STARTERS

DUNGENESS CRAB CALIFORNIA ROLL  18
Dungeness Crab, Avocado & Cucumber in your choice of Nori or Soy Wrapper

JUMBO LUMP CRAB CAKES  22
Jumbo Lump Crab, Avocado Relish, Whole Grain Mustard Aioli

KAL-BI TENDERLOIN SKEWERS  16
Seared Marinated Beef Tenderloin, Pineapple Salsa

CRISPY SPICED CALAMARI  14
Breaded Calamari, Fried Zucchini, Lemon Aioli, Parsley

ROASTED GARLIC ESCARGOT  15
Oxtail Onion Marmalade, Mushroom Caps, Black Salt, Maitre d’ Butter, Brioche Toast

BACON WRAPPED STUFFED SHRIMP  15
Lump Crab, Smoked Bacon, Preserved Lemon, Blistered Tomatoes, Romesco Butter, Micro Greens

HAMAECI CRUDO  18
Seasonal Citrus, Scallion Oil, Ponzu Pearls, Shaved Serrano

SASHIMI  22
Ahi Tuna or Salmon, Micro Greens, Wakame, Avocado Yuzu Mousse

SEAFOOD ON ICE

GIANT BLACK TIGER SHRIMP COCKTAIL  25
House Made Horseradish Mango Cocktail Sauce, Cognac Calypso Sauce

SUSHI GRADE ‘ACHI’ POKE  23
Ahi Tuna, Pineapple Salsa, Avocado, Wakame, Sesame & Chili, Butter Lettuce, Wasabi Mousse

FEATURED OYSTERS ON THE HALF SHELL  18

CHILLED KING CRAB LEGS  35
Warm Butter, Lemon, House Made Horseradish Mango Cocktail Sauce

SEAFOOD TOWER ON ICE
Ahi Poke, Chilled Oysters, Jumbo Shrimp, King Crab Legs, Snow Crab Claws, Dipping Sauces, Wonton Chips

TWO PERSON  50        FOUR PERSON  80

CAVIAR

GOLDEN IMPERIAL OSETRA, 1 oz.  190        SIBERIAN STURGEON OSETRA, 1 oz.  130

SOUPS

FRENCH ONION SOUP AU GRATIN  12

LOBSTER BISQUE  14
Puff Pastry Pleuron

SALADS

STEAKHOUSE SALAD  13
Butter Lettuce, Hard-Boiled Egg, Bacon Lardons, Tomato, Avocado, Bleu Cheese, Herb-Honey Dressing

CAESAR SALAD FOR TWO  30
Chopped & Tossed Hearts of Romaine in Traditional Caesar Dressing
Prepared Tableside

BABY ICEBERG WEDGE SALAD  13
Shaft Bleu Cheese Buttermilk Dressing, Smoked Bacon, Pear Tomato, Chives

PRESENTED TO YOU BY
EXEwCUTIVE CHEF KEN WILLIAMS AND MANAGER JAMES “OTTO” MOORE
STEAKHOUSE SPECIALTIES

SURF & TURF  79
Petite Filet Mignon, Canadian Cold Water Lobster Tail, Drawn Butter, Lemon

PRIME CHATEAUBRIAND  120
Chateaubriand for Two 20oz Beef Tenderloin, Bouquetiere of Vegetables

FILET ‘OSCAR’ STYLE  60
Petite Filet Mignon topped with King Crab & Asparagus, Finished with Bordelaise & Béarnaise Sauces

SLOW ROASTED ‘PRIME’ PRIME RIB
Yorkshire Pudding, Au Jus, Horseradish Sour Cream

PRIME FEATURES

ALASKAN KING CRAB LEGS  84
One and One Half Pounds, Drawn Butter, Lemon

KUROBUTO PORK CHOPS  36
Garlic Mashed Potato, Caramelized Onions, Peach Marmalade, Broccolini, Roasted Pork Demi

TRUFFLE STUFFED
JIDORI CHICKEN BREAST  38
Mashed Potatoes, Pomegranate, Asparagus Tips

RED WINE BRAISED SHORT RIB  42
Purple Cauliflower Puree, Root Vegetable Hash, Blistered Heirloom Tomato, Natural Jus

WILD MUSHROOM RAVIOLI  38
Mushroom & Shiitake Mushroom Ragu, Blistered Pear Tomatoes, Sherry Cream Sauce

COLORADO LAMB CHOPS  44
Duck Fat Roasted Fingerling Potatoes, Asparagus, Thumbelina Carrots, Brussel Sprouts

INTRESTING SIDES

Creamed Spinach Gratin or Sautéed Spinach  10
Sautéed Asparagus  13
Three Cheese Potato au Gratin  12
Truffle “Shoestring” Fries  10
Lobster Mac & Cheese  22

USDA PRIME STEAKS

Petite Filet Mignon  50
Filet Mignon  56
Rib Eye  57
Porterhouse  63
Bone-In TOMAHAWK RIBEYE  76
New York  49
Bone-In Filet Mignon  65
Bone-In Bison Ribeye  58

ENTREE ENHANCEMENTS

Canadian Cold Water Lobster Tail  42
Jumbo Shrimp  16
Seared Jumbo Scallops  21
King Crab Legs Deshelled  35
Blue Cheese Crumble  15
Bone Marrow Crust  15

COMPLIMENTARY SAUCE FINISHES
Peppercorn, Wild Mushroom, Béarnaise, Hollandaise

SHRIMP PROVENCAL  38
Black Tiger Shrimp, Tagliatelle Pasta, Roasted Garlic, Spinach, Provencial Sauce, Chanterelle Mushrooms

14 OZ. AUSTRALIAN LOBSTER TAIL  85
Garlic Herb Butter, Lemon, Drawn Butter

SEARED HAND DIVED SCALLOPS  42
White Bean Puree, Tomatillo Pico, Toasted Pepitas, Roasted Corn, Hibiscus Beurre Blanc, Shaved Peppers

SEAFOOD MIXED GRILL  45
Antarctic Salmon, Norwegian Halibut, Jumbo Scallop and Shrimp, Garlic Mashed Potato

ANTARCTIC SALMON  38
Basil & Date Risotto, Golden Baby Beets, Roasted Shallots, Salmon Roe Beurre Blanc

WILD MUSHROOM and Caramelized Onions  13
Wild Mushroom and Caramelized Onions  13

NORWEGIAN HALIBUT  44
Sweet Potato & Turmeric Puree, Brussel Sprout Leaf, Pickled Shiitake, Lemon Beurre Blanc, Pancetta Bacon

INTERESTING SIDES

Yukon Gold Twice Baked Potato  13
Duck Fat Roasted Fingerling Potatoes  12
Smashed Garlic Yukon Gold Potatoes  10
Wild Mushroom and Caramelized Onions  13
“The Works” Tableside Baked Potato  11
Crispy Charred Brussel Sprouts  11

The Steakhouse