

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, cocktail & tartar sauce, 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 PORKBELLY 14.
carrot puree, spiced pickled cherry tomato, frisee, port wine reduction

BEEF SPRING ROLLS 12.
dry aged beef, 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

HEIRLOOM TOMATO SALAD 14.
rocket, avocado, extra virgin olive oil, balsamic reduction, micro basil, burrata cheese, sea salt

SUMMER SALAD 15.
frisee, wild arugula, fresh strawberries, feta cheese, red onions, caramelized walnuts, strawberry 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, soft polenta, sautéed kale, cherry coulis, natural jus

ROASTED MARY'S CHICKEN 29.
herb & white wine marinated, whip potatoes, corn & fava bean succotash, natural chicken jus

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

DAILY CATCH M/P
chef's preparation of a fresh and seasonal fish

SUMMER RISOTTO 26.
slow cooked carnaroli rice, corn, fava beans, tomatoes, carrots, zucchini 24 month parmigiano reggiano(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 – bordelaise sauce or bearnaise sauce (\$2 supplement)

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

SIDES

SHISITO PEPPERS 9.
WILD MUSHROOMS 9.
TRUFFLED MAC & CHEESE 9.
WHIP POTATOES 8.
CREAMED CORN 8.
BRUSSELS SPROUTS & BACON 8.

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

EST. 2007