



HAPPY THANKSGIVING!

Starters

½ DOZEN ½ SHELL • DAILY OYSTERS, HOUSE MIGNONETTE & COCKTAIL SAUCE	22
CRAB CAKES • DUNGENESS CRAB, ARUGULA & CHERRY TOMATO SALAD, CAJUN REMOULADE	26
CHILLED PRAWNS • GULF PRAWNS, SPICY GARLIC AIOLI & COCKTAIL SAUCE, MICRO CILANTRO	22
ESCARGOT • FRESH HERBS, GARLIC, LEMON, WHITE WINE, GRILLED CROSTINI	19
SWEET + SPICY WINGS • SWEET CHILI SAUCE, SCALLIONS, SESAME SEEDS, CELERY	14
POLENTA POUTINE • POLENTA FRIES, HOUSE BEEF RAGU, FONTINA CHEESE, 1800 DEGREES	16
36-HOUR NIMAN PORK BELLY • SWEAT PEA PUREE, VANILLA, SHALLOTS & PEAR, HONEY DEMI-GLACE	16
SMOKED SALMON CROSTINI • CAPERS, ONIONS, LEMON AIOLI	16
BEEF SPRINGS ROLLS • DRY-AGED BEEF, CABBAGE, CARROT, CELERY, CILANTRO, GINGER PLUM SAUCE	13
BEEF CARPACCIO • ARUGULA, ONIONS, CAPERS, PARMIGIANO REGGIANO, LEMON AIOLI	16
STEAK TARTARE • PARSLEY, CAPERS, CORNICHONS, DIJON, RED ONION, LEMON ZEST, QUAIL EGG	19

Soup & Salads

SOUP DU JOUR • CREAM OF CARROTS AND GINGER, CROUTONS	M/P
ICEBERG WEDGE • HOUSE BACON, CHERRY TOMATOES, PICKLED SHALLOTS, BLUE CHEESE DRESSING	14
BEETS SALAD • ROASTED BEETS, GREENS, HONEY MUSTARD VINAIGRETTE, CRISPY GOAT CHEESE	14
ROMAINE HEARTS • HOUSE CAESAR, RED ONIONS, 24-MONTH PARMIGIANO REGGIANO, CROUTON	14
APPLE SALAD • MIXED GREENS, FRESH APPLES, DRIED CRANBERRIES, CANDIED WALNUTS, SHAVED FENNEL, MAPLE DRESSING	15
ARUGULA SALAD • BABY ARUGULA, FRESH PEARS, ROASTED BUTTERNUT SQUASH, POMEGRANATE SEEDS, BLEU CHEESE BALSAMIC DRESSING	18

Renowned Aged Steaks

*We Proudly Source our Beef from Mid-West Stockyards in Omaha NE & Local Ranches in CA...
ALL STEAKS ARE SERVED WITH OUR TWICE-BAKED POTATO & SEASONAL VEGETABLES...*

PORTERHOUSE • RECOGNIZED AS THE MOST PREFERRED CUT OF BEEF – DRY-AGED IN-HOUSE	
• 20 OZ (FOR 1)	68
• IMPRESSIVE 30 OZ (FOR 2)	120
KANSAS CITY STRIP 16 OZ BONE-IN NEW YORK STRIP– DRY-AGED IN-HOUSE, BRANDY PEPPERCORN SAUCE	58
COWBOY • 18 OZ BONE-IN RIBEYE – DRY AGED IN-HOUSE, ROASTED CIPOLLINI, DEMI GLACE	64
PRIME RIB • 12 OZ PRIME RIB, SLOW ROASTED, AU JUS – (LIMITED AVAILABILITY)	55
FILET MIGNON • 8 OZ, BORDELAISE SAUCE OR BÉARNAISE SAUCE (\$4 SUPPLEMENT)	62
4 OZ, BORDELAISE SAUCE OR BÉARNAISE SAUCE (\$4 SUPPLEMENT)	38
SURF & TURF • 4 OZ FILET MIGNON, 4 OZ LOBSTER TAIL	78
MIXED GRILL • 4 OZ FILET MIGNON, HALF ORDER LAMB CHOPS, ROASTED POTATOES, VEGETABLES, BORDELAISE SAUCE	62

Entrees

LAMB CHOPS • FRESH HERB & GARLIC MARINADE, ROASTED BEETS, CIPOLLINI ONIONS, WHIPPED POTATOES, MINT DEMI-GLACE	60
PORK CHOP • HONEY MUSTARD PORK, WILD MUSHROOMS, CARROTS, WHIPPED POTATOES, HONEY-GARLIC GLAZE	39
TURKEY DINNER • DIESTEL FAMILY RANCH FREE RANGE TURKEY, BRINED, BREAD STUFFING, CANDIED YAMS, WHIPPED POTATOES, GRAVY, CRANBERRY SAUCE	55
DAILY CATCH • CHEF'S PREPARATION OF A FRESH AND SEASONAL WILD FISH	48
LINGUINE • LINGUINE, HOUSE MADE DRY AGED BEEF RAGU, GARLIC BREAD, PARMIGIANO REGGIANO	33
SEAFOOD LINGUINE • LINGUINE, CLAMS, MUSSELS, SHRIMP, SEASONAL FISH, TOMATO SAUCE	36
CAULIFLOWER STEAK • GRILLED CAULIFLOWER, TWICE-BAKED POTATO, SEASONAL VEGETABLES	25
BUTTERNUT SQUASH RISOTTO • SLOW COOKED CARNAROLI RICE, ROASTED BUTTERNUT SQUASH, PUMPKIN SEEDS, POMEGRANATE SEEDS, GOAT CHEESE, PARMIGIANO REGGIANO	29

Sides

WILD MUSHROOMS • GARLIC, SHALLOTS, FRESH HERBS, EVOO, OYSTER SAUCE	13
TRUFFLED MAC & CHEESE • ONIONS, PARSLEY, CREAM, FONTINA, BRIE & CHEDDAR CHEESE, BREADCRUMBS	13
BRUSSEL SPROUTS & BACON • ONIONS, ROSEMARY, EVOO, ALMONDS	13
CREAMED SPINACH • CREAM & FRESH HERBS, PARMIGIANO REGGIANO	13

**Sharing or Splitting Steak/Entrée: \$9 (Extra Plate with Potato & Vegetables) *20% gratuity added to parties greater than 5*

Weights & Measures

1 OZ = 28.3495 Grams 8 OZ = 227 Grams = 0.5 lbs. 16 OZ = 454 Grams = 1 lbs. 32 OZ = 907 Grams = 2 lbs.

Cocktails

Woman In Red 16.

Wheatley Vodka, Strawberry Shrub, Simple, Bubbles

The Castaway 16.

Coconut Washed Wheatley Vodka, Crème de Cacao, Honey, Pineapple, Lime, Served over Pebbled Ice

Rita Hayworth 16.

Booth's Finest Dry Gin, Aperol, Campari, Chambord, Agave, Lemon, Foamer

The Bogart 16.

Dirty Martini, Booth's Finest Dry Gin, Dolin Dry Vermouth, Thyme Brine, Bleu Cheese Olives

Spicy Margarita 16.

Corazon Blanco Tequila, Cointreau, Lime, Agave, Porterhouse's Spicy Mix, Tajin Rim

The Hepburn 16.

Skinny Margarita, Corazon Blanco Tequila, Agave, Topo Chico

Ready Aim Fire 16.

Rayu Maguey Mezcal, Honey Syrup, Pineapple Juice, Lime, Habanero Shrub, Pink Peppercorn

Porterhouse Manhattan 16.

Sazerac Rye, House Sweet Vermouth Blend, Angostura

Bruno's Old Fashioned 16.

Maker's Mark, Demerara, Angostura

The Monroe 16.

Hamilton Jamaican Pot Still Black Rum, Agricole Blanc, Pierre Ferrand Curaçao, Orgeat, Lime, Over Pebbled Ice

Casablanca 16.

Hartley V.S.O.P., Sugar, Bitters, Prosecco

Espresso Martini 16.

Wheatley Vodka, Kahlua, Baileys, Espresso

The Dark Passage 16.

Hartley V.S.O.P., Chocolate 43, Crème Du Mûre

Wine by the Glass

SPARKLING

Prosecco, Mionetto, Italy, NV -- Split 14.

WHITES

Sauvignon Blanc, Villa Maria, Marlborough, NZ, 2022 16.

Vionta Albariño, Rías Baixas, Spain, 2023 15.

Chardonnay, Grgich Hills, Napa Valley, 2021 19.

Rosé, Pierpaolo Ros'Alba, Italy, 2022 14.

Riesling, Heinz Eifel, Mosel Valley - Germany, 2022--
Kabinett 11.

Moscato, Mirassou Winery, 2020 13.

REDS

Cabernet Sauvignon, Sempre Vive, Napa Valley, 2014 22.

Malbec, D.V. Catena, Argentina, 2021 16.

Pertinace, Barbera D'Alba, Piedmont, Italy, 2020 17.

Pinot Noir, Roco, Willamette Valley, 2021 19.

Zinfandel, Grgich Hills, Napa Valley, 2019 19.

Beer

DRAFT

Sierra Nevada, Hazy Little Thing IPA, Chico 10.

Deschutes, Mirror Pond, Pale Ale, Portland 10.

Kona Brewing Co, Longboard, Island Lager, Oahu 10.

BOTTLE

Stella Artois, Lager, Belgium 8.

Hoegaarden, The Original Wheat Beer, Belgium, 9.

Efes, Pilsener, Turkey 8.

Coors Light, Light Lager 7.

Heineken 'o.o', "Non-Alcoholic" Holland 6.

Zero Proof

Jungle Free Bird (21+) 10.

Ritual Rum Alternative, Pineapple, Lime, Simple Syrup

Envious Limeade 10.

House Basil Puree, Pineapple Gum Syrup, Lime Juice, Soda Water

Fever Tree Sparkling Sicilian Lemonade 8.