

**\*\*THIS PRICE FIXE MENU IS LIMITED TO TABLES OF 4 OR FEWER**

**PREMIER SEATING \$48**  
*A Daily 3-Course Dinner Served Every Night*

**FIRST COURSE**

<b>SMOKED SALMON</b>	Capers, Herbs, Red Onion, Lemon Aioli, Crostini
<b>BEEF SPRING ROLLS</b>	Wild Mushrooms, Celery, Cabbage, Carrot, Cilantro, Ginger Plum Sauce
<b>ONION SOUP</b>	Fontina, Parmesano Reggino, Crouton
<b>PORTERHOUSE SALAD</b>	Local Organic Mixed Greens, Herb Vinaigrette
<b>ROMAINE HEARTS</b>	Petite Romaine Hearts, Classic Caesar Dressing, Parmesano Reggiano, Crouton
<b>DUET OF BEETS</b>	Duet of Roasted Beets, Baby Greens, Crispy Goat Cheese, Garlic Sherry Vinaigrette

**MAIN COURSE**

*Proudly Source our Beef from Mid-West Stockyards in Omaha, NE & Local Ranches in CA.  
Our hand-selected loins & ribs are then dry aged In-House for 21-30 days.*

**All Steaks are Served with a Twice Baked Potato & Seasonal Vegetables**

<b>FILET MIGNON</b>	8oz Hand Cut, Thyme, Garlic, Bordelaise Sauce
<b>3<sup>r</sup> d AVE CLUB STEAK</b>	14oz Dry Aged Bone-In New York, Brandy Peppercorn Sauce
<b>PORTERHOUSE</b>	20oz Dry Aged T-Bone, Signature Cut, Bordelaise Sauce..... <b>\$16 Supplement</b>
<b>PRIME RIB</b>	12oz Slow Roasted Rib Roast, Hand Cut, Au Jus, Sea Salt <b>(LIMITED AVAILABILITY)</b>
<b>ROASTED PORK CHOP</b>	Marinated Niman Ranch Chop, Celery Root Puree, Grilled Asparagus, Rosemary Jus
<b>RANGE CHICKEN</b>	White Wine & Fresh Herb Marinated Chicken, Corn & Fava Bean Succotash, Natural Jus
<b>DAILY CATCH</b>	Chef's Preparation of a Fresh and Seasonal Fish

**DESSERT COURSE**

<b>BREAD PUDDING</b>	Butterscotch, Caramel, Crème Anglaise
<b>CRÈME BRULEE</b>	Vanilla Bean, Whipped Cream, Turbinado Sugar
<b>CHOCOLATE MOUSSE</b>	Amaretto, Chantilly Cream, Berry Puree
<b>GELATO OR SORBET</b>	Daily Selection