



HOUSE COCKTAILS

LARDON OLD FASHIONED (Tablesides) - \$16

Buffalo Trace Bourbon | Brown Sugar Syrup | Angostura Bitters

HONEY HIBISCUS MARGARITA (Tablesides) - \$17

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

ESPRESSO NEGRONI (Tablesides) - \$16

Fords Gin | Campari | Espresso Infused Carpano Antica

ALL BETS ARE OFF - \$15

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

BARREL-AGED MANHATTAN - \$15

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!

COCO VERDE - \$15

Sauza Tequila | Xicaru Mezcal | Cointreau | Lime Juice | Agave | Coconut Water

FORGET ME NOT - \$16

Titos Vodka | Crème de Violette | Egg White | Lemon Juice | Lavender Syrup

HIGH ROLLER - \$70

Hennessy "Paradis" Rare Cognac | Kübler Absinthe | Sugar Cube
Peychaud's Bitters | Lemon Twist

(Make it a 'Whale' by replacing Hennessy "Paradis" with Louis XIII - \$280)

SUN RAYS - \$15

Captain Morgan Spiced Rum | Cointreau | Watermelon | Lime Juice | Chili Syrup

THE GB&C - \$15

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

THE "QUEEN" & "KING" - \$15

(Queen) White Wine or (King) Red Wine | Cointreau |
Seasonal Berries | Juice | Simple Syrup

VSOP ESPRESSO - \$16

Remy VSOP | Nonino Amaro | Espresso | Salted Honey Syrup

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 - \$9)

SECOND COURSE

Select One

Local Greens *or* Soup Du Jour

(Pair with Sonoma-Cutrer "Russian River Ranches," Chardonnay - \$13)

THIRD COURSE

Select One

8 oz. Prime Filet Accompanied by a Lobster Tail, Whipped Potato and Broccolini

or

6 oz. King Salmon with Jumbo Prawns, Herb Marble Potatoes, Asparagus

(Pair With Matanzas Creek Winery, Sonoma County Merlot - \$15)

FOURTH COURSE

Select One

Chocolate Cake *or* Crème Brûlée

STARTER

OYSTERS - \$60/\$32

Full Or Half Dozen

GOTLET CHICKEN - \$16

Crispy Frenched Drumette,
Sweet Chili Pepper Glaze

JUMBO SHRIMP COCKTAIL - \$60/\$32

House-Made Cocktail Sauce, Charred Lemon

Full Or Half Dozen

SEAFOOD TOWER - \$170

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

CALAMARI - \$22

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

SOUP

CLAM CHOWDER - \$15

(Bacon Available)

SOUP DU JOUR - \$15

SALAD

CLASSIC CAESAR - \$15

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

(Served Tableside)

LOCAL GREENS - \$15

Mixed Greens, English Cucumber,
Cherry Tomato, Shredded Carrot,
Watermelon Radish, Balsamic Vinaigrette

WEDGE - \$15

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

CAPRESE - \$15

Lemon, EVOO and Champagne Vinegar

— Add Crab Cake to Any Salad - \$12 —

CHARCUTERIE

CHEESE PLATE - \$20

Artisanal Cheeses, Honey, Toast Points

(Pair with Bollini Pinot Grigio - \$9)

BEEF CARPACCIO - \$45

A5 Wagyu Beef Tartare, Shaved Truffle,
Capers, Cured Egg Yolk, Charred Lemon

(Pair with Casillero Del Diablo, Chile, Cabernet Sauvignon - \$10)

CURED MEAT AND CHEESE PLATE - \$35

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

(Pair with Duck Hunter Sauvignon Blanc - \$11)

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

FROM THE AMERICAS

NORTH AMERICA

AMERICA

STEAK AND POTATO - \$90

22 oz. Bone-In Ribeye, Bone Marrow, Hasselback Potato, Aspiration, Bourbon Peppercorn Demi-Glace

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

MEXICO

BIRRIA DE PIERNA DE CORDERO - \$70

Lamb Shank, Consommé, Onion, Cilantro, Salsa Picante, Lime, Blue Masa Tortilla, Rice, Beans

(Pair with Modelo Negra - \$9)

SOUTH AMERICA

BRAZIL

BIFE COULOTTE BRASILEIRO - \$65

16 oz. Coulotte, Pão de Queijo, Garlic Summer Greens, Roasted Mini-Papas.

(Pair with Caipirinha Cocktail - \$13)

ARGENTINA

LOCO ASADA CON CAMARONES - \$70

10 oz. Skirt Steak, Chorizo, Grande Camarones, Grilled Market Vegetables, Roasted Mini-Papas, Salsa Chimichurri, Salsa Criolla

(Pair with Pizzella Family "La Posta," Mendoza, Malbec - \$12)

FROM THE LAND

BISON - \$65

Market Vegetables, Roasted Marbled Potatoes, Fire kissed Pepper Sauce, Citrus Salad

LAMB - \$60

Summer Greens, Stone fruit Wild Rice Pilaf, Mint Chimichurri

VEAL - \$75

12 oz. French Cut Chop, Hasselback Potato, Aspiration, Lemon Beurre Blanc

WAGYU BONE IN SHORT RIB - \$78

Market Vegetables, Bone Marrow Whipped Potato, Bordelaise Sauce

WAGYU BURGER - \$35

Heirloom Tomato, Butter Lettuce, Jalapeño Onion Jam, Havarti cheese, Garlic Parmesan Fries

MUSHROOM STEAK - \$35

Mushroom, Roasted Marble Potato Creamers, Chili Roasted Chickpea, Red Chimichurri

FROM THE SKY

DUCK BREAST - \$35

Summer Greens, Roasted Marble Potatoes, Bing Cherry Reduction, Citrus Salad

(Pair with Ponzi Vineyards "Tavola," Willamette Valley - \$13)

GARLIC ROASTED HALF CHICKEN - \$45

Market Vegetables, Arugula Whipped Potato, Lemon Garlic GASTRIQUE, Citrus Salad

DANCING QUAILS - \$40

Stone fruit Wild Rice Pilaf, Citrus Supreme Salad, Orange-Honey Sauce

FROM THE SEA

CHILEAN SEA BASS AND PRAWNS - \$60

Risotto, Asparagus Tips, Lemon Beurre Blanc

LOCAL HALIBUT - \$45

Topped with Lobster and Crab, Whipped Potato, Pomegranate Drizzle

CEDAR PLANK KING SALMON - \$45

Orange Maple Bourbon Glaze, Whipped Potato, Citrus Slaw

DIVER SCALLOPS - \$50

Citrus Salad, Asparagus, Herb Pan Sauce

PASTA

SEAFOOD LINGUINI - \$40

Lobster, Clams, Salmon Skin, White Wine, Garlic, Fresh Herbs, Tarragon Oil

LOBSTER ORECCHIETTE - \$40

Gruyere, Fontina, Havarti Cheese Sauce, Black Truffle, Panko

RIGATONI BOLOGNESE - \$40*

Ground Wagyu Beef, Bolognese, Parmesan Cheese, Basil Oil

(Served Tableside • *Vegan Option \$25)

A5 WAGYU STROGANOFF - \$40

Porcini Späetzle, Morel and Chanterelle Mushrooms, Demi-Glace, Sour Cream, Cornichons

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SPECIALTIES

CÔTE DE BOEUF - \$130

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

(Pair With Alexander Valley Vinyard Cabernet - \$13)

DELMONICO - \$110

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

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

STEAK/CHOP/SURF

FILET MIGNON - 8oz. & 10oz. - \$53/\$63

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

BONE IN NEW YORK - 20oz. (Delmonico) - \$78

PORTERHOUSE - 24oz. - \$78

A5 JAPANESE TENDERLOIN - 8oz. - \$135

A5 JAPANESE RIBEYE - 10oz. - \$130

AUSTRALIAN WAGYU TOMAHAWK - 32oz. - \$140

IBERICO PORK CHOP - 16oz. - \$65

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

AUSTRALIAN LOBSTER TAIL - Half or Full - \$25/\$50

SAUCES

Au Poivre • Bordelaise • Béarnaise
House Steak • Chimichurri
Whipped Garlic Confit
Smoked Blue Cheese
Creamy Horseradish • Cowboy Butter
Mint Chimichurri

ADD ONS

BLACK TRUFFLE SERVICE - \$50
1/4oz.

24 KARAT GOLD LEAF - \$100
Draped on Any Steak

ACCOMPANIMENTS

— \$15 PER —

BONE MARROW

Toasted Points, Citrus Salad

GRILLED ASPARAGUS

Lemon Oil, Sea Salt

MARKET VEGETABLES

Garlic-Herb Butter

WILD MUSHROOMS

Shallots & Herb Butter

WHIPPED YUKON POTATOES

Chives

HASSELBACK POTATO

Garlic, Herbs, Butter

BAKED LOADED IDAHO POTATO

Butter, Cheese, Bacon, Sour Cream, Scallions

TRUFFLE MAC AND CHEESE

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



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