhattan 17.**
Sazerac Rye, House Sweet Vermouth Blend, Angostura
- Bruno’s Old Fashioned 17.**
Maker’s Mark, Demerara, Angostura
- The Monroe 17.**
Hamilton Jamaican Pot Still Black Rum, Agricole Blanc, Pierre Ferrand Curaçao, Orgeat, Lime, Over Pebbled Ice
- Casablanca 17.**
Hartley V.S.O.P., Sugar, Bitters, Prosecco
- Espresso Martini 17.**
Wheatley Vodka, Kahlua, Baileys, Espresso
- The Dark Passage 17.**
Hartley 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, Frank Family, Napa Valley, 2022 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, 2020 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 Basil Puree, Pineapple Gum Syrup, Lime Juice, Soda Water
- Fever Tree Sparkling Sicilian Lemonade 8.**