



## Starters

- ½ DOZEN ½ SHELL • DAILY OYSTERS, HOUSE MIGNONETTE & COCKTAIL SAUCE 25
- CRAB CAKES • DUNGENESS CRAB, MANGO RELISH, 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 • CORN & STRAWBERRY SALSA, PORT 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
- HEIRLOOM TOMATO SALAD • BURRATA, BASIL PESTO, EVOO, BALSAMIC GLAZE 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 14
- BLEU CHEESE 5

## Entrees

- LAMB CHOPS • FRESH HERB & GARLIC MARINADE, SPINACH, BABY CORN, WHIPPED POTATOES, MINT DEMI-GLACE 66
- PORK CHOP • HONEY MUSTARD PORK, GREEN BEANS, WHIPPED POTATOES, MUSHROOM CREAM SAUCE 40
- HALF ROASTED CHICKEN • TOMATO, ONION & CUCUMBER SUCCOTASH, 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, SHRIMP, SEASONAL FISH, TOMATO SAUCE 39
- CAULIFLOWER STEAK • GRILLED CAULIFLOWER, PARMIGIANO, ALMONDS, TWICE-BAKED POTATO, VEGETABLES 26
- HEIRLOOM TOMATO RISOTTO • SLOW-COOKED CARNAROLI RICE, HEIRLOOM TOMATOES, ASPARAGUS, BURRATA 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 CORN • CREAM & FRESH HERBS, PARMIGIANO REGGIANO 14
- GRILLED ASPARAGUS • EVOO, PARMIGIANO REGGIANO 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

### **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, 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, 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

### **Cherry Limeade 10.**

Luxardo Cherry Juice, Lime, Club Soda

### **Fever Tree Sparkling Sicilian Lemonade 8.**