



HAPPY THANKSGIVING!

Starters

- ½ DOZEN ½ SHELL • DAILY OYSTERS, HOUSE MIGNONETTE & COCKTAIL SAUCE 21
- CRAB CAKES • DUNGENESS CRAB, APPLE SLAW, 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 • PARSNIP PUREE, BUTTERNUT SQUASH PANZANELLA, BRUSSEL SPROUT LEAVES,
TOASTED PUMPKIN SEEDS, CRANBERRY VINAIGRETTE 15
- SMOKED SALMON CROSTINI • CAPERS, ONIONS, LEMON AIOLI 15
- 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

- SEASONAL SOUP • CREAM OF BUTTERNUT SQUASH, FRESH APPLES M/P
- ICEBERG WEDGE • HOUSE BACON, CHERRY TOMATOES, PICKLED SHALLOTS, BLUE CHEESE DRESSING 13
- BEETS SALAD • ROASTED BEETS, GREENS, PISTACHIOS, HONEY MUSTARD VINAIGRETTE, CRISPY GOAT CHEESE 13
- ROMAINE HEARTS • HOUSE CAESAR, RED ONIONS, 24-MONTH PARMIGIANO REGGIANO, CROUTON 13
- APPLE SALAD • MIXED GREENS, FRESH APPLES, DRIED CRANBERRIES, CANDIED WALNUTS, SHAVED FENNEL, MAPLE DRESSING 15
- STRAWBERRY SALAD • SPINACH, PEAR, PISTACHIOS, RED ONIONS, STRAWBERRIES, FETA, BALSAMIC VINAIGRETTE 15

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) 116
- TOMAHAWK WAGYU 30 OZ TOMAHAWK WAGYU, DRY AGED IN HOUSE, BORDERLAISE 250
- 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 62
- PRIME RIB • 12 OZ, SLOW ROASTED, AU JUS (LIMITED AVAILABILITY) 50
- FILET MIGNON • 8 OZ, BORDELAISE SAUCE OR BÉARNAISE SAUCE (\$4 SUPPLEMENT) 60
- 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 60

Entrees

- TURKEY DINNER • DIESTEL FAMILY RANCH FREE RANGE TURKEY, BRINED, BREAD STUFFING, CANDIED YAMS, WHIPPED POTATOES, GRAVY, CRANBERRY SAUCE 55
- LAMB CHOPS • FRESH HERB & GARLIC MARINADE, MINT DEMI GLACE, WHIPPED POTATOES, SAUTÈED BROCCOLINI 60
- PORK CHOP • HONEY MUSTARD PORK, WHIPPED POTATOES, SAUTÈED KALE, DRIED CRANBERRIES, HOUSE APPLE SAUCE 39
- DAILY CATCH • CHEF'S PREPARATION OF A FRESH AND SEASONAL WILD FISH 48
- 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, TWICE-BAKED POTATO, SEASONAL VEGETABLES 25
- WILD MUSHROOM RISOTTO • SLOW COOKED CARNAROLI RICE, MIXED MUSHROOMS, PARMIGIANO REGGIANO 29

Sides

- WILD MUSHROOMS • GARLIC, SHALLOTS, FRESH HERBS, EVOO, OYSTER SAUCE 12
- TRUFFLED MAC & CHEESE • ONIONS, PARSLEY, CREAM, FONTINA, BRIE & CHEDDAR CHEESE, BREADCRUMBS 12
- BRUSSEL SPROUTS & BACON • ONIONS, ROSEMARY, EVOO, ALMONDS 12
- CREAMED SPINACH • CREAM & FRESH HERBS, PARMIGIANO REGGIANO 12
- ROASTED SHISHITO PEPPERS • EVOO, FRESH HERBS, MAYO SRIRACHA 12

**Sharing or Splitting Steak/Entrée: \$9 (Extra Plate with Potato & Vegetables)*

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.

Beluga Vodka, Strawberry Shrub, Lemon, Simple, Bubbles

The Castaway 16.

Coconut Washed Beluga Vodka, Crème de Cacao, Honey, Pineapple, Lime, Served over Pebbled Ice

Rita Hayworth 16.

Tanqueray Gin, Aperol, Campari, Raspberry, Agave, Lemon, Foamer

The Bogart 16.

Dirty Martini with Tanqueray Gin, Dolin Dry Vermouth, Olive Brine, Bleu Cheese Olives

Spicy Margarita 16.

El Tesoro, Cointreau, Lime, Agave, Porterhouse's Spicy Mix, Tajin Rim

The Hepburn 16.

Skinny Margarita with El Tesoro, Lime, Agave, Topo Chico

Ready Aim Fire 16.

Del Maguey Vida Mezcal, Honey Pineapple Syrup, Lime, Habanero Shrub, Pink Peppercorn

Porterhouse Manhattan 16.

Rittenhouse Rye, Porterhouse Sweet Vermouth Blend, Angostura

Bruno's Old Fashioned 16.

Maker's Mark, Demerara, Angostura

The Monroe 16.

Mai Tai with Hamilton Jamaican Pot Still Black Rum, Agricole Blanc, Pierre Ferrand Curaçao, Orgeat, Lime, Served over Pebbled Ice

Espresso Martini 16.

Beluga Vodka, Kahlua, Baileys, Espresso

Wine by the Glass

SPARKLING

Prosecco, LA Marca, Italy, NV -- Split 14.

WHITES

Husch Chenin Blanc, Mendocino, 2022 14.

Sauvignon Blanc, Villa Maria, Marlborough, NZ, 2022 16.

Vionta Albariño, Rías Baixas, Spain, 2021 15.

Chardonnay, Frank Family, Carneros, 2021 19.

Rosé, Cotes Du Rhones, Vidal – Fleury, 2019 14.

Riesling, Heinz Eifel, Mosel Valley - Germany, 2020–Kabinett 11.

Moscato, Mirassou Winery, 2020 13.

REDS

Cabernet Sauvignon, Sempre Vive, Napa Valley, 2014 22.

Malbec, D.V. Catena, Argentina, 2020 16.

Pertinace, Barbera D'Alba, Piedmont, Italy, 2020 17.

Pinot Noir, Roco, Willamette Valley, 2021 19.

Zinfandel, Grgich Hills, Napa Valley, 2018 19.

Beer

DRAFT

Sierra Nevada, Hazy Little Thing IPA, Chico 10.

Anchor Brewing Co, Crisp Pilsner, San Francisco 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.

Bitburger, "Festbier" Germany 8.

Efes, Pilsener, Turkey 8.

Coors Light, Light Lager 7.

Beck's, "Non-Alcoholic" Germany 5.

Zero Proof

Jungle Free Bird 10.

Ritual Rum Alternative, Lyre's Italian Orange, Pineapple, Lime, Demerara