

. 21 STARTERS

½ DOZEN ½ SHELL 18.
daily oysters, house mignonette & cocktail sauce

CRAB CAKES 16.
dungeness crab, apple & cabbage salad, chipotle mango salsa

CHILLED PRAWNS 19.
gulf prawns, grilled avocado lime crema, blood orange,
micro-cilantro

SWEET & SPICY WINGS 12.
sweet chili sauce, scallions, sesame seeds, celery

POLENTA POUTINE 15.
polenta fries, house beef ragu, fontina cheese, 1800 degrees

36 HOUR NIMAN PORK BELLY 14.
parsnip puree, roasted broccolini, pickled shallots,
herb oil, veal jus

BEEF SPRING ROLLS 12.
wild mushrooms, cabbage, carrot, celery, cilantro,
ginger plum sauce

ESCARGOT 17.
fresh herbs, garlic, lemon, white wine, grilled crostini

STEAK TARTARE 16.
parsley, capers, cornichons, dijon, red onion, lemon zest, quail egg

SOUP

ONION SOUP 10.
crouton, fontina, parmigiano reggiano

SEASONAL SOUP M/P
chef's inspiration

SALADS

ICEBERG WEDGE 11.
house bacon, cherry tomatoes, pickled shallots, blue cheese

BEETS SALAD 11.
roasted beets, greens, crispy goat cheese, garlic sherry vinaigrette

ROMAINE HEARTS 11.
house caesar, 24-month parmigiano reggiano, crouton

ROASTED CARROT SALAD 12.
roasted heirloom carrots, wild arugula, dried cranberries, toasted
pistachios, maple sherry vinaigrette

KALE & GRAPEFRUIT SALAD 12.
baby green kale, pink grapefruit, avocado, toasted almonds, feta
cheese, honey citrus vinaigrette

ENTREES

LAMB CHOPS 49.
fresh herb and garlic marinade, farro with olives, capers, almonds

PROSCIUTTO WRAPPED PORK CHOP 34.
dijon & rosemary wrapped pork chop, celery root & apple puree,
sautéed leaves of brussel sprouts, raisins, natural jus

ROASTED MARY'S CHICKEN 29.
herb & white wine marinated, polenta, collard greens, natural
chicken jus

MIXED GRILL 47
4oz filet mignon, half order lamb chops, roasted potatoes, seasonal
grilled vegetables,

BUTTERNUT SQUASH RISOTTO 26.
slow cooked carnaroli rice, candied walnuts, pomegranate kernels,
24 month parmigiano reggiano, goat cheese mousse(*vegetarian*)

RENOWNED AGED STEAKS

*We Proudly Source our Beef from Mid-West Stockyards in
Omaha, NE & Local Ranches in CA...*

All Steaks Served with Twice Baked Potato & Vegetables

PORTERHOUSE 87 / 57.
30 OZ (for 2) – dry aged signature cut, bordelaise sauce
20 OZ (t-bone for 1) – dry aged signature cut, bordelaise sauce

THIRD AVE CLUB STEAK 42.
14 OZ – dry aged bone-in new york, brandy peppercorn sauce

COWBOY 50.
18 OZ – dry aged bone-in ribeye, roasted cipollini demi glace

PRIME RIB 40.
12 OZ – slow roasted, au jus, sea salt (*LIMITED*)

FILET MIGNON 45.
8 OZ – bearnaise sauce

TAGLIATELLE 27.
house saffron pasta, dry aged beef ragu, parmigiano reggiano

SIDES

ROASTED BROCCOLINI 8.
WILD MUSHROOMS 9.
TRUFFLED MAC & CHEESE 9.
CREAMED SPINACH 9.
SHISHITO PEPPERS 8.
BRUSSELS SPROUTS & BACON 8.

**Split/Share Plate for ALL Entrees & Steaks 9.*

EST. 2007