

The STEAKHOUSE

Appetizers

porter beer cheese fondue 16
 elk jalepeno sausage, garlic bread, broccolini

seared scallops 17
 thai green curry puree, shishito peppers
 gf

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

baby wedge b.l.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

tomato basil bisque 11
 goat cheese toast, basil
 v

japanese shishito peppers 11
 flash fried, chili sesame dusted,
 garlic japanese mayo
 v, gf

Entrees

cioppino fisherman's stew 39
 scallops, gulf shrimp, pei mussels,
 tomato pepper broth, garlic bread

coloardo rack of lamb 42
 carrot couscous, broccolini,
 pomegranate molasses

thai stuffed jumbo shrimp 37
 gulf shrimp, ginger garlic crab stuffing,
 green curry coconut puree, asparagus

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

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 47
 8oz, usda prime, fine herbs, pork fat, butter basted
 gf, cab

*usda prime porterhouse 74
 30oz, usda prime, butter bath, grill finish
 gf, cab

add ons
 bearnaise & jumbo lump crab 10
 thai stuffed jumbo shrimp 12
 seared scallops 16
 herb roasted wild mushrooms 6
 The Steakhouse butter 7
 northern pacific king crab legs 1lb 95

*usda prime dry aged ribeye 48
 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
 garlic chili broccolini 9
 salt crusted baked potato, loaded 9
 roasted garlic french fries 7

Desserts

black forest cake 10
 vanilla mouse, cherries
 v

brown butter pecan bread pudding 10
 creme anglaise
 v

pumpkin spice mousse 10
 pumpkin seed graham cracker
 crumble, whip cream
 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.