

## STARTERS

- ½ DOZEN ½ SHELL 18.  
daily oysters, house mignonette & cocktail sauce
- CRAB CAKES 16.  
dungeness crab, apple & cabbage salad, remoulade sauce
- CHILLED PRAWNS 19.  
gulf prawns, cocktail & tartar sauce, micro-cilantro
- BEEF SPRING ROLLS 12.  
Dry aged beef, cabbage, carrot, celery, cilantro, ginger plum sauce

## SOUP/SALADS

- SOUP DU JOUR 11.  
cream of sunchoke
- ICEBERG WEDGE 11.  
house cured bacon, cherry tomatoes, pickled shallots, blue cheese
- BEETS SALAD 11.  
roasted beets, greens, crispy goat cheese, garlic sherry vinaigrette
- ROMAINE HEARTS 11.  
house made caesar, 24 month parmesano reggiano, crouton
- PEAR SALAD 14.  
frisee, radicchio, D'anjour pears, candied walnuts, dried cranberries, goat cheese, honey cider vinaigrette
- SPINACH SALAD 15.  
baby spinach, pomegranate kernels, fresh orange, shaved fennel & carrots, parmigiano Reggiano, balsamic vinaigrette

## ENTREES

- LAMB CHOPS 49.  
fresh herb and garlic marinade, couscous, cherry tomatoes, spinach
- PROSCIUTTO WRAPPED PORK CHOP 34.  
marinated niman ranch chop, broccoli rabe, grilled apples, whipped potatoes, natural jus
- WILD CATCH OF THE DAY 40.  
whipped potatoes, seasonal vegetables, lemon caper beurre blanc
- BUTTERNUT SQUASH RISOTTO 26.  
slow cooked carnaroli rice,

### 3 COURSE TURKEY DINNER

*Diestel Family Ranch Free Range Turkey, Brined and Sous Vide*

choice of sunchoke soup or organic greens salad

### TURKEY DINNER

whipped potatoes, candied yams, stuffing, turkey gravy, cranberry sauce

choice of pumpkin pie or chocolate mousse

50.

## MID-WEST ANGUS BEEF

*Sourced from Mid-West Stockyards in Omaha, NE ...  
All Steaks Served with Whipped Potatoes & 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 – thyme, garlic, bordelaise sauce

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

## SIDES

- WILD MUSHROOMS 9.  
TRUFFLED MAC & CHEESE 9.  
BRUSSELS SPROUTS & BACON 8.  
CREAMED SPINACH 8.

**HAPPY THANKSGIVING!**

**EST. 2007**