

*\*\*THIS PRICE FIXE MENU IS LIMITED TO TABLES OF 4 OR FEWER*

## **PREMIER SEATING \$53**

*A Daily 3-Course Dinner Served Every Night*

### **FIRST COURSE**

**SMOKED SALMON** • CAPERS, HERBS, RED ONIONS, LEMON AIOLI, CROSTINI

**BEEF SPRING ROLLS** • DRY AGED BEEF, CELERY, CABBAGE, CARROT, CILANTRO, GINGER PLUM SAUCE

**ONION SOUP** • FONTINA, PARMESANO REGGINO, CROUTON

**PORTERHOUSE SALAD** • LOCAL ORGANIC MIXED GREENS, HERB VINAIGRETTE

**ROMAINE HEARTS** • HOUSE CAESAR, 24 MONTH PARMESAN REGGIANO, CROUTON

**BEETS SALD** • ROASTED BEETS, GREENS, CRISPY GOAT CHEESE, GARLIC SHERRY VINAIGRETTE

### **MAIN COURSE**

*We are proud to offer both Mid-West Angus Beef & Local CA Pasture-Raised Grass Fed Beef.*

*Our hand-selected loins & ribs are then dry aged In-House for 21-30 days.*

THE FOLLOWING *STEAKS* SERVED WITH "TWICE BAKED" POTATO AND ROASTED SEASONAL VEGETABLES...

**FILET MIGNON** • 8 OZ HAND CUT, THYME, GARLIC, BORDELAISE SAUCE

**3<sup>rd</sup> AVE CLUB STEAK** • 14 OZ DRY AGED BONE-IN NEW YORK, BRANDY PEPPERCORN

**PORTERHOUSE** • 20 OZ DRY AGED SIGNATURE CUT, BORDELAISE SAUCE

***\$18 Supplement***

**PRIME RIB** • 12 OZ SLOW ROASTED, HAND CUT, AU JUS, SEA SALT **LIMITED\***

**PORK CHOP** • MARINATED NIMAN RANCH CHOP, SAUTEED KALE & RAISINS, ROASTED APPLES, WHIPPED POTATOES, NATURAL JUS

**RANGE CHICKEN** • ROSEMARY & GARLIC MARINADE, GREEN LENTIL SUCCOTASH, ROASTED CHERRY TOMATOES, NATURAL CHICKEN JUS

**DAILY CATCH** • CHEF'S PREPARATION OF A FRESH AND SEASONAL FISH

### **DESSERT COURSE**

**BREAD PUDDING** • BUTTERSCOTCH, CARAMEL SAUCE, CRÈME ANGLAISE

**CRÈME BRULEE** • VANILLA BEAN, WHIPPED CREAM, TURBINADO SUGAR

**CHOCOLATE MOUSSE** • AMARETTO, WHIPPED CREAM, BERRY PUREE

**GELATO OR SORBET** • DAILY SELECTION