



## Starters

- ½ DOZEN ½ SHELL • DAILY OYSTERS, HOUSE MIGNONETTE & COCKTAIL SAUCE 22
- CRAB CAKES • DUNGENESS CRAB, APPLE SLAW, CAJUN REMOULADE 26
- CHILLED PRAWNS • GULF PRAWNS, SPICY GARLIC AIOLI & COCKTAIL SAUCE, MICRO CILANTRO 22
- ESCARGOT • FRESH HERBS, GARLIC, LEMON, WHITE WINE, GRILLED CROSTINI 19
- SWEET + SPICY WINGS • SWEET CHILI SAUCE, SCALLIONS, SESAME SEEDS, CELERY 14
- POLENTA POUTINE • POLENTA FRIES, HOUSE BEEF RAGU, FONTINA CHEESE, 1800 DEGREES 16
- 36 HOUR NIMAN PORK BELLY • ARUGULA, RADISHES, CHERRY TOMATOES, FRESH CHERRIES, 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 16
- STEAK TARTARE • PARSLEY, CAPERS, CORNICHONS, DIJON, RED ONION, LEMON ZEST, QUAIL EGG 19

## Soup & Salads

- ONION SOUP • CROUTON, FONTINA, PARMIGIANO REGGIANO 13
- 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
- HERILOOM TOMATO SALAD • HEIRLOOM TOMATOES, BURRATA, PESTO, BASIL, BALSAMIC GLAZE 18

## Renowned Aged Steaks

*We Proudly Source our Beef from Mid-West 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) 120
- 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 64
- FILET MIGNON • 8 OZ, BORDELAISE SAUCE OR BÉARNAISE SAUCE (\$4 SUPPLEMENT) 62
- 4 OZ, BORDELAISE SAUCE OR BÉARNAISE SAUCE (\$4 SUPPLEMENT) 38
- SURF & TURF • 4 OZ FILET MIGNON, 4 OZ LOBSTER TAIL 78
- MIXED GRILL • 4 OZ FILET MIGNON, HALF ORDER LAMB CHOPS, ROASTED POTATOES, VEGETABLES, BORDELAISE SAUCE 62

## Entrees

- LAMB CHOPS • FRESH HERB & GARLIC MARINADE, CARROTS, TURNIPS, SWEET CORN, ROASTED POTATOES 60
- PORK CHOP • HONEY MUSTARD PORK, SAUTEED SPINACH, WHIPPED POTATOES, RED WINE & PLUM SAUCE 39
- HALF ROASTED CHICKEN • HALF ROASTED CHICKEN, ROASTED POTATOES, SEASONAL VEGETABLES, NATURAL JUS 29
- DAILY CATCH • CHEF'S PREPARATION OF A FRESH AND SEASONAL WILD FISH 48
- LINGUINE • LINGUINE, 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, TWICE-BAKED POTATO, SEASONAL VEGETABLES 25
- HERILOOM TOMATO RISOTTO • SLOW COOKED CARNAROLI RICE, HEIRLOOM TOMATOES, PEAS, BURRATA 29

## Sides

- WILD MUSHROOMS • GARLIC, SHALLOTS, FRESH HERBS, EVOO, OYSTER SAUCE 13
- TRUFFLED MAC & CHEESE • ONIONS, PARSLEY, CREAM, FONTINA, BRIE & CHEDDAR CHEESE, BREADCRUMBS 13
- BRUSSEL SPROUTS & BACON • ONIONS, ROSEMARY, EVOO, ALMONDS 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, Lemon, 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.**

Corazon Blanco Tequila, Cointreau, Lime, Agave, Porterhouse's Spicy Mix, Tajin Rim

### **The Hepburn 16.**

Skinny Margarita with Corazon Blanco Tequila, Lime, Agave, Topo Chico

### **Ready Aim Fire 16.**

Rayu Maguey Mezcal, Honey Syrup, Pineapple Juice, Lime, Habañero Shrub, Pink Peppercorn

### **Porterhouse Manhattan 16.**

Sazerac Rye, Porterhouse Sweet Vermouth Blend, Angostura

### **Bruno's Old Fashioned 16.**

Buffalo Trace, Demerara, Angostura

### **The Monroe 16 .**

Mai Tai with Hamilton Jamaican Pot Still Black Rum, Agricole Blanc, Pierre Ferrand Curaçao, Orgeat, Lime, Served over Pebbled Ice

### **Espresso Martini 16.**

Wheatley Vodka, Kahlua, Baileys, Espresso

## 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, Grgich Hills, "Blue Beret," 2019 19.

Rosé, Pere Anselme, "Eden," France, 2020 14.

Riesling, Heinz Eifel, Mosel Valley - Germany, 2021–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, Roco, Willamette Valley, 2021 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.

Jever, Pilsner, Germany 9.

Efes, Pilsener, Turkey 8.

Coors Light, Light Lager 7.

Beck's, "Non-Alcoholic" Germany 5.



## Zero Proof

### **Jungle Free Bird 10.**

*Ritual Rum Alternative, Pineapple, Lime, Simple Syrup*

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