



Starters

- ½ DOZEN ½ SHELL • DAILY OYSTERS, HOUSE MIGNONETTE & COCKTAIL SAUCE 22
- CRAB CAKES • DUNGENESS CRAB, ARUGULA & CHERRY TOMATO SALAD, 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 • POACHED PEAR, SWEET PEAS, CAULIFLOWER PUREE, RED WINE REDUCTION 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
- CHICORIES SALAD • AVOCADO, BLOOD ORANGES, CHERRY TOMATO, CUCUMBER, PARMIGIANO REGGIANO, CITRUS VINAIGRETTE 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, BABY CARROTS, SPRING ONIONS, BEAT PUREE, MINT DEMI-GLACE 60
- 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 55
- 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, PARMIGIANO, ALMONDS, TWICE-BAKED POTATO, VEGETABLES 25
- VEGETABLE RISOTTO • SLOW COOKED CARNAROLI RICE, MIXED SEASONAL VEGETABLES, BURRATA, PARMIGIANO REGGIANO 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 & CRANBERRY • GINGER, ORGANGE ZEST, BUTTER 13
- CREAMED SPINACH • CREAM & FRESH HERBS, PARMIGIANO REGGIANO 13
- BAKED POTATO • BACON, SOUR CREAM & CHIVES 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.