



Starters

½ DOZEN ½ SHELL • DAILY OYSTERS, HOUSE MIGNONETTE & COCKTAIL SAUCE	23
CRAB CAKES • DUNGENESS CRAB, ARUGULA & CHERRY TOMATO SALAD, CAJUN REMOULADE	27
CHILLED PRAWNS • GULF PRAWNS, SPICY GARLIC AIOLI & COCKTAIL SAUCE, MICRO CILANTRO	23
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 • ROASTED BEETS, FENNEL, STRAWBERRIES, VERMOUTH JUS	16
SMOKED SALMON CROSTINI • CAPERS, ONIONS, LEMON AIOLI	16
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	14
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	14
APPLE SALAD • MIXED GREENS, FRESH APPLES, DRIED CRANBERRIES, CANDIED WALNUTS, SHAVED FENNEL, MAPLE DRESSING	15
HEIRLOOM TOMATO SALAD • HEIRLOOM TOMATOES, BURRATA, BASIL PESTO, BALSAMIC REDUCTION	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)	68	• IMPRESSIVE 30 OZ (FOR 2)	124
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 65			
FILET MIGNON • 8 OZ, BORDELAISE SAUCE OR BÉARNAISE SAUCE (\$4 SUPPLEMENT) 64			
4 OZ, BORDELAISE SAUCE OR BÉARNAISE SAUCE (\$4 SUPPLEMENT) 38			
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 64			

Entrees

LAMB CHOPS • FRESH HERB & GARLIC MARINADE, CORN, RED ONION, CILANTRO, & BELL PEPPER SALSA, WHIPPED POTATOES, MINT DEMI-GLACE	64
PORK CHOP • HONEY MUSTARD PORK, KALE, DRIED CRANBERRIES, WHIPPED POTATOES, PEPPERCORN SAUCE	39
GRILLED CHICKEN • ASPARAGUS, WHIPPED POTATOES, ROMESCO SAUCE	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
HEIRLOOM TOMATO RISOTTO • SLOW COOKED CARNAROLI RICE, HEIRLOOM TOMATOES, ASPARAGUS, BURRATA	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 & CRANBERRY • GINGER, ORANGE ZEST, BUTTER	13
CREAMED CORN • CREAM & FRESH HERBS, PARMIGIANO REGGIANO	13
SHISHITO PEPPERS • ALMONDS, EVOO, PARMIGIANO REGGIANO, SRIRACHA MAYO	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 16.**
Wheatley Vodka, Strawberry Shrub, Simple, Bubbles
- The Castaway 16.**
Coconut Washed Wheatley Vodka, Crème de Cacao, Honey, Pineapple, Lime, Served over Pebbled Ice
- Rita Hayworth 16.**
Booth’s Finest Dry Gin, Aperol, Campari, Chambord, Agave, Lemon, Foamer
- The Bogart 16.**
Dirty Martini, Booth’s Finest Dry Gin, Dolin Dry Vermouth, Thyme Brine, Bleu Cheese Olives
- Spicy Margarita 16.**
El Tesoro Blanco Tequila, Cointreau, Lime, Agave, Porterhouse’s Spicy Mix, Tajin Rim
- The Hepburn 16.**
Skinny Margarita, El Tesoro Blanco Tequila, Agave, Topo Chico
- Ready Aim Fire 16.**
Rayu Maguey Mezcal, Honey Syrup, Pineapple Juice, Lime, Habanero Shrub, Pink Peppercorn
- Porterhouse Manhattan 16.**
Sazerac Rye, House Sweet Vermouth Blend, Angostura
- Bruno’s Old Fashioned 16.**
Maker’s Mark, Demerara, Angostura
- The Monroe 16 .**
Hamilton Jamaican Pot Still Black Rum, Agricole Blanc, Pierre Ferrand Curaçao, Orgeat, Lime, Over Pebbled Ice
- Casablanca 16.**
Hartley V.S.O.P., Sugar, Bitters, Prosecco
- Espresso Martini 16.**
Wheatley Vodka, Kahlua, Baileys, Espresso
- The Dark Passage 16.**
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, Row 503 , Willamette Valley, 2022 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.**