

## STARTERS

½ DOZEN ½ SHELL 18.

daily oysters, house mignonette & cocktail sauce

CRAB CAKES 15.

dungeness crab, frisee, arugula, remoulade sauce

CHILLED PRAWNS 19.

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 PORKBELLY 14.

butternut squash puree, pickled apples, pomegranate kernels, red wine demi-glace

BEEF SPRING ROLLS 12.

wild mushrooms, cabbage, carrot, celery, cilantro, ginger plum sauce

ESCARGOT 17.

fresh herbs, garlic, lemon, white wine, grilled crostini

STEAK TARTARE 16.

parsley, capers, cornichons, dijon, red onion, lemon zest, quail egg

## SOUP

ONION SOUP 10.

crouton, fontina, parmigiano reggiano

SEASONAL SOUP M/P

chef's inspiration

## SALADS

ICEBERG WEDGE 11.

house bacon, cherry tomatoes, pickled shallots, blue cheese

BEETS SALAD 11.

roasted beets, greens, crispy goat cheese, garlic sherry vinaigrette

ROMAINE HEARTS 11.

house caesar, 24-month parmigiano reggiano, crouton

WILD MUSHROOM SALAD 12.

roasted wild mushroom, wild arugula, frisee, toasted pistachios, parmigiano reggiano, balsamic vinaigrette

APPLE & CRANBERRY SALAD 12.

mixed baby greens, roasted fuji apples, dried cranberries, shaved fennel, candied walnuts, cider vinaigrette

## ENTREES

LAMB CHOPS 45.

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 28.

herb & white wine marinated, potato puree, wild mushrooms, natural chicken jus

DAILY CATCH M/P

chef's preparation of a fresh and seasonal fish

STINGING NETTLES RISOTTO 26.

slow cooked carnaroli rice, roasted & marinated cherry tomatoes, frisee, 24 month parmigiano reggiano (*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 86 / 56.

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 49.

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

PRIME RIB 39.

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

FILET MIGNON 44.

8 OZ – bordelaise sauce

TAGLIATELLE 26.

house saffron pasta, dry aged beef ragu, parmigiano reggiano

## SIDES

POTATO & BLUE CHEESE CROQUETTE 8.

WILD MUSHROOMS 9.

TRUFFLED MAC & CHEESE 8.

ASPARAGUS 9.

BRUSSELS SPROUTS & BACON 8.

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

**EST. 2007**