



Starters

- ½ DOZEN ½ SHELL** • DAILY OYSTERS, HOUSE MIGNONETTE & COCKTAIL SAUCE 20
- CRAB CAKES** • DUNGENESS CRAB, APPLE SLAW, CAJUN REMOULADE 25
- 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** • APPLE & CAULIFLOWER FLORETS, YAM PUREE, HONEY BORDELAISE 15
- SMOKED SALMON CROSTINI** • CAPERS, ONIONS, LEMON AIOLI 15
- 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 12
- SEASONAL SOUP** • CHEF'S INSPIRATION M/P
- ICEBERG WEDGE** • HOUSE BACON, CHERRY TOMATOES, PICKLED SHALLOTS, BLUE CHEESE DRESSING 12
- BEETS SALAD** • ROASTED BEETS, GREENS, FETA CHEESE, PISTACHIOS, HONEY MUSTARD VINAIGRETTE 12
- ROMAINE HEARTS** • HOUSE CAESAR, 24-MONTH PARMIGIANO REGGIANO, CROUTON 12
- APPLE SALAD** • MIXED GREENS, FRESH APPLES, DRIED CRANBERRIES, CANDIED WALNUTS, SHAVED FENNEL, MAPLE DRESSING 14
- STRAWBERRY SALAD** • BUTTER LETTUCE, RED ONIONS, STRAWBERRIES, FETA CHEESE, BALSAMIC VINAIGRETTE 14

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) 66
 - IMPRESSIVE 30 OZ (FOR 2) 110
- KANSAS CITY STRIP** • 16 OZ BONE-IN NEW YORK STRIP – DRY AGED IN HOUSE, BRANDY PEPPERCORN SAUCE 57
- COWBOY** • 18 OZ DRY AGED BONE-IN RIBEYE, ROASTED CIPOLLINI, DEMI GLACE 60
- FILET MIGNON** • 8 OZ, BORDELAISE SAUCE OR BÉARNAISE SAUCE (\$4 SUPPLEMENT) 58
- 4 OZ, BORDELAISE SAUCE OR BÉARNAISE SAUCE (\$4 SUPPLEMENT) 35
- SURF & TURF** • 4 OZ FILET MIGNON, 4 OZ LOBSTER TAIL 75
- MIXED GRILL** • 4 OZ FILET MIGNON, HALF ORDER LAMB CHOPS, ROASTED POTATOES, VEGETABLES, BORDELAISE SAUCE 59

Entrees

- LAMB CHOPS** • FRESH HERB & GARLIC MARINADE, SPINACH, GRILLED TOMATOES, WHIPPED POTATOES, MINT DEMI GLACE 59
- PORK CHOP** • HONEY MUSTARD PORK, BROCCOLINI, WHIPPED POTATOES, RED WINE PLUM SAUCE 37
- 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 47
- LINGUINE** • LINGUINE, HOUSE MADE DRY AGED BEEF RAGU, GARLIC BREAD, PARMIGIANO REGGIANO 31
- SEAFOOD LINGUINE** • LINGUINE, CLAMS, MUSSELS, SHRIMP, SEASONAL FISH, TOMATO SAUCE 34
- CAULIFLOWER STEAK** • GRILLED CAULIFLOWER, TWICE-BAKED POTATO, SEASONAL VEGETABLES 25
- MUSHROOM RISOTTO** • SLOW COOKED CARNAROLI RICE, MIXED MUSHROOMS, PARMIGIANO REGGIANO 29

Sides

- WILD MUSHROOMS** • GARLIC, SHALLOTS, FRESH HERBS, EVOO, BORDELAISE 12
- TRUFFLED MAC & CHEESE** • ONIONS, PARSLEY, CREAM, FONTINA, BRIE & CHEDDAR CHEESE, BREADCRUMBS 12
- BRUSSEL SPROUTS & BACON** • ONIONS, ROSEMARY, EVOO, ALMONDS 12
- CREAM OF SPINACH** • FRESH HERBS, PARMIGIANO REGGIANO 12

**Sharing or Splitting Steak/Entrée: \$9 (Extra Plate with Potato & Vegetables)*

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.

Tito's, Strawberry Shrub, Lemon, Simple, Bubbles

The Castaway 16.

Coconut Washed Vodka, Crème de Cacao, Honey, Pineapple, Lime, Served over Shaved Ice

Rita Hayworth 16.

Tanqueray Gin, Aperol, Campari, Raspberry, Agave, Lemon, Foamer

The Bogart 16.

Dirty Martini with Tanqueray Gin, Dolin Dry Vermouth, Olive Brine, Bleu Cheese Olives

Spicy Margarita 16.

Herradura Ultra Anejo, Cointreau, Lime, Agave, Don's Spicy Mix, Tajin Rim

The Hepburn 16 .

Skinny Margarita with Herradura Ultra Anejo, Lime, Agave, Topo Chico

Ready Aim Fire 16.

Del Maguey Vida Mezcal, Honey Pineapple Syrup, Lime, Habanero Shrub, Pink Peppercorn

Porterhouse Manhattan 16.

Rittenhouse Rye, Porterhouse Sweet Vermouth Blend, Angostura

Bruno's Old Fashioned 16.

Maker's Mark, Demerara, Angostura

The Monroe 16 .

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

Espresso Martini 16.

Tito's, Kahlua, Baileys, Espresso, Simple, Godiva Melt

Wine by the Glass

SPARKLING

Prosecco, LA Marca, Italy, NV -- Split 14.

WHITES

Chardonnay, Grgich Hills, Napa Valley, 2016 19.

Sauvignon Blanc, Grgich Hills, Napa Valley, 2019 16.

Rosé, La Jolie Fleur, Provence – France, 2021 14.

Riesling, Heinz Eifel, Mosel Valley - Germany, 2020 – Kabinett 11.

Moscato, Mirassou Winery, 2020 13.

REDS

Cabernet Sauvignon, Sempre Vive, Napa Valley, 2014 22.

Malbec, D.V. Catena, Argentina, 2018 15.

Pinot Noir, Roco, Willamette Valley, NV 19.

Zinfandel, Grgich Hills, Napa Valley, 2017 19.

Beer

DRAFT

Sierra Nevada, Hazy Little Thing IPA, Chico 10

Anchor Brewing Co, Crisp Pilsner, San Francisco 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.

Bitburger, "Premium Pils", Germany 8.

Chimay Blue 'Grand Reserve,' Strong Dark Ale, Belgium 15.

Coors Light, Light Lager 7.

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

Zero Proof

Jungle Free Bird 8

Ritual Rum Alternative, Lyre's Italian Orange, Pineapple, Lime, Demerara