



Starters

½ DOZEN ½ SHELL • DAILY OYSTERS, HOUSE MIGNONETTE & COCKTAIL SAUCE	25
CRAB CAKES • DUNGENESS CRAB, ARUGULA & CHERRY TOMATO & CUCUMBER SALAD, 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 • APPLE SLAW, MARSALA WINE REDUCTION	17
SMOKED SALMON CROSTINI • CAPERS, ONIONS, LEMON AIOLI	18
BEEF SPRINGS 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
BABY SPINACH SALAD • STRAWBERRY, AVOCADO, RED ONION, ALMONDS, PARMIGIANO REGGIANO, BALSAMIC VINAIGRETTE	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 SAUCE	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
SURF & TURF • 4 OZ FILET MIGNON, 4 OZ LOBSTER TAIL	80
MIXED GRILL • 4 OZ FILET MIGNON, HALF ORDER LAMB CHOPS, ROASTED POTATOES, VEGETABLES, BORDELAISE SAUCE	67

Entrees

LAMB CHOPS • FRESH HERB & GARLIC MARINADE, ASPARAGUS, GLAZED CARROTS, WHIPPED POTATOES, MINT DEMI-GLACE	66
PORK CHOP • HONEY MUSTARD PORK, BROCCOLINI, WHIPPED POTATOES, SHERRY WINE SAUCE	40
HALF ROASTED CHICKEN • SAUTEÉD SPINACH, SPRING ONIONS, ROASTED POTATOES, NATURAL JUS	36
DAILY CATCH • CHEF'S PREPARATION OF A FRESH AND SEASONAL WILD FISH	57
PAPPARDELLE • HOUSE PAPPARDELLE, HOUSE-MADE DRY AGED BEEF RAGU, GARLIC BREAD, PARMIGIANO REGGIANO	36
SEAFOOD LINGUINE • LINGUINE, CLAMS, MUSSELS, SHRIMP, SEASONAL FISH, TOMATO SAUCE	39
CAULIFLOWER STEAK • GRILLED CAULIFLOWER, PARMIGIANO, ALMONDS, TWICE-BAKED POTATO, VEGETABLES	26
SPRING PEA RISOTTO • SLOW-COOKED CARNAROLI RICE, SWEET PEAS, ASPARAGUS, MASCARPONE 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
CREAMED SPINACH • CREAM & FRESH HERBS, PARMIGIANO REGGIANO	14
GRILLED ASPARAGUS • EVOO, PARMIGIANO REGGIANO	14

**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

Spicy 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, Habanero 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, Prosecco

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, 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 Sweet Basil Puree, Pineapple Juice, Lime Juice, Soda Water

Fever Tree Sparkling Sicilian Lemonade 8.