



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

WHITE RABBIT - \$17

Fords Gin | Carpano Bianco | Domaine de Canton | Pickled Ginger

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!

CAPRESE MARTINI - \$18

Fords Gin | Balsamic Vinaigrette | Cherry Tomato | Basil | Olive Juice
EVOO | Salt & Pepper | Caprese Skewer

**Substitute Fords Gin with Tito's Vodka*

SHE LOVES ME NOT - \$16

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

PECCATO ROSSO "THE RED SIN" - \$18

Fernet | Ancho Reyes | Campari | Lime Juice

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

ESPRESSO MARTINI - \$16

Tito's Vodka | Kahlúa | Baileys | Espresso Blend

PRIME CUT PRIX FIXE SURF & TURF

— \$100 PER GUEST —

FIRST COURSE

Select One

Calamari *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, Herb & Mustard Seed
Roasted Marble Potatoes, Citrus Salad

(Pair with Joseph Drouhin, Bourgogne Blanc - \$14)

or

8 oz. Chicken and Shrimp Carbonara with Lardons,
Pecorino Romano, Egg Yolk, Garlic Oil, Toast Points

(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,

Choice of 1 Dozen Oysters (Half Shell or 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

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

VEGAN LETTUCE CUPS - \$19

Bibb Lettuce, Charred Summer Succotash,
Toasted Sunflower Seeds, Pickled Red Onion,
Lemon-Miso Dip, Chive Oil

HAMACHI CRUDO - \$30

Yellowtail, Serrano and Fresno
Chili Confetti, Pickled Cape
Gooseberry, Mint, EVOO

CRISPY PORK BELLY - \$20

Pickled Summer Stone Fruit,
Wild Berry Gastrique, Citrus Salad

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,
Bacon, Red Onion, Cherry Tomato,
English Cucumber, Herb-Buttermilk Dressing

SOUP DU JOUR - \$15

LOCAL GREENS - \$15

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

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 —

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

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 - \$11)

WAGYU CARPACCIO - \$55

Herb and Peppercorn-Crusted A5 Wagyu Thinly Sliced, Served with Capers, Serrano and Fresno Chili Confetti, Pecorino Romano, Arugula Vinaigrette

STEEL AND COUNTRY

NORTH AMERICA

AMERICA

STEAK AND POTATO - \$110

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

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

MEXICO

MOLCAJETE - \$120

Salsa Rojas, Prime Hanger Steak, Lobster, Shrimp, Nopales, Queso Panela, Cebolla Cambray, Chiles Toreados, Lime, Handmade Tortillas Azules

(Pair with Modelo Negra - \$9)

FARM & GAME

12 OZ. RIBEYE BISON - \$70

Whipped Goat Cheese, Charred Heirloom Baby Carrots, Blackberry Cabernet Reduction

COLORADO LAMB CHOPS - \$85

Pistachio-Mint Gremolata, Herb & Mustard Seed Roasted Marble Potatoes, Asparagus

16 OZ. VEAL CHOP - \$85

Sweet Corn & Mascarpone Polenta, Baby Zucchini, Citrus Salad

½ LB. WAGYU BURGER - \$40

Burrata, Heirloom Tomato, Basil Oil, Balsamic Glaze, Brioche, Truffle Parm Shoestring Fries

GRILLED PORTOBELLO CAPRESE BURGER - \$30

Summer Caprese Grilled Portobello Burger, Burrata, Heirloom Tomato, Basil Oil, Balsamic Glaze, Brioche, Truffle Parm Shoestring Fries

SPATCHCOCK CORNISH HEN - \$45

Lemon Herb Butter, Grilled Stone Fruit, Citrus Salad

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)

FROM THE SEA

CHILEAN SEA BASS - \$60

Couscous Salad, Feta, Basil Oil, Chili Oil

KING SALMON - \$48

Grilled, Butter Herb & Mustard Seed Roasted Marble Potatoes, Citrus Salad

SCALLOPS - \$70

Sweet Corn Purée, Lardons, Roasted Heirloom Cherry Tomatoes, Lemon Brown Butter Emulsion

AHI TUNA - \$50

Sesame Crust, Wasabi Edamame Purée, Blistered Shishito Peppers, Yuzu Gastrique

PASTA

SEAFOOD LINGUINE - \$45

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

SHORT RIB RAGÙ PAPPARDELLE - \$40*

Shredded Short Rib, Ragù Sauce, Shaved Parmigiano Reggiano, Fresh Parsley

(*Vegan Option - \$20)

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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 - \$13)

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 - \$11)

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. - \$95

PORTERHOUSE - 24 oz. - \$95

A5 JAPANESE TENDERLOIN - 6 oz. - \$125

(Chef Recommended Temperature: Medium Rare)

A5 JAPANESE RIBEYE - 10 oz. - \$130

(Chef Recommended Temperature: Medium Rare)

AUSTRALIAN WAGYU TOMAHAWK - 32 oz. - \$165

IBERICO PORK CHOP - 16 oz. - \$65

STEAMED KING CRAB - By the ½ Pound - \$80

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

SAUCES

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

SPECIALTY SAUCES - \$3

Bordelaise • Béarnaise
Truffle Au Poivre

ADD ONS

BLACK TRUFFLE SERVICE - \$50

1/4 oz.

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

Roasted Shallots and Garlic

WHIPPED YUKON POTATOES

Chives

HERB & MUSTARD SEED ROASTED MARBLE POTATOES

Herb Butter, Mustard Seed

BAKED LOADED IDAHO POTATO

Butter, Cheese, Bacon, Sour Cream, Scallions

TRUFFLE MAC AND CHEESE

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

BRUSSELS SPROUTS

Pan Fried, Lardons, Pomegranate Glaze



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