

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

PREMIER SEATING \$49

A Daily 3-Course Dinner Served Every Night

FIRST COURSE

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

BEEF SPRING ROLLS • WILD MUSHROOMS, 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

3rd 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***

DUET OF PORK • DIJON & ROSEMARY WRAPPED PORK CHOP, CELERY ROOT & APPLE
PUREE, SAUTEED LEAVES OF BRUSSEL SPROUTS, RAISINS

RANGE CHICKEN • WHITE WINE MARINATED CHICKEN, POTATO PUREE, WILD MUSHROOM

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