

THE STEAKHOUSE

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, Maître d' Butter, Brioche Toast

CRISPY POTATO CROQUETTES 15

Hand Breaded Smashed Potato, Bacon, Crème Fraiche, Trout Caviar, Horseradish Cream, Onion Flowers

BACON WRAPPED STUFFED SHRIMP 14

Lump Crab, Smoked Bacon, Preserved Lemon, Blistered Tomatoes, Romesco Butter, Micro Greens

HAMACHI CRUDO 18

Seasonal Citrus, Scallion Oil, Ponzu Pearls, Shaved Serrano

SASHIMI 22

Ahi Tuna or Salmon, Micro Greens, Wakame, Avocado Yuzu Mousse, Black Sesame Seed

SEAFOOD ON ICE

GIANT BLACK TIGER SHRIMP COCKTAIL 25

House Made Horseradish Mango Cocktail Sauce, Cognac Calypso Sauce

SUSHI GRADE 'AHI' 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

With Puff Pastry & Crème Fraiche

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

WATERCRESS ENDIVE SALAD 13

Watercress, Belgium Endive, Hard-Boiled Quail Egg, Hearts of Palm, Blood Orange, Candied Pistachios, Fried Goat Cheese,
Champagne Vinaigrette

PRESENTED TO YOU BY

CHEF DE CUISINE MICHAEL REED AND MANAGER JAMES "OTTO" MOORE

THE STEAKHOUSE

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

KING CUT 55

QUEEN CUT 45

A5 MIYAZAKI WAGYU NEW YORK STRIP

Among the Rarest Beef in the World

7 oz. CUT 150

5 oz. CUT & 8 oz. LOBSTER TAIL 150

RACK OF LAMB FOR TWO 96

Carved Tableside, Bouquetiere of Vegetables

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

STEAK 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

PRIME FEATURES

SHRIMP PROVENCAL 38

Spanish Red Shrimp, Tagliatelle Pasta, Roasted Garlic, Spinach, Provencal 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, Chilean Sea Bass, Jumbo Scallop and Shrimp, Garlic Mashed Potato

ANTARCTIC SALMON 38

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

CHILEAN SEA BASS 44

Sweet Potato & Turmeric Puree, Brussel Sprout Leafs, Pickled Shitake, Lemon Beurre Blanc, Pancetta Bacon

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, Chanterelle Mushrooms, Glace de Pullet

RED WINE BRAISED SHORT RIB 42

Purple Cauliflower Puree, Root Vegetable Hash, Blistered Heirloom Tomato, Natural Jus

WILD MUSHROOM RAVIOLI 38

Morel & Shiitake Mushroom Ragù, Blistered Pear Tomatoes, Sherry Cream Sauce

COLORADO LAMB CHOPS 44

Duck Fat Roasted Sweet Potato Fingerlings, Asparagus, Thumbelina Carrots, Purple Brussel Sprouts

INTERESTING SIDES

Yukon Gold Twice Baked Potato 13

Duck Fat Roasted Sweet Potato Fingerlings 12

Smashed Garlic Yukon Gold Potatoes 10

Wild Mushroom and Caramelized Onions 13

"The Works" Tableside Baked Potato 11

Crispy Charred Brussel Sprouts 11

Creamed Spinach Gratin or Sautéed Spinach 10

Sautéed Asparagus 13

Three Cheese Potato au Gratin 12

Homemade "Real" Natural Cut Fries 10

Lobster Mac & Cheese 22