



## HOUSE COCKTAILS

### **PRIME OLD FASHIONED - \$16**

Maker's Mark Bourbon Whisky | Brown Sugar Syrup | Angostura Bitters

### **OLD FASHIONED DATE - \$17**

Buffalo Trace | Date Syrup | Walnut Bitters | Butterscotch

### **HONEY HIBISCUS MARGARITA (Tablesides) - \$17**

Herradura Reposado Tequila | Del Maguey Vida Mezcal  
Honey Hibiscus Syrup | Chili Syrup | Lemon Juice

### **ALL BETS ARE OFF - \$15**

Buffalo Trace Bourbon | Egg White | Cinnamon Simple Syrup  
Lemon Juice | Amaro Averna

### **BARREL-AGED MANHATTAN - \$20**

A Creation of our In-House Bartender. Woodford Reserve Bourbon and Carpano "Antica Formula" Sweet Vermouth Aged in our own Barrels Add Flavors of Vanilla and Spice, a Heightened Complexity and a Synergy of Components. Our Barrel-Aged Manhattan Takes a Traditional Classic to New Heights!

### **CONEJO MUERTO - \$17**

Ancho Reyes | Licor 43 | Carrot Juice | Fresh Blood Orange Juice | Tajín Sugar Rim

### **SHE LOVES ME NOT - \$16**

Tito's Vodka | Crème de Violette | Egg White | Lemon Juice | Lavender Syrup

### **PUMPKIN SPICE LATTE MARTINI - \$17**

Tito's Vodka | Kahlúa | Disaronno Velvet | Pumpkin Spice | Cold Foam

### **THE GB&C - \$15**

Hendrick's Gin | Lime Juice | Basil Simple Syrup  
The Bitter Truth Cucumber Bitters | Cucumber Wheel

### **MOONLIGHT 75 - \$17**

Empress Gin | Blue Matcha Lavender  
Cointreau | Champagne Float | Lime

### **ESPRESSO MARTINI - \$16**

Tito's Vodka | Kahlúa | Baileys | Espresso Blend

PRIME CUT PRIX FIXE SURF & TURF

— \$100 PER GUEST —

FIRST COURSE  
Select One

Petite Cheese Board *or* Gotlet Chicken  
(Pair with Bollini, Trentino, Pinot Grigio - \$11)

SECOND COURSE  
Select One

Local Greens *or* Soup Du Jour  
(Pair with Joseph Drouhin, Bourgogne Blanc - \$14)

THIRD COURSE  
Select One

12 oz. Prime NY Strip Accompanied by a Lobster Tail, Whipped Potatoes, Asparagus  
(Pair with Matanzas Creek Winery, Sonoma County, Merlot - \$15)

*or*  
6 oz. King Salmon & Pork Belly, Wild Rice Pilaf, Heirloom Carrots  
(Pair with Joseph Drouhin, Bourgogne Blanc - \$14)

*or*  
8 oz. Airline Chicken & Prawns, Fondant Potatoes, Heirloom Carrots, Creamy Garlic Sauce  
(Pair with Bollini, Trentino, Pinot Grigio - \$11)

FOURTH COURSE  
Select One

Chocolate Cake *or* Crème Brûlée  
(Pair with Fonseca “Bin 27” Port - \$7)

Cherries Jubilee *or* Bananas Foster  
(Served Tableside - Add \$20)

THE LUXE SURF & TURF EXPERIENCE

42 OZ. SNAKE RIVER TOMAHAWK DINNER - \$365 Served Tableside (for 2-4)

Two Butter Poached 8 oz. Australian Lobster Tails,  
1 Dozen Oysters Rockefeller, Whipped Potatoes, Market Vegetables  
Choice of: Cherries Jubilee or Bananas Foster  
(Pair with Daou “Reserve,” Paso Robles, Cabernet Sauvignon - \$76)

STARTER

OYSTERS - \$50/\$25

Served with Baja Fusion Mignonette & Citrus Caviar  
(Full Or Half Dozen) · Rockefeller Style – Add \$10

GRILLED OCTOPUS - \$28

Chimichurri, Charred Lemon

JUMBO SHRIMP COCKTAIL - \$50/\$25

House-Made Cocktail Sauce, Charred Lemon  
(Full Or Half Dozen) · Scampi Style – Add \$10

GOTLET CHICKEN - \$17

Crispy Frenched Drumette, Sweet Chili  
Pepper Glaze *or* Orange-Miso Glaze

CALAMARI - \$22

Crispy Strips of Calamari Steak, Cocktail Sauce,  
Remoulade, Chipotle Aioli, Charred Lemon

6 OZ. PORK BELLY - \$18

Cherry Chamoy,  
Maraschino Cherry Compote,  
Citrus Salad

SEAFOOD TOWER - \$155

Rotating Selection of Shellfish, Ceviche, Poke and Crab,  
Lemon, Mignonette, House-Made Hot Sauce

SOUP & SALAD

CLAM CHOWDER - \$15  
(Bacon Available)

SOUP DU JOUR - \$15

CLASSIC CAESAR - \$15

Petite Romaine Heart, Shaved Parmigiano  
Reggiano, Herb-Garlic Crostini,  
White Anchovy Garnish

LOCAL GREENS - \$15

Mixed Greens, English Cucumber,  
Cherry Tomato, Shredded Carrot,  
Watermelon Radish, Green Goddess

WEDGE - \$15

Baby Iceberg, Gorgonzola,  
Bacon, Red Onion, Cherry Tomato,  
English Cucumber, Herb-Buttermilk

FIG & CHICORY - \$15

Prosciutto, Blue Cheese Crumbles,  
Toasted Hazelnut, Fig &  
Orange Reduction, Olive Oil

— Add Crab Cake to Any Salad - \$15 —

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Parties of 6 or more will have 18% Service Charge Added.

## CHARCUTERIE

### ARTISANAL MEATS & CHEESES PLATE - \$40

Artisanal Cheeses, Cured Meats, Honey,  
Toast Points, Pickled Vegetables

—— Cheese Only Plate - \$25 ——

(Pair with Echo Bay, Sauvignon Blanc - \$11)

### WAGYU CARPACCIO - \$55

Herb- and Peppercorn-Crusted A5 Wagyu  
Thinly Sliced, Served with Capers,  
Black Garlic Aioli, Toasted Pine Nuts,  
Serrano Pepper, Parmesan, Arugula

## STEEL AND COUNTRY

### —— NORTH AMERICA ——

#### AMERICA

### STEAK AND POTATO - \$100

22 oz. Bone-In Ribeye, Bone Marrow,  
Whipped Potatoes, Heirloom Carrots,  
Roasted Garlic, Bourbon Peppercorn Demi-Glace

(Pair with Alexander Valley Vineyards,  
Sonoma, Cabernet Sauvignon - \$15)

#### MEXICO

### BARBACOA ASADO - \$115

Wagyu Bone-In Short Rib cooked Barbacoa Style,  
Chiles Toreados, Cebolla Cambray,  
Chochoyotes and Grilled Corn

(Pair with Thomas Schmitt,  
“Piesporter Goldtropfchen”, Riesling - \$12)

## FARM & GAME

### 12 OZ. RIBEYE BISON - \$65

Wild Rice Pilaf, Roasted Cipollini Onion  
Served with Orange-Bourbon Glaze

### COLORADO LAMB CHOPS - \$78

Honey-Glazed, Fondant Potatoes,  
Heirloom Carrots, Green Onions

### 16 OZ. VEAL CHOP - \$75

Roasted Cipollini Onion, Portobello Mushroom,  
Whipped Potato, Marsala Sauce

### ½ LB. WAGYU BURGER - \$35

Brioche Bun, Sweet and Spicy Bourbon Bacon,  
Black Garlic Aioli, Boston Bibb Lettuce,  
Red Onion, Tomato, Truffle Garlic Parmesan Fries

### GRILLED PORTABELLA MUSHROOM - \$25

Succotash, Crispy Potato,  
Romesco Sauce

### —— EUROPE ——

#### FRENCH

### STEAK AU POIVRE - \$100

10 oz. Filet Peppercorn Crust,  
Fondant Potatoes, Wild Mushrooms, and  
Caramelized Onions, Truffle Au Poivre Sauce

(Pair with St. Francis “Old Vines,”  
Sonoma County, Zinfandel - \$12)

### —— ASIA ——

#### JAPANESE

### TATAKI WAGYU FILET - \$140

6 oz. Wagyu Filet,  
“Cooked Tataki-Style” Red Rice,  
Asparagus, Black Garlic Drizzle

(Pair with Tentaka Kuni “Hawk in  
the Heavens,” Tokubetsu Junmai - \$14)

## FROM THE SEA

### CHILEAN SEA BASS - \$60

Quinoa, Bok Choy, Sesame Seeds, Miso Glaze

### ALASKAN HALIBUT - \$50

Pan Seared, Sautéed Spinach,  
Wild Mushroom Mix, Lobster Cream Sauce

### KING SALMON - \$45

Whipped Potatoes, Sautéed Asparagus and  
House-Made Pomegranate Orange Sauce

### SCALLOPS - \$60

Fondant Potato, Succotash, Chives,  
Parmesan, Capsicum Purée

### AHI TUNA - \$50

Seared, Wild Rice Pilaf, Cilantro-Lime  
Black-Garlic Drizzle, Sesame Seeds, Lime

## FRESH FOWL

### 1/2 CHICKEN GARLIC ROASTED - \$45

Spiced Heirloom Carrots, Golden Beet Purée,  
Sherry-Roasted Tomato and Shallot

## PASTA

### SEAFOOD LINGUINE - \$40

Lobster, Mussels, Clams, Shrimp,  
Lemon Garlic Béchamel Sauce

### RAGÙ PAPPARDELLE - \$40\*

Ground Wagyu Beef, Ragù sauce, Shaved  
Parmigiano Reggiano, Fresh Parsley

(\*Vegan Option – \$20)

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SPECIALTIES

CÔTE DE BOEUF - \$110

30 oz. Prime Bone-In Ribeye,  
Sliced and Served on a Sizzle Platter  
with Herb-Infused Clarified Butter

(Pair with Alexander Valley Vineyards Cabernet - \$13)

DELMONICO - \$130

30 oz. Bone-In New York, Sliced and  
Served on a Himalayan Salt Rock with  
Seasonal Market Vegetables

(Pair with Jamul 23 Syrah/Cabernet Blend - \$11)

40 OZ. PRIME PORTERHOUSE - \$165

40 oz. Prime Porterhouse Sliced, Served on a Himalayan Salt Rock with  
Herb-Infused Clarified Butter, Seasonal Market Vegetables, Whipped Potatoes

(Pair with St. Francis "Old Vines," Sonoma County, Zinfandel - \$12)

STEAK/CHOP/SURF

FILET MIGNON - 8 oz. & 10 oz. - \$58/\$68

BONE-IN RIBEYE - 22 oz. (Côte de Boeuf) - \$90

BONE-IN NEW YORK - 20 oz. - \$95

PORTERHOUSE - 24 oz. - \$95

A5 JAPANESE TENDERLOIN - 8 oz. - \$135

A5 JAPANESE RIBEYE - 10 oz. - \$130

AUSTRALIAN WAGYU TOMAHAWK - 42 oz. - \$140

IBERICO PORK CHOP - 16 oz. - \$65

STEAMED KING CRAB - By the ½ Pound - \$75

AUSTRALIAN LOBSTER TAIL - Half or Full - \$35/\$50

SAUCES

Bordelaise • Béarnaise  
House Steak • Chimichurri  
Whipped Garlic Confit  
Smoked Blue Cheese

Creamy Horseradish • Cowboy Butter

Truffle Au Poivre - \$3

ADD ONS

BLACK TRUFFLE SERVICE - \$50

1/4 oz.

OSCAR STYLE CRAB - \$25

Asparagus, Béarnaise Sauce

ACCOMPANIMENTS

— \$15 PER SIDE —

BONE MARROW

Toasted Points, Fennel Salad,  
Roasted Elephant Garlic,  
Truffle Black Garlic Spread

BAKED LOADED IDAHO POTATO

Butter, Cheese, Bacon,  
Sour Cream, Scallions

GRILLED ASPARAGUS

Lemon Oil, Sea Salt

TRUFFLE MAC AND CHEESE

Fresh Orecchiette, Gruyère, Fontina,  
Havarti Sauce, Shaved Black Truffle, Chives

MARKET VEGETABLES

Garlic-Herb Butter

BRUSSELS SPROUTS BOWL

Roasted Brussels Sprouts,  
Bacon, Orange Honey

WILD MUSHROOMS

Sherry Roasted Shallots and Garlic

WHIPPED YUKON POTATOES

Chives

FONDANT POTATOES

Butter Poached & Pan Seared



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