



## APPETIZERS

### ROUGIE FOIE GRAS

BLACK CURRANT GASTRIQUE, PICKLED MUSTARD SEEDS

### SALUMI\*

CHEF'S SELECTION OF CURED MEATS & CHEESE  
SERVED WITH ARTISANAL BREAD & ACCOUTREMENTS

### JUMBO LUMP CRAB CAKES

FRIED CAPERS, LEMON BEURRE BLANC, TOMATO

### MEATBALLS AND HERBED POLENTA

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

### BACON-WRAPPED SHRIMP

TOBACCO ONIONS, BRANDY-DIJON SAUCE

## COLD BAR

### BIG EYE TUNA CEVICHE

AVOCADO LECHE DE TIGRE, HEIRLOOM TOMATO, CORIANDER

### JACKPOT PLATTER (FOR TWO)\*

HALF MAINE LOBSTER, SEASONAL OYSTERS,  
KING CRAB MERUS LEG, 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\*

BUTTERY, HINT OF SEA SALT

### STERLING D'EAU LUXXE, ELVERTA, CA \*

VEGETAL, MINERALITY, CREAMY

### OSETRA GOLD, ISRAEL\*

RARE, DELICATELY FIRM, CLASSIC TASTE

CHEF DE CUISINE FREDDY GARCIA

GENERAL MANAGER JENKINS DAVIS

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.

FOR PARTIES OF 6 OR MORE, AN 18% GRATUITY WILL BE ADDED TO THE CHECK FOR YOUR CONVENIENCE.

## SALAD

### “KITCHEN SINK” SALAD (FOR TWO)

BLUE CRAB, WILD SHRIMP, ROMAINE HEARTS,  
ICEBERG LETTUCE, TOMATO, AVOCADO, WHITE COCKTAIL DRESSING

### 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 & CRISPY SHALLOTS

### “FORK & KNIFE” CAESAR SALAD

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

## SOUP

### SMOKED SWEET CORN AND LOBSTER CHOWDER

WITH HOMINY, BACON

### FRENCH ONION

GRUYÈRE, SWISS, PECORINO ROMANO CHEESES

## TABLE SHARES

### SEASONAL LOBSTER MACARONI & CHEESE

VELOUTE, 3 CHEESE BLEND

MACARONI & CHEESE—HOUSE CAVATELLI

YUKON GOLD POTATO PURÉE

SEA SALT BAKED POTATO

AU GRATIN POTATOES

ASPARAGUS—GRILLED OR STEAMED

SEASONAL WILD MUSHROOMS

BROCCOLINI—CITRUS & URFA

LOCAL ORGANIC BLOOMSDALE SPINACH—CREAMED OR SAUTÉED

BRUSSELS SPROUTS—ROMESCO

FOR PARTIES OF 6 OR MORE, AN 18% GRATUITY WILL BE ADDED TO THE CHECK FOR YOUR CONVENIENCE.



## FEATURED SELECTIONS

6 OZ. WAGYU FILET (A5 KAGOSHIMA)\*

HIGHEST GRADE AWARD FOR FLAVOR, TENDERNESS AND MARBLING,  
FRESHLY GRATED WASABI, PICKLED MUSTARD SEED, BEEF ESSENCE

8 OZ. FILET MIGNON\*

11 OZ. FILET MIGNON\*

18 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 28 OZ. PRIME RIB\*

LIMITED AVAILABILITY; TUESDAY, FRIDAY & SATURDAY

NIMAN RANCH PORK CHOP\*

20 OZ. HERITAGE PORK; HUCKLEBERRY GASTRIQUE, PORK JUS

SURF & TURF\*

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

## SIGNATURE STEAKS

21 DAY WET-AGED AND 7 DAY DRY-AGED

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

28 OZ. PORTERHOUSE\*

## ADD-ONS

OSCAR STYLE

JUMBO LUMP CRAB,

STEAMED ASPARAGUS & BÉARNAISE SAUCE

CARAMELIZED ONIONS WITH MUSHROOMS

POINT REYES BLUE CHEESE CRUST

ROUGIE FOIE GRAS

SHAVED SEASONAL TRUFFLES

WRAPPED WITH BENTON'S BACON

## SAUCES

CHEF COMPLIMENTARY

AU POIVRE

RED WINE

BEURRE BLANC

HOLLANDAISE

BÉARNAISE

CILANTRO GARLIC SAUCE

CHEF DE CUISINE FREDDY GARCIA

GENERAL MANAGER JENKINS DAVIS

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.

FOR PARTIES OF 6 OR MORE, AN 18% GRATUITY WILL BE ADDED TO THE CHECK FOR YOUR CONVENIENCE.

## SEAFOOD SELECTIONS

SEASONAL SALMON\*

PAN SEARED WILD DAY BOAT SCALLOPS\*

SEASONAL VEGETABLE "MINISTRONE", PECORINO, SWEET BASIL

COLOSSAL ALASKAN KING CRAB MERUS

SEASONAL LOBSTER TAIL\*

## SIGNATURE SELECTIONS

LAMB SCOTTADITO CHOPS\*

SEASONAL; HARISSA RUBBED, LAMB BELLY BACON,  
PISTACHIO CRUMBLE, HERBED YOGURT

"CAP & EYE" DURHAM RANCH BISON RIBEYE\*

16 OZ. PAN JUS, SEASONAL TRUFFLES

SOY GLAZED "FLINTSTONE" SHORT RIB

CERTIFIED ANGUS BEEF; STEAMED CAL ROSE RICE

BEEF BROCHETTE\*

TENDERLOIN TIPS, CANDIED BENTON'S BACON,  
WILD MUSHROOMS, TOMATO, HUMBOLDT FOG® CHEVRE,  
BALSAMIC REDUCTION

HERB ROASTED CHICKEN

MARY'S ORGANIC FARM, PETALUMA; SEASONAL TRUFFLE JUS

ELITE BURGER\*

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

GOLDEN-FRIED CHICKEN BREASTS

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

FOR PARTIES OF 6 OR MORE, AN 18% GRATUITY WILL BE ADDED TO THE CHECK FOR YOUR CONVENIENCE.