

APPETIZERS

CRISPY PORK BELLY

Chipotle-Agave Glaze, Mixed Greens

13

DUNGENESS CRAB

Clarified Butter and Lemon

MP

CRISPY CALAMARI

*Confit Tomatoes, Blistered Shishito Peppers,
Chimichurri Aioli*

20

OYSTERS ROCKEFELLER

*Creamed Spinach,
Brown Butter Béarnaise, Bacon*

22

KOREAN SHORT RIBS

*Cucumber Kimchi, Peanuts,
Gojuchang Gastrique, Sesame Seeds*

17

RAW BAR

WEST COAST OYSTERS

Mignonette, House Made Cocktail Sauce

20

JUMBO SHRIMP COCKTAIL

Horseradish Cocktail Sauce

22

SEAFOOD TOWER

*Dungeness Crab Legs, Poached Shrimp,
West Coast Oysters, Seared Tuna*

MP

SESAME CRUSTED SEARED

AHI TUNA

Ginger Soy Sauce

22

COAL FIRED SPECIALTIES

SEARED SCALLOPS

*Romesco, Chimichurri,
House Bacon*

29

ROASTED BURRATA

*Charred Tomatoes,
Basil, Garlic Chips*

13

STEAMED MUSSELS & LITTLENECK CLAMS

*Chipotle Beer Broth, Pepper Medley,
Garlic Chips, Cilantro, Charred Focaccia*

22

BONE MARROW

*Roasted Veal Bone Marrow,
Grilled Focaccia Bread,
Sea Salt, Pink Peppercorn*

17

SOUPS

CLAM CHOWDER

*Pacific Clams, House Bacon,
Fingerling Potatoes*

12

FRENCH ONION

*Caramelized Onions, Beef Broth,
Parmesan and Gruyère*

10

SALADS

ICEBERG WEDGE

*Onions, Tomatoes, Red Wine Vinaigrette,
Smoked Bacon, Radish,
Housemade Blue Cheese Dressing*

13

FARMERS SALAD

*Fresh, Seasonal and Local Ingredients.
Ask Server for Today's Selection*

13

CAESAR

Romaine, Crouton, Lemon, Cave Aged Parmesan

13

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Tax and gratuity not included.*

U.S.D.A. PRIME STEAKS

Dry Aged 28 Days

BONE-IN RIBEYE 24 oz.

75

NEW YORK STRIP 14 oz.

60

PORTERHOUSE 24 oz.

75

LONG BONE RIBEYE 34 oz.

150

SIGNATURE CUTS

Wet Aged 21 Days

PETITE FILLET 7 oz.

41

PRIME RIB 12 oz.

40

FILLET MIGNON 11 oz.

52

PRIME RIB 18 oz.

51

BONELESS RIBEYE 18 oz.

60

SPECIALTIES

ORA KING SALMON

Coal Fired Salmon Fillet, Fresh Pesto

32

BRAISED BEEF SHORT RIBS

*Tender Braised Bone in Short Rib,
Burgundy-Red Wine Reduction Sauce*

26

SURF & TURF

*7oz. Fillet Mignon,
8oz. Maine Lobster Tail,
Garlic Mashed Potatoes*

80

CHILEAN SEA BASS

*Fingerling Potatoes, Charred Leeks,
Lemon Cream*

35

FIRE ROASTED CHICKEN

Roasted Ancho Chilis, Sesame Seeds, Bitter Sweet Chocolate

24

SIDES

10

MASHED POTATOES

LOADED BAKED POTATO

ASPARAGUS & HOLLANDAISE

BRUSSELS SPROUTS

BROCCOLINI

SAUTEED WILD MUSHROOMS

CREAM SPINACH

AU GRATIN POTATOES

**SMOKED GOUDA, GRUYERE,
PARMESAN MAC & CHEESE**

SAUCES

2

BROWN BUTTER BÉARNAISE

CHIMICHURRI

HORSERADISH CRÈME

RED WINE DEMI GLAZE

MOLE

ADDITIONS

SHRIMP SCAMPI

22

1/2 lb MAINE LOBSTER TAIL

38

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Tax and gratuity not included. Parties of 6 or more will be charged and automatic 19% gratuity.*