

## **- CHILLED SEAFOOD -**

### **SEAFOOD TOWER**

WHOLE MAINE LOBSTER, WEST COAST OYSTERS,  
BAJA SHRIMP COCKTAIL, HAMACHI CRUDO,  
BLUE CRAB SALAD, POACHED CANADIAN MUSSEL

### **OYSTERS**

DAILY WEST COAST SELECTION, COCKTAIL SAUCE,  
MIGNONETTE 1/2DZ. | DZ.

### **WILD BAJA SHRIMP COCKTAIL**

CLASSIC COCKTAIL SAUCE, CAPER-LEMON AIOLI

## **- APPETIZERS -**

### **CRAB CAKES**

CHARRED SHISHITO, BLACK GARLIC CREMA,  
SAUCE AURORA

### **SHORT RIB CROQUETTES**

GRANA PADANO CHEESE, BLUE CHEESE AIOLI,  
WINTER GREENS

### **BBQ PRAWNS**

FLAME GRILLED SKULL ISLAND PRAWNS,  
SMOKED TOMATO VINAIGRETTE, MICRO CILANTRO,  
GRILLED LEMON

### **GRILLED OCTOPUS**

WHITE BEAN PUREE, CITRUS FENNEL SALAD,  
BLISTERED TOMATO, CHIMICHURRI

### **CANDIED BACON**

BROWN SUGAR, CHILI FLAKES

### **BLISTERED SHISHITO PEPPERS**

YUZU SESAME AIOLI, PICKLED FRESNO CHILI

## **- SOUPS -**

### **FRENCH ONION GRATIN**

GRUYÈRE, BEEF BROTH, CROUTON

### **SEASONAL SPECIAL**

ROTATING SELECTION OF FRESH AND  
SEASONAL INGREDIENTS

## **- SALADS -**

### **FORK & KNIFE CAESAR**

ROMAINE, PARMIGIANO-REGGIANO, SOURDOUGH CROUTONS,  
CAESAR DRESSING, MARINATED WHITE ANCHOVY

### **BABY ICEBERG**

PECAN WOOD BACON, TOY BOX TOMATOES,  
PICKLED RED ONIONS, POINT REYES BLUE CHEESE DRESSING

### **MARKET SALAD**

CHEF'S SELECTION OF FRESH SEASONAL  
MARKET INGREDIENTS

## **- DESSERTS -**

### **SEASONAL COBBLER**

OAT CRUMBLE TOPPING, VANILLA ICE CREAM

### **CHOCOLATE LAVA CAKE**

VANILLA ICE CREAM

### **SEASONAL CHEESECAKE**

### **CRÈME BRÛLÉE**

BERRIES

### **AFFOGATO**

VANILLA ICE CREAM TOPPED WITH A SHOT OF ESPRESSO

### **HÄAGEN - DAZS**

ICE CREAM

### **STICKY TOFFEE PUDDING**

WARM TOFFEE SAUCE, MAPLE PECAN GELATO

### **MAPLE PANNA COTTA**

CRANBERRY COMPOTE, CRUNCHY CANDIED PECANS

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS, OR MEAT INCREASES THE RISK OF  
FOOD BORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES.

## - STEAK -

### **PAINTED HILLS PRIME FILET MIGNON**

PETITE 7oz.  
EXECUTIVE 12oz.

### **DOUBLE R RANCH RIBEYE**

18oz. CENTER CUT  
24oz. BONE IN

### **MIYAZAKI A5 WAGYU**

5oz. | 8oz.

### **CREEKSTONE FARMS NEW YORK STRIP**

DRY AGED 16oz.

## - CHEF'S CUTS -

### **DOUBLE R RANCH TOMAHAWK**

PRIME 48oz.

### **DOUBLE R RANCH PORTERHOUSE**

PRIME 32oz.

### **RANGER'S VALLEY AUSTRALIAN WAGYU NEW YORK STRIP**

14oz.

## - ADD ONS -

ROASTED GARLIC BUTTER

BÉARNAISE

JUMBO LUMP CRAB

BUTTER-POACHED ½ MAINE LOBSTER

HORSERADISH CRUST

CHIMICHURRI

SR STEAK SAUCE

POINT REYES BLUE CHEESE

PEPPERCORN SAUCE

GRILLED SHRIMP

SEARED SCALLOPS

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## **- ENTRÉES -**

### **LAMB RACK**

GRILLED CORN POLENTA, PARSNIP VICHY,  
BLACK GARLIC EMULSION, MALBEC SAUCE

### **LOBSTER TAIL**

GARLIC BUTTER GRILLED LOBSTER TAIL,  
WILD RICE RISOTTO, CRISPY SHALLOTS

### **CHILEAN SEABASS**

BLOOMS DALE SPINACH, CONFIT GARLIC,  
CHIVE OIL, NDUJA BUTTER

### **KING SALMON**

ROASTED VEGETABLE COUSCOUS &  
SAFFRON BURRE BLANC

### **MARY'S CHICKEN**

PAN SEARED CHICKEN BREAST, CHARRED BROCCOLINI,  
TARRAGON & MUSTARD VELOUTE

### **SEARED SCALLOP**

MAITAKE MUSHROOM, KALE, PARSNIP PUREE,  
SMOKED HAZELNUT & PANCETTA CRUMBLE

### **BEEF CHEEK ORECCHIETTE**

BRAISED WAGYU BEEF CHEEKS, BELUGA LENTILS,  
MUSHROOM, PISTACHIO GREMOLATA, TRUFFLE

## **- SHAREABLE SIDES -**

ROASTED ASPARAGUS

YUKON GOLD POTATO PUREE

LOADED BAKED POTATO

LOBSTER CHEESE CAVATAPPI

SAUTEED WILD MUSHROOM WITH COGNAC

GRILLED BROCCOLINI

ROAST VEGETABLE COUSCOUS

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS, OR MEAT INCREASES THE RISK OF  
FOOD BORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES.