

The STEAKHOUSE

Appetizers

jumbo lump crab dip 16
bacon cream, aged parmesan, garlic baguette

seared chili sesame crusted ahi tuna 16
summer corn puree, cumin glaze, fried jalapenos, baby herbs

*classic caesar 13
romaine hearts, hours roasted garlic Caesar dressing, shaved parmesan, baguette, boquerones anchovies

baby wedge b.i.t. 13
nueske's bacon, Rogue blue cheese dressing, heirloom tomatoes, pickled onions
gf

pecan crusted brie 15
lemon blueberry jam, garlic baguette
v

gulf shrimp cocktail 16
olive oil poached, gin-spiked cocktail sauce, grilled lemon
gf

watermelon gazapacho 11
watermelon, cucumber, tomato, mint, basil
served cold
gf, v

caprese burrata salad 14
heirloom tomatoes, burrata cheese, basil essence, balsamic reduction
v, gf

Entrees

seared jumbo scallops 36
summer corn pudding, crispy fingerling potatoes, asparagus, balsamic reduction
gf

seared duck breast 32
sweet potato tots, garlicky swiss chard, cumin apple cider glaze
gf

stuffed jumbo shrimp 36
gulf shrimp, creole crab stuffing, lemon butter, asparagus, celeriac puree

wild mushroom risotto 28
roasted garlic, aged parmesan, rocket arugula, broccolini
v

lemon chicken piccata 30
lemon caper butter, angel hair pasta, asparagus, chive oil

fried jumbo shrimp 35
cornmeal dusted, horseradish mashed potatoes, thumberlina carrots, lemon garlic aioli

From the Butcher

*lacy fat usda prime filet 40
8oz, usda prime, fine herbs, pork fat, butter basted
gf, cab

*usda prime t-bone 59
22oz, usda prime, butter bath, grill finish
gf, cab

add ons
bearnaise & jumbo lump crab 10
crab stuffed jumbo shrimp 12
seared scallops 16
herb roasted wild mushrooms 6
The Steakhouse butter 7
northern pacific king crab legs mp

*usda prime dry aged ribeye 44
14oz, usda prime, house dry aged
gf, cab

*wagyu ny strip 54
10oz, American wagyu
gf

a la cart sides
asparagus bearnaise 11
herb roasted fingerling potatoes 7
horseradish whipped potatoes 8
garlicky swiss chard, lemon white wine 9
salt crusted baked potato, loaded 9
roasted garlic french fries 7

Desserts

lemon cornmeal strawberry shortcake 10
whipped cream, basil essence
v

chocolate hazelnut mousse cake 10
salted caramel, ganache
v

carrot cake 10
mascopone mousse, salted caramel
v

gf-gluten free v-vegetarian cab-certified angus beef

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. *These items may be served raw or undercooked, or contain raw or undercooked ingredients.