PRIME CUT

HOUSE COCKTAILS

PRIME OLD FASHIONED - $17
Maker's Mark Bourbon Whisky | Brown Sugar Syrup | Angostura Bitters

MEZCAL OLD FASHIONED - $17
Xicaru Mezcal | Licor 43 | Grapefruit Bitters | Dried Grapefruit

SCOTTY'S BOULEVARDIER - $18
Buffalo Trace | Carpano Antica | Aperol

HEMINGWAY - $17
Bacardi Silver | Dash of Maraschino Liqueur | Grapefruit Juice | Lime Juice | Simple Syrup

ALL BETS ARE OFF - $16
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, Adding Notes of Vanilla And Spice, a Heightened Complexity, and Perfect Synergy. Our Barrel-Aged Manhattan Takes a Traditional Classic to New Heights!

ROSEMARY NEGRONI - $19
Rosemary-Infused Plymouth Gin | Carpano Antica | Campari

SHE LOVES ME NOT - $16
Tito's Vodka | Crème de Violette | Egg White | Lemon Juice | Lavender Syrup

THE GB&C - $16
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

THE BUSY BEE - $16
Buffalo Trace Bourbon | Espresso | Coconut Milk | Honey | Salt | Bee Pollen

PUMPKIN SPICE CARAJILLO - $16
Licor 43 | Espresso | Pumpkin Spice

STARTER

OYSTERS - $50/$25
Served with Baja Fusion Mignonette & Citrus Caviar
(Full Or Half Dozen) • Rockefeller Style – Add $10

JUMBO SHRIMP COCKTAIL - $50/$25
House-Made Cocktail Sauce, Charred Lemon
(Full Or Half Dozen) • Scampi Style – Add $10

GRILLED OCTOPUS - $28
Chimichurri, Charred Lemon

AHI CRUDO - $30
Ahi Tuna, Serrano Chili, Cucumber, Avocado, Red Onion, Sesame Seeds, Baja Ponzu Sauce

VEGAN LETTUCE CUPS - $25
Bibb Lettuce, Seared Root Vegetables, Shaved Brussels Sprouts, Pickled Red Onions, Maple Miso Dip, Sage Rosemary Oil

CRISPY PORK BELLY - $25
Pickled Green Apple and Shaved Fennel, Black Garlic, Clove & Soy Reduction

SEAFOOD TOWER - $155
Rotating Selection of Shellfish, Ceviche, Poke and Crab, Lemon, House-Made Mignonette, Cocktail Sauce

SOUP & SALAD

CLAM CHOWDER - $15
Garnished with Smoked Lardons

CLASSIC CAESAR - $15
Romaine Hearts, Shaved Parmigiano Reggiano, Herb-Garlic Crostini, White Anchovy Garnish

WEDGE - $16
Baby Iceberg, Gorgonzola, Lardons, Red Onion, Cherry Tomato, English Cucumber, Herb-Buttermilk Dressing

SOUP DU JOUR - $15

ROASTED BEET & PERSIMMON - $25
Herb-Whipped Mascarpone, Roasted Pistachio and Pine Nut Dust, Apple Cider Vinaigrette, Amaranth Leaves

SHRIMP & CRAB LOUIE SALAD - $30
Lump Crab, Rock Shrimp, English Cucumber, Avocado, Red Onion, Cherry Tomato, Frisée, Arugula

Add Crab Cake to Any Salad - $15

CHARCUTERIE

ARTISANAL MEATS & CHEESES PLATE - $42
Artisanal Cheeses, Assorted Meats, Honey, Toast Points, Pickled Vegetables

Cheese Only Plate - $25
(Pair with Echo Bay, Sauvignon Blanc - $13)

STEEL AND COUNTRY

NORTH AMERICA

AMERICA
STEAK AND POTATO - $120
12 oz. Bone-In Prime Filet, Bone Marrow, Toasted Points, Heirloom Carrots, Whipped Potato, Roasted Garlic, Bourbon Demi-Glace
(Pair with Alexander Valley Vineyards, Sonoma, Cabernet Sauvignon - $16)

MEXICO
MOLCAJETE - $120
Salsa Rojas, Prime Hanger Steak, Lobster, Shrimp, Nopales, Queso Panela, Cebolla Cambray, Chiles Toreados, Lime, Handmade Tortillas Azules
(Pair with Jamul Casino's "23" Syrah - $13)

EUROPE

FRENCH
STEAK AU POIVRE - $110
10 oz. Filet Peppercorn Crust, Whipped Potatoes, Wild Mushrooms, Caramelized Onions, Truffle Au Poivre Sauce
(Pair with Joseph Drouhin Bourgogne Rouge, Burgundy, France - $17)

ASIA

JAPANESE
TABLESIDE A5 WAGYU FILET EXPERIENCE - $260
12 oz. Wagyu Filet Sliced, Seared Tableside, Quail Egg, Togarashi Rice, Yuzu Kosho Butter, Yuzu Gastrique
(Pair with Tentaka Kuni "Hawk in the Heavens," Tokubetsu Junmai - $14)

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

FARM & GAME

IBÉRICO BONE-IN PORK CHOP - $70
New Mexico Heirloom Chili-Rubbed,
Braised Butter Bean, Pork Chorizo,
Farro Stew, Sherry Gastrique

COLORADO LAMB CHOPS - $85
Pistachio-Mint Gremolata, Roasted Garlic and
Rosemary Marble Potatoes, Asparagus

OSSO BUCO - $60
Oxtail, Risotto Milanese, Gremolata

½ LB. WAGYU BURGER - $40
Grilled Portabella Mushroom, Caramelized
Onions, Smoked Gouda, Black Garlic Aioli

SPATCHCOCK CORNISH HEN - $40
Sautéed Winter Greens, Roasted Rosemary and
Garlic Marble Potatoes, Caper Lemon Butter

FROM THE SEA

CHILEAN SEA BASS - $65
Miso Bourbon Glazed,
Roasted Wild Mushrooms,
Charred Bok Choy, Fennel Pollen

KING SALMON EN PAPILLOTE - $50
Poached Potatoes, Fennel and Leeks,
Cherry Tomato, Lemon Fumet, Fine Herbs

AHI TUNA - $50
Sesame Crust,
Wasabi Whipped Potatoes,
Blistered Shishito Peppers,
Spicy Yuzu Gastrique

PASTA

SEAFOOD LINGUINE - $45
Lobster, Mussels, Clams, Shrimp,
Lemon Garlic Béchamel Sauce

LINGUINE & SCALLOPS - $99
U-10 Scallops, Uni Cream Sauce, Uni,
Parmigiano-Reggiano and Tarragon Oil

BEEF SHANK RAGÙ PAPPARDELLE - $50*
Beef Shank, Ragù Sauce, Shaved
Parmigiano-Reggiano, Fresh Parsley
(*Vegetarian Option – $20)

SPECIALTIES

CÔTE DE BOEUF - $140
30 oz. Prime Bone-In Ribeye,
Sliced and Served on a Sizzle Platter
with Herb-Infused Clarified Butter
(Pair with Alexander Valley Vineyards Cabernet - $16)

DELMONICO - $140
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 - $13)

40 OZ. PRIME PORTERHOUSE - $170
40 oz. Prime Porterhouse Sliced, Served on a Himalayan Salt Rock,
Seasonal Market Vegetables, Whipped Potatoes
(Pair with St. Francis "Old Vines," Sonoma County, Zinfandel - $12)

STEAK/CHOP/SURF

FILET MIGNON - 8 oz. & 10 oz. - $70/$75
BONE-IN RIBEYE - 22 oz. - $100
BONE-IN NEW YORK - 20 oz. - $100
PORTERHOUSE - 24 oz. - $95
A5 JAPANESE TENDERLOIN - 6 oz. - $125
(Chef Recommended Temperature: Medium Rare)
BISON RIBEYE - 12 oz. - $65
AUSTRALIAN WAGYU TOMAHAWK - 32 oz. - $165
IBÉRICO BONE-IN PORK CHOP - 16 oz. - $65
STEAMED KING CRAB - By the ½ Pound - $80
SOUTH AFRICAN LOBSTER TAIL - Half or Full - $35/$50

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PRIME CUT PRIX FIXE SURF & TURF

$100 PER GUEST

FIRST COURSE
Select One

Calamari *or* Gotlet Chicken
(Pair with Bollini, Trentino, Pinot Grigio - $12)

SECOND COURSE
Select One

Local Greens *or* Soup Du Jour
(Pair with Joseph Drouhin, Bourgogne Blanc - $15)

THIRD COURSE
Select One

Prime NY Strip Oscar Style & 1/2 Lobster Tail with Whipped Potatoes
(Pair with Alexander Valley Vineyards, Cabernet Sauvignon - $16)

Or

Charred Jumbo Shrimp & Crispy Pork Belly, Creole Butter,
Acorn Squash Purée and Charred Broccolini
(Pair with Joseph Drouhin, Bourgogne Blanc - $15)

Or

Chicken & Shrimp Pot Pie, Buttermilk Biscuit Top,
Sweet Peas, Carrots, Fumet Cream
(Pair with Bollini, Trentino, Pinot Grigio - $12)

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. South African Lobster Tails, Whipped Potatoes, Market Vegetables
Choice of: 12 Raw Oysters or Oysters Rockefeller
Choice of: Local Greens or Soup du Jour
Choice of: Cherries Jubilee or Bananas Foster
(Pair with Daou "Reserve," Paso Robles, Cabernet Sauvignon - $76)

SAUCES

House Steak • Chimichurri
Whipped Garlic Confit
Smoked Blue Cheese
Creamy Horseradish • Cowboy Butter

SPECIALTY SAUCES - $3
Bordelaise • Béarnaise
Truffle Au Poivre

ADD ONS

BONE MARROW - $25
Toasted Points, Fennel Salad,
Roasted Elephant Garlic,
Truffle Black Garlic Spread

OSCAR STYLE CRAB - $25
Asparagus, Béarnaise Sauce

ACCOMPANIMENTS

$15 PER SIDE

GRILLED ASPARAGUS
Lemon Oil, Sea Salt

MARKET VEGETABLES
Garlic, Shallot, Herbs, Butter

WILD MUSHROOMS
Sautéed Shallots and Garlic

WHIPPED YUKON POTATOES
Chives

ROASTED GARLIC AND ROSEMARY MARBLE POTATOES
Rosemary Butter, Garlic

BAKED LOADED IDAHO POTATO
Butter, Cheese, Bacon, Sour Cream, Scallions

TRUFFLE MAC AND CHEESE
Orecchiette, Gruyère, Fontina,
Havarti Sauce, Shaved Black Truffle, Chives
ADD LOBSTER $35

BRUSSELS SPROUTS
Pan Fried, Lardons, Honey Mustard

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