



APPETIZERS

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| ROUGIE FOIE GRAS BLACK CURRANT & RHUBARB MOSTARDA, BRIOCHE CROUTONS | 32 |
| JUMBO LUMP CRAB CAKES FRIED CAPERS, LEMON BEURRE BLANC, TOMATO | 20 |
| MEATBALLS AND HERBED POLENTA HOUSEMADE MEATBALLS, CREAMY HERBED POLENTA, NEAPOLITAN SAUCE, PECORINO ROMANO | 17 |
| DUCK CARNITAS & GNOCCHI ASPARAGUS & PETITE PEAS, YOUNG TARRAGON NAGÉ <i>SEE IMAGE</i> | 24 |
| BACON-WRAPPED SHRIMP TOBACCO ONIONS, BRANDY-DIJON SAUCE | 18 |

CAVIAR SELECTIONS

TRADITIONAL ACCOMPANIMENTS
TOASTED PAIN DE MIE

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| SIBERIAN STURGEON, ITALY* BUTTERY, HINT OF SEA SALT | 120 |
| PASSMORE RANCH RESERVE, SLOUGHHOUSE, CA* SMOOTH, ROBUST; LIGHT NUTTY TASTE | 180 |
| OSETRA GOLD, ISRAEL* RARE, DELICATELY FIRM, CLASSIC TASTE | 245 |

COLD BAR

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| CRUDO SELECTION TORO ORA KING, PACIFIC HAMACHI, HAWAIIAN BIG EYE TUNA ADD 3 OZ A5 WAGYU (LIMITED AVAILABILITY) | 36 |
| BIG EYE TUNA CRUDO* TAPIOCA CRUNCH, PASSION FRUIT, URFA, AVOCADO BALM | 19 |
| “ROYAL FLUSH” ALASKAN KING CRAB ½LB. CHILLED MERUS LEGS, BROKEN PASSION FRUIT VINAIGRETTE | 39 |
| JACKPOT PLATTER (FOR TWO)* HALF MAINE LOBSTER, SEASONAL OYSTERS, KING CRAB MERUS LEGS, INDIAN OCEAN PRAWN, LUMP CRAB | 65 |
| “FOUR OF A KIND” PRAWN COCKTAIL INDIAN OCEAN PRAWN, RED COCKTAIL SAUCE, WHITE COCKTAIL SAUCE | 18 |
| CHILLED OYSTERS* RED COCKTAIL SAUCE SEASONAL MIGNONETTE | 16/26 |

SALAD

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| “KITCHEN SINK” SALAD (FOR TWO) JUMBO LUMP BLUE CRAB, WILD SHRIMP, ROMAINE HEARTS, ICEBERG LETTUCE, TOMATO, AVOCADO, WHITE COCKTAIL DRESSING <i>SEE IMAGE</i> | 28 |
| HIGH STEAKS CHOPPED SALAD TOMATOES, APPLEWOOD SMOKED BACON BITS, BELGIOSO GORGONZOLA, AVOCADO, WHITE FRENCH DRESSING | 12 |
| BABY ICEBERG WEDGE BELGIOSO GORGONZOLA, CHERRY TOMATOES, APPLEWOOD SMOKED BACON BITS, BLUE CHEESE DRESSING, CHIVES & CRISPY SHALLOTS | 12 |
| “FORK & KNIFE” CAESAR SALAD PETITE ROMAINE HEARTS, BOQUERONES, HIGH STEAKS CAESAR DRESSING, CROUTONS | 12 |

SOUP

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| SMOKED SWEET CORN AND LOBSTER CHOWDER WITH HOMINY, BACON | 13 |
| FRENCH ONION GRUYÈRE, SWISS, PECORINO ROMANO CHEESES | 11 |

SEAFOOD SELECTIONS

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| ORA KING SALMON* NEW ZEALAND | 42 |
| PAN SEARED WILD DAY BOAT SCALLOPS* SWEET CORN ESQUITE, AGED COTIJA, YUZU, CORIANDER <i>SEE IMAGE</i> | 45 |
| COLOSSAL ALASKAN KING CRAB MERUS | 79 |
| HIGH STEAKS CIOPPINO SEASONAL LOBSTER TAIL, ALASKAN KING CRAB, COLOSSAL SHRIMP, DAY BOAT SCALLOP, MUSSELS, FRESH CAUGHT FISH, SAFFRON, TOAST POINT <i>SEE IMAGE</i> | MP |
| 12 OZ. SEASONAL LOBSTER TAIL* | MP |

MP (MARKET PRICE)

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE
ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



FEATURED SELECTIONS

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| 6 OZ. WAGYU FILET (A5 KAGOSHIMA)* <i>HIGHEST GRADE AWARD FOR FLAVOR, TENDERNESS AND MARBLING</i> | 125 |
| 8 OZ. FILET MIGNON* | 43 |
| 11 OZ. FILET MIGNON* | 47 |
| 20 OZ. NEW YORK STRIP* | 55 |
| 11 OZ. GENTLEMAN'S STEAK FILET MIGNON* <i>BACON WRAPPED COLOSSAL SHRIMP, BRANDY-DIJON SAUCE, CRISPY TOBACCO ONIONS</i> | 59 |
| 48 OZ. TOMAHAWK CHOP (FOR TWO)* | 121 |
| 16 OZ. OR 32 OZ. PRIME RIB* <i>LIMITED AVAILABILITY; TUESDAY, FRIDAY & SATURDAY</i> | 42/51 |
| NIMAN RANCH PORK CHOP* <i>20 OZ. HERITAGE PORK; HUCKLEBERRY, PORK JUS SEE IMAGE</i> | 50 |
| SURF & TURF* <i>8 OZ. FILET MIGNON*, 12 OZ. SEASONAL LOBSTER TAIL</i> | MP |

SIGNATURE STEAKS

21 DAY WET-AGED AND 7 DAY DRY-AGED

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| 19 OZ. "BONE-IN" RIB-EYE* | 60 |
| 28 OZ. PORTERHOUSE* | 68 |

ADD-ONS

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| OSCAR STYLE <i>JUMBO LUMP CRAB, STEAMED ASPARAGUS & BÉARNAISE SAUCE</i> | 16 |
| CARAMELIZED SHALLOT | 6 |
| POINT REYES BLUE CHEESE CRUST | 5 |
| ROUGIE FOIE GRAS | 24 |
| SHAVED SEASONAL TRUFFLES | MP |
| WRAPPED WITH BENTON'S BACON | 6 |
| CHIMICHURRI <i>PIQUILLO & URFA</i> | 4 |

SAUCES

CHEF COMPLIMENTARY

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| AU POIVRE | HOLLANDAISE |
| RED WINE | BÉARNAISE |
| BEURRE BLANC | CILANTRO GARLIC SAUCE |

SIGNATURE SELECTIONS

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| BRAISED SHORT RIB RAGÙ <i>CAVATELLI, WILD MUSHROOMS, PECORINO ROMANO</i> | 48 |
| LAMB SCOTTADITO CHOPS* <i>ROSEN FARMS, WYOMING; HARISSA RUBBED, LAMB BELLY BACON, PISTACHIO CRUMBLE, MINT CHUTNEY SEE IMAGE</i> | 49 |
| "CAP & EYE" DURHAM RANCH BISON RIBEYE* <i>16 OZ. SHALLOT-RED WINE BORDELAISE, SEASONAL TRUFFLES</i> | 62 |
| SOY GLAZED "FLINTSTONE" SHORT RIB <i>CERTIFIED ANGUS BEEF; STEAMED CAL ROSE RICE</i> | 54 |
| BEEF BROCHETTE* <i>PRIME TENDERLOIN TIPS, CANDIED BENTON'S BACON, WILD MUSHROOMS, PEPPERS, TOMATO, GOAT CHEESE, BALSAMIC REDUCTION SEE IMAGE</i> | 52 |
| HERB ROASTED CHICKEN <i>MARY'S ORGANIC FARM, PETALUMA; SEASONAL TRUFFLE JUS</i> | 39 |
| ELITE BURGER* <i>16 OZ. PRIME GROUND BEEF, MUSTARD AIOLI, TOMATO, LETTUCE, BENTON'S BACON, GRUYÈRE CHEESE</i> | 32 |
| GOLDEN-FRIED CHICKEN BREASTS <i>MARY'S ORGANIC FARM, PETALUMA; BUTTERMILK MARINADE, SAGE GRAVY</i> | 39 |

TABLE SHARES

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| SEASONAL LOBSTER MACARONI & CHEESE <i>VELOUTE, 3 CHEESE BLEND</i> | MP |
| MACARONI & CHEESE <i>HOUSE CAVATELLI</i> | 16 |
| CAL ROSE RICE <i>HEN EGG, A5 TALLOW</i> | 12 |
| YUKON GOLD POTATO PURÉE | 10 |
| SEA SALT BAKED POTATO | 10 |
| AU GRATIN POTATOES | 10 |
| SWEET STREET CORN <i>AGED COTIJA, URFA, LIME SEE IMAGE</i> | 10 |
| ASPARAGUS <i>GRILLED OR STEAMED</i> | 14 |
| SEASONAL WILD MUSHROOMS | 14 |
| BROCCOLINI <i>STONE FRUIT & URFA</i> | 10 |
| LOCAL ORGANIC BLOOMSDALE SPINACH <i>CREAMED OR SAUTÉED</i> | 10 |
| BRUSSELS SPROUTS <i>SAFFRON HONEY, HARISSA</i> | 10 |

MP (MARKET PRICE)

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