



## FEATURED SELECTIONS

FEATURING IMPORTED 8 USDA PRIME HAND-CUT ALLEN BROTHERS STEAKS, CHICAGO, ILLINOIS

6 OZ. WAGYU FILET (A5 KAGOSHIMA)\*

HIGHEST GRADE AWARD FOR FLAVOR, TENDERNESS, AND MARBLING

8 OZ. FILET MIGNON\*

11 OZ. FILET MIGNON\*

20 OZ. NEW YORK STRIP\*

11 OZ. GENTLEMAN'S STEAK FILET MIGNON\*

BACON WRAPPED COLOSSAL SHRIMP, BRANDY-DIJON SAUCE,  
CRISPY TOBACCO ONIONS

48 OZ. TOMAHAWK CHOP (FOR TWO)\*

16 OZ OR 32 OZ. PRIME RIB\*

(LIMITED AVAILABILITY; TUESDAY, FRIDAY AND SATURDAY)

NIMAN RANCH PORK CHOP\*

20 OZ. HERITAGE PORK; GRANNY SMITH APPLE PURÉE, PORK JUS

SURF & TURF\*

8 OZ. FILET MIGNON\*, 12 OZ. SEASONAL LOBSTER TAIL

### 21 DAY WET-AGED & 7 DAY DRY-AGED SIGNATURE STEAKS

19 OZ. SIGNATURE "BONE-IN" RIB-EYE\*

28 OZ. PORTERHOUSE\*

### ADD-ONS

OSCAR STYLE

JUMBO LUMP CRAB, STEAMED  
ASPARAGUS AND BÉARNAISE SAUCE

POINT REYES BLUE CHEESE CRUST

ROUGIE FOIE GRAS

SHAVED SEASONAL TRUFFLES

WRAPPED WITH BENTON'S BACON

CHIMICHURRI

CITRUS, URFA

### SAUCES CHEF COMPLIMENTARY

AU POIVRE, RED WINE,

BEURRE BLANC,

HOLLANDAISE, BÉARNAISE,

CILANTRO GARLIC SAUCE

## SEAFOOD SELECTIONS

CATCH OF THE DAY\* SEASONAL AVAILABILITY

ORA KING SALMON\*

NEW ZEALAND

PAN SEARED WILD DAY BOAT SCALLOPS\*

SMOKED DASHI, TOKYO TURNIPS, RADISH, OKINAWA SWEET POTATO

COLOSSAL ALASKAN KING CRAB MERUS

12 OZ. SEASONAL LOBSTER TAIL\*

## SIGNATURE SELECTIONS

LAMB SCOTTADITO CHOPS\*

ROSEN FARMS, WYOMING; LAMB BELLY BACON, RED WINE REDUCTION

"CAP & EYE" DURHAM RANCH BISON RIBEYE\*

16 OZ. SHALLOT-RED WINE BORDELAISE, SEASONAL TRUFFLES



ORGANIC BEEF CHEEK\*

MODESTO, CA; WESTERN GRASSFED BEEF, 24 HOUR BRAISED, CREAMY POLENTA,  
DEMI-GLACE, SHAVED KING TRUMPET MUSHROOMS

BEEF BROCHETTE\*

PRIME TENDERLOIN TIPS, BENTON'S BACON, WILD MUSHROOMS,  
PEPPERS, TOMATOES, GOAT CHEESE, BALSAMIC REDUCTION

HERB ROASTED CHICKEN

MARY'S ORGANIC FARM, PETALUMA; SEASONAL TRUFFLE JUS

ELITE BURGER\*

10 OZ. PRIME GROUND BEEF, MUSTARD AIOLI,  
TOMATO, LETTUCE, BENTON'S BACON, GRUYÈRE CHEESE

GOLDEN-FRIED CHICKEN BREASTS

MARY'S ORGANIC FARM, PETALUMA; BUTTERMILK MARINADE, SAGE GRAVY

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

## COLD BAR

### PERUVIAN CEVICHE\*

OKINAWA SWEET POTATO, URFA, AVOCADO BALM,  
CITRUS, CORIANDER

### "ROYAL FLUSH" COLOSSAL SHRIMP\*

POACHED COLOSSAL SHRIMP, HASS AVOCADO BALM,  
CITRUS CAVIAR, RADISH

### JACKPOT PLATTER (FOR TWO)\*

HALF MAINE LOBSTER, SEASONAL OYSTERS, KING CRAB  
MERUS LEGS, INDIAN OCEAN PRAWN, LUMP CRAB

### "FOUR OF A KIND" PRAWN COCKTAIL

INDIAN OCEAN PRAWN, RED COCKTAIL SAUCE, WHITE COCKTAIL SAUCE

### CHILLED OYSTERS\*

RED COCKTAIL SAUCE, SEASONAL MIGNONETTE

## CAVIAR SELECTIONS

TRADITIONAL ACCOMPANIMENTS, TOASTED PAIN DE MIE

SIBERIAN STURGEON, ITALY\*

WHITE STURGEON, U.S.A.\*

OSETRA GOLD, ISRAEL\*

A RARE CAVIAR; CLASSICAL TASTE, FIRM YET DELICATE

## APPETIZERS

ROUGIE FOIE GRAS

APPLE MOSTARDA, TOASTED BRIOCHE

JUMBO LUMP CRAB CAKES

FRIED CAPERS, LEMON BEURRE BLANC, TOMATO

MEATBALLS AND HERBED POLENTA

HOUSEMADE MEATBALLS, CREAMY HERBED POLENTA,  
NEAPOLITAN SAUCE, PECORINO ROMANO

SPANISH PATATAS BRAVAS

NDUJA-SAFFRON AIOLI, SERRANO JAMON

BACON-WRAPPED SHRIMP

TOBACCO ONIONS, BRANDY-DIJON SAUCE



## SALAD

### FARMERS MARKET SALAD

SEASONAL SELECTION FROM LOCAL FARMERS MARKETS

### HIGH STEAKS CHOPPED SALAD

TOMATOES, APPLEWOOD SMOKED BACON BITS,  
BELGIOSO GORGONZOLA, AVOCADO, WHITE FRENCH DRESSING

### BABY ICEBERG WEDGE

BELGIOSO GORGONZOLA, CHERRY TOMATOES,  
APPLEWOOD SMOKED BACON BITS, BLUE CHEESE DRESSING,  
CHIVES AND CRISPY SHALLOTS

### "FORK & KNIFE" CAESAR SALAD

PETITE ROMAINE HEARTS, BOQUERONES,  
HIGH STEAKS CAESAR DRESSING, TORN CROUTONS

## SOUP

### SMOKED SWEET CORN AND LOBSTER CHOWDER

WITH HOMINY, BACON

### FRENCH ONION

GRUYÈRE, SWISS, PECORINO ROMANO CHEESES

## TABLE SHARES

### STARCHES

TRISTAN LOBSTER MACARONI AND CHEESE—  
6 OZ TRISTAN DE CUNHA LOBSTER, BECHAMEL

MACARONI AND CHEESE—HOUSE CAVATELLI

YUKON GOLD POTATO PURÉE

SEA SALT BAKED POTATO

AU GRATIN POTATOES

### VEGETABLES

ASPARAGUS—GRILLED OR STEAMED

SEASONAL WILD MUSHROOMS

BROCCOLIINI—CITRUS AND URFA

LOCAL ORGANIC BLOOMSDALE SPINACH—CREAMED OR SAUTÉED

BRUSSELS SPROUTS—SAFFRON HONEY, HARISSA

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