

STARTERS

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

CRAB CAKE 15.
dungeness crab, frisee, arugula, remoulade sauce

CHILLED PRAWNS 19.
gulf prawns, spicy bloody mary cocktail sauce, micro-cilantro

BAKED BRIE 18.
apple butter, dried apricot compote, toasted almonds

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

SOUP/SALADS

PARSNIP SOUP 10.
onion, white wine, aromatics, crispy potato, truffle oil

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

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

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

POACHED PEAR SALAD 12.
red wine poached d'anjou pears, arugula, frisee, candied walnuts,
goat cheese mousse

APPLE & CRANBERRY SALAD 12.
mixed baby greens, roasted fuji apples, dried cranberries, shaved
fennel, candied walnuts, cider vinaigrette

ENTREES

LAMB CHOPS 44.
fresh herb and garlic marinade, farro with olives, capers, almonds

PROSCIUTTO WRAPPED PORK CHOP 32.
Dijon & rosemary wrapped pork chop, celery root & apple puree,
sautéed leaves of brussel sprouts, raisins, natural jus

ROASTED MARY'S CHICKEN 27.
herb & white wine marinated, seasonal vegetable hash,
natural chicken jus

WILD CATCH OF THE DAY 40.
whipped potatoes, seasonal vegetables, lemon caper beurre blanc

PEAR GORGONZOLA RISOTTO 23.
slow cooked carnaroli rice, candied walnuts, pear butter,
gorgonzola cheese, red wine poached pear(*vegetarian*)

3 COURSE TURKEY DINNER

Diessel Family Ranch Free Range Turkey, Brined and Sous Vide

choice of soup or salad

TURKEY DINNER

whipped potatoes, candied yams, corn bread stuffing,
roasted vegetables, turkey gravy, cranberry sauce

pumpkin pie

50.

MID-WEST ANGUS BEEF

*Sourced from Mid-West Stockyards in Omaha, NE ...
All Steaks Served with Whipped Potatoes & Vegetables*

PORTERHOUSE 82 / 55.

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 41.

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

COWBOY 48.

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

PRIME RIB 38.

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

FILET MIGNON 43.

8 OZ – thyme, garlic, bordelaise sauce

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

SIDES

POTATO & BLUE CHEESE CROQUETTE 8.

WILD MUSHROOMS 9.

TRUFFLED MAC & CHEESE 8.

SHISHITO PEPPERS 9.

BRUSSELS SPROUTS & BACON 8.

HAPPY THANKSGIVING!

EST. 2007