



APPETIZERS

SEARED ROUGIE FOIE GRAS

HUCKLEBERRY 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 TATAKI

URFA BIBER-SHALLOT CRUST, AROMATIC GOCHUGARU OIL,

BLACK GARLIC AIOLI

JACKPOT PLATTER (FOR TWO)*

HALF MAINE LOBSTER, SEASONAL OYSTERS,

KING CRAB MERUS LEG, INDIAN OCEAN PRAWN, SPICY BIG EYE TUNA

"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

TSAR NICOLAI SIBERIAN BAERII STURGEON, GREECE*

UNIQUE SWEET BRINE FINISH

STERLING D'EAU LUXXE, ELVERTA, CA *

VEGETAL, MINERALITY, CREAMY

TSAR NICOLAI IMPERIAL OSETRA, GREECE*

RARE, DELICATELY FIRM, NUTTY FINISH

TSAR NICOLAI CROWN JEWEL, CONCORD, CA*

ULTRA PREMIUM, LARGE SPECKLED GOLD BEADS, RICH, CLEAN & BUTTERY

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

GAMBLE SALAD (FOR TWO)

BLUE CRAB, INDIAN OCEAN PRAWNS, 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, FINES HERBES, 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

BABY SAVOY SPINACH—CREAMED OR SAUTÉED

BRUSSELS SPROUTS—PIQUILLO & MARCONA ALMOND ROMESCO

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FEATURED SELECTIONS

6 OZ. A5 JAPANESE WAGYU FILET MIGNON*

HIGHEST GRADE AWARD FOR FLAVOR, TENDERNESS AND MARBLING;
WASABI RHIZOME, PICKLED MUSTARD SEED, BEEF ESSENCE

8 OZ. FILET MIGNON*

11 OZ. FILET MIGNON*

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*

20 OZ. BONE-IN NEW YORK STRIP*

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

INDIAN OCEAN SHRIMP SCAMPI

SAUCES

CHEF COMPLIMENTARY

AU POIVRE

BEURRE BLANC

HOLLANDAISE

BÉARNAISE

CILANTRO GARLIC SAUCE

CHEF DE CUISINE FREDDY GARCIA

GENERAL MANAGER JENKINS DAVIS

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SEAFOOD SELECTIONS

SEASONAL SALMON*

PAN SEARED WILD DAY BOAT SCALLOPS*

*BLISTERED CHERRY TOMATOES, NDUJA BUTTER, ARUGULA SILVETTA,
CHARRED ARTISANAL BREAD*

1 LB. 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., JUNIPER AND CORIANDER PAN JUS, SEASONAL TRUFFLES

BRAISED “FLINTSTONE” SHORT RIB

CERTIFIED ANGUS BEEF; BLACK GARLIC GLAZE, STEAMED RICE

BEEF BROCHETTE*

*TENDERLOIN TIPS, CANDIED BENTON’S BACON,
WILD MUSHROOMS, TOMATO, CHEVRE, BALSAMIC REDUCTION*

HERB ROASTED CHICKEN

MARY’S ORGANIC FARM, PETALUMA; SEASONAL TRUFFLE JUS

ELITE WAGYU BURGER*

*TWO 8 OZ. PATTIES, CHEF’S SECRET SAUCE, TOMATO, LETTUCE, AMERICAN CHEESE
ADD BENTON’S BACON 7*

GOLDEN-FRIED CHICKEN BREASTS

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

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