

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 PORK BELLY 14.
carrot puree, spicy pickled cherry tomatoes, frisee

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 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

HEIRLOOM TOMATO SALAD 12.
rocket, pickled cherry tomatoes, extra virgin olive oil, balsamic
reduction, micro basil, burrata cheese, smoked sea salt

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

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

HEIRLOOM TOMATO RISOTTO 23.
slow cooked carnaroli rice, 24 month parmesano reggiano, burrata
cheese (*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 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 – bordelaise sauce

TAGLIATELLE 23.
house saffron pasta, dry aged beef ragu, parmesan reggiano

SIDES

POTATO & BLUE CHEESE CROQUETTE 8.
WILD MUSHROOMS 9.
TRUFFLED MAC & CHEESE 8.
SHISHITO PEPPERS 9.
BRUSSELS SPROUTS & BACON 8.

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

EST. 2007