

STARTERS

½ DOZEN ½ SHELL 18.
daily oysters, house mignonette & cocktail sauce

CRAB CAKES 15.
dungeness crab, frisee, arugula, romesco sauce

CHILLED PRAWNS 16.
gulf prawns, spicy bloody mary cocktail sauce, micro-cilantro

SWEET & SPICY WINGS 12.
sweet chili sauce, scallions, sesame seeds, celery

POLENTA POUTINE 15.
polenta fries, house beef ragu, fontina cheese, 1800 degrees

36 HOUR NIMAN PORK BELLY 14.
corn pudding, asparagus, roasted shallots, red wine reduction

BEEF SPRING ROLLS 12.
wild mushrooms, cabbage, carrot, celery, cilantro,
ginger plum sauce

ESCARGOT 17.
fresh herbs, garlic, grilled crostini

STEAK TARTARE 15.
parsley, capers, cornichons, dijon, red onion, lemon zest, quail egg

SOUP

ONION SOUP 10.
crouton, fontina, parmesano reggiano

SEASONAL SOUP M/P
chef's inspiration

SALADS

ICEBERG WEDGE 10.
house bacon, cherry tomatoes, pickled shallots, blue cheese

BEETS SALAD 10.
roasted beets, greens, crispy goat cheese, garlic sherry vinaigrette

ROMAINE HEARTS 10.
house caesar, 24 month parmesano reggiano, crouton

SPRING SALAD 12.
frisée, wild arugula, snap peas, English peas, asparagus, pistachios,
lemon vinaigrette

PANZANELLA SALAD 10.
beef steak tomatoes, grilled garlic rubbed ciabatta, bell pepper,
wild arugula, micro basil, champagne vinaigrette

ENTREES

LAMB CHOPS 35.
fresh herb and garlic marinade, farro with olives, capers, almonds

ROASTED PORK CHOP 29.
marinated niman ranch chop, celery root puree, grilled asparagus,
rosemary jus

ROASTED MARY'S CHICKEN 27.
herb & white wine marinated, corn & fava bean succotash, natural
chicken jus

DAILY CATCH M/P
chef's preparation of a fresh and seasonal fish

ENGLISH PEA RISOTTO 23.
24 month parmesano reggiano, crispy carrots, minted goat cheese
mousse (*vegetarian*)

RENOWNED AGED STEAKS

*We Proudly Source our Beef from Mid-West Stockyards in
Omaha, NE & Local Ranches in CA...*

All Steaks Served with Twice Baked Potato & Vegetables

PORTERHOUSE 80 / 53.

30 OZ (for 2) – dry aged signature cut, bordelaise sauce

20 OZ (t-bone for 1) – dry aged signature cut, bordelaise sauce

THIRD AVE CLUB STEAK 39.

14 OZ – dry aged bone-in new york, brandy peppercorn sauce

COWBOY 46.

18 OZ – dry aged bone-in ribeye, roasted cipollini demi glace

PRIME RIB 36.

12 OZ – slow roasted, au jus, sea salt (*LIMITED*)

FILET MIGNON 39.

8 OZ – bordelaise sauce

TAGLIATELLE 23.

house saffron pasta, dry aged beef ragu, parmesan reggiano

SIDES

GRILLED ASPARAGUS 8.

WILD MUSHROOMS 9.

TRUFFLED MAC & CHEESE 8.

GREEN BEAN AMANDINE 8.

BRUSSELS SPROUTS & BACON 8.

**Split/Share Plate for ALL Entrees & Steaks 9.*

EST. 2007