



HOUSE COCKTAILS

PRIME OLD FASHIONED - \$16

Maker's Mark Bourbon Whisky | Brown Sugar Syrup | Angostura Bitters

HONEY HIBISCUS MARGARITA (Tablesides) - \$17

Honey Hibiscus Syrup | Chili Syrup | Lemon Juice
Herradura Reposado Tequila | Del Maguey Vida Mezcal

ESPRESSO NEGRONI (Tablesides) - \$16

Fords Gin | Campari | Espresso Infused Carpano Antica

ALL BETS ARE OFF - \$15

Buffalo Trace Bourbon | Egg White | Cinnamon Simple Syrup
Lemon Juice | Amaro Averna

BARREL-AGED MANHATTAN - \$20

A creation of our in-house bartender. Woodford Reserve Bourbon and Carpano "Antica Formula" Sweet Vermouth aged in our own barrels add flavors of vanilla and spice, a heightened complexity and a synergy of components. Our barrel-aged Manhattan takes a traditional classic to new heights!

COCO VERDE - \$15

Sauza Tequila | Xicaru Mezcal | Cointreau | Lime Juice | Agave | Coconut Water

SHE LOVES ME NOT - \$16

Tito's Vodka | Crème de Violette | Egg White | Lemon Juice | Lavender Syrup

SUN RAYS - \$15

Captain Morgan Spiced Rum | Cointreau | Watermelon | Lime Juice | Chili Syrup

THE GB&C - \$15

Hendricks Gin | Lime Juice | Basil Simple Syrup
The Bitter Truth Cucumber Bitters | Cucumber Wheel

THE "QUEEN" & "KING" - \$15

(Queen) White Wine or (King) Red Wine | Cointreau |
Seasonal Berries | Juice | Simple Syrup

ESPRESSO MARTINI - \$16

Tito's Vodka | Kahlua | Baileys | Espresso Blend

PRIME CUT PRIX FIXE SURF & TURF

— \$100 PER GUEST —

FIRST COURSE

Select One

Petite Cheese Board *or* Gotlet Chicken

(Pair with Bollini, Trentino,
Pinot Grigio - \$11)

SECOND COURSE

Select One

Local Greens *or* Soup Du Jour

(Pair with Sonoma-Cutrer "Russian River
Ranches," Chardonnay - \$13)

THIRD COURSE

Select One

12 oz. Prime NY Strip Accompanied by a Lobster Tail, Whipped Potatoes, and Broccolini

(Pair with Matanzas Creek Winery, Sonoma County Merlot - \$15)

or

6 oz. King Salmon with Jumbo Prawns, Herb-Marbled Potatoes, Heirloom Carrots

(Pair with Sonoma-Cutrer "Russian River Ranches," Chardonnay - \$13)

or

8 oz. Airline Chicken Oscar Style, Whipped Potatoes, and Heirloom Carrots

(Pair with Bollini, Trentino, Pinot Grigio - \$11)

FOURTH COURSE

Select One

Chocolate Cake *or* Crème Brûlée

(Pair with Fonseca "Bin 27" Port - \$7)

STARTER

OYSTERS - \$60/\$32

Full Or Half Dozen

GOTLET CHICKEN - \$16

Crispy Frenched Drumette,
Sweet Chili Pepper Glaze

JUMBO SHRIMP COCKTAIL - \$60/\$32

House-Made Cocktail Sauce, Charred Lemon

Full Or Half Dozen

SEAFOOD TOWER - \$170

Rotating Selection of Shellfish, Ceviche,
Poke and Crab, Lemon, Mignonette,
House-Made Hot Sauce

CALAMARI - \$22

Crispy Strips of Calamari Steak, Cocktail Sauce,
Remoulade, Chipotle Aioli, Charred Lemon

SOUP

CLAM CHOWDER - \$15

(Bacon Available)

SOUP DU JOUR - \$15

SALAD

CLASSIC CAESAR - \$15

Petite Romaine Heart, Shaved Parmigiano
Reggiano, Herb-Garlic Crostini,
White Anchovy Garnish

(Served Tableside)

LOCAL GREENS - \$15

Mixed Greens, English Cucumber,
Cherry Tomato, Shredded Carrot,
Watermelon Radish, Balsamic Vinaigrette

WEDGE - \$15

Baby Iceberg, Gorgonzola,
Bacon, Red Onion, Cherry Tomato,
English Cucumber, Herb Buttermilk

BEET AND KALE SALAD - \$15

Roasted Beets, Kale, Feta Cheese,
Candied Cashews, Dried Cranberries
Pomegranate Glaze

— Add Crab Cake to Any Salad - \$12 —

CHARCUTERIE

CHEESE PLATE - \$20

Artisanal Cheeses, Honey, Toast Points

(Pair with Bollini Pinot Grigio - \$11)

BAKED BRIE - \$45

Honeycomb, Strawberry Fig Jam,
Puff Pastry, Toasted Points

ARTISANAL MEATS & CHEESE PLATE - \$35

Artisanal Cheeses, Cured Meats, Honey,
Toast Points, Pickled Vegetables

(Pair with Echo Bay, Sauvignon Blanc - \$11)

WAGYU TARTAR - \$55

Minced A5 Wagyu, Crispy Capers,
Egg Yolk, Shaved Black Truffle,
Chives, and Toasted Points

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Parties of 6 or more will have 18% Service Charge Added.

STEEL AND COUNTRY

NORTH AMERICA

AMERICA

STEAK AND POTATO - \$100

22 oz. Bone-In Ribeye, Bone Marrow, Hasselback Potato, Broccolini, Roasted Garlic, Bourbon Peppercorn Demi-Glace

(Pair with Alexander Valley Vineyards, Sonoma, Cabernet Sauvignon - \$13)

MEXICO

BISTEC ASADO - \$66

12 oz. Prime NY Strip, Mexican Rice, Grilled Nopales, Pickled Red Onion, Radish

(Pair with Modelo Negra - \$9)

FARM & GAME

12 OZ. RIBEYE BISON - \$65

Root Vegetables, Quinoa, Fresh Pomegranate, Pomegranate Glaze

COLORADO LAMB CHOPS - \$78

Honey Glazed, Tender Steamed Broccolini, Sesame Seeds, Cilantro & Chili Flakes

VEAL CHOP - \$70

12 oz. French Cut Chop, Harvest Wild Rice Pilaf, Kale, Balsamic Glaze Reduction

WAGYU BONE-IN SHORT RIB - \$78

Slow Braised Short Rib in Bordelaise Sauce, Butternut Mash, Swiss Chard, Balsamic Onion

WAGYU BURGER - \$35

½ lb. Wagyu Beef Burger, Brioche Bun with House-Made Whiskey Fig & Bacon Jam, Havarti Cheese, Arugula, Grilled Onion, Garlic Parmesan Fries

ROASTED CAULIFLOWER - \$30

Cauliflower, Italian Blend Herbs, Butter Sauce, Parmesan Cheese, Parsley, and Chili Flakes

EUROPE

FRENCH

STEAK AU POIVRE - \$80

10 oz. Filet Peppercorn Crust, Whipped Potatoes, Shaved Black Truffle, Mushrooms, and Caramelized Onion

(Pair with Ponzi Vineyards "Tavolta," Pinot Noir - \$14)

ASIA

JAPANESE

PONZU STEAK - \$140

6 oz. Wagyu Filet, Coconut Forbidden Rice, Yamitsuki Cabbage

(Pair with Tentaka Kuni "Hawk in the Heavens," Tokubetsu Junmai - \$14)

FRESH FOWL

8 OZ. DUCK BREAST - \$55

Beet Purée, Roasted Brussels Sprouts, Pecans, Cranberries and Honey Balsamic Reduction

1/2 CHICKEN GARLIC ROASTED - \$45

Traditional Mexican Mole Blanco, Swiss Chard, Red Grapes, and Petals

FROM THE SEA

CHILEAN SEA BASS AND PRAWNS - \$60

Ginger Soy Glazed, Steamed Broccolini, Green Onions, Fresno Chiles, Sesame Seeds

ALASKAN HALIBUT - \$50

Pan Seared, Sautéed Spinach, Wild Mushroom Mix, Lobster Cream Sauce

KING SALMON-CEDAR PLANK - \$45

Whipped Potatoes, Sautéed Asparagus and House-Made Pomegranate Orange Sauce

SCALLOPS - \$50

Seared Scallops, Butternut Squash Risotto, Balsamic Glaze, and Crispy Sage Leaves

GRILLED OCTOPUS - \$38

Asparagus, Herb-Marbled Potatoes, Chimichurri, Charred Lemon

PASTA

SEAFOOD LINGUINI - \$40

Lobster, Clams, Salmon, White Wine, Garlic, Fresh Herbs, Tarragon Oil

PESTO ORECCHIETTE - \$20*

Fresh Orecchiette Pasta Made with Creamy Basil Pesto Sauce, Shaved Parmigiano Reggiano, Crispy Capers

(*Add Lobster \$30)

RAGU PAPPARDELLE - \$40*

Ground Wagyu Beef, Ragù sauce, Shaved Parmigiano Reggiano, and Fresh Parsley

(Served Tableside • *Vegan Option \$20)

A5 WAGYU STROGANOFF - \$40

Porcini Späetzle, Morel and Chanterelle Mushrooms, Demi-Glace, Sour Cream, Cornichons

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SPECIALTIES

CÔTE DE BOEUF - \$100

30 oz. Prime Bone-In Ribeye,
Sliced and Served on a Sizzle Platter
with Herb Infused Clarified Butter
(Pair with Alexander Valley Vineyards Cabernet - \$13)

DELMONICO - \$120

30 oz. Bone-In New York, Sliced and
Served on a Himalayan Salt Rock with
Seasonal Market Vegetables
(Pair with Jamul 23 Syrah/Cabernet Blend - \$11)

40 OZ. PRIME PORTERHOUSE - \$160

40 oz. Prime Porterhouse Sliced, Served on a Himalayan Salt Rock with
Herb-Infused Clarified Butter, Seasonal Market Vegetables, Whipped Potatoes
(Pair with St. Francis "Old Vines," Sonoma County, Zinfandel - \$12)

STEAK/CHOP/SURF

FILET MIGNON - 8 oz. & 10 oz. - \$53/\$63

BONE-IN RIBEYE - 22 oz. (Côte de Boeuf) - \$90

BONE-IN NEW YORK - 20 oz. (Delmonico) - \$78

PORTERHOUSE - 24 oz. - \$78

A5 JAPANESE TENDERLOIN - 8 oz. - \$135

A5 JAPANESE RIBEYE - 10 oz. - \$130

AUSTRALIAN WAGYU TOMAHAWK - 32 oz. - \$140

IBERICO PORK CHOP - 16 oz. - \$65

STEAMED KING CRAB - By the ½ Pound - \$75

AUSTRALIAN LOBSTER TAIL - Half or Full - \$25/\$50

SAUCES

Au Poivre • Bordelaise • Béarnaise
House Steak • Chimichurri
Whipped Garlic Confit
Smoked Blue Cheese
Creamy Horseradish • Cowboy Butter
Mint Chimichurri

ADD ONS

BLACK TRUFFLE SERVICE - \$50
1/4 oz.

24 KARAT GOLD LEAF - \$100
Draped on Any Steak

ACCOMPANIMENTS

— \$15 PER —

BONE MARROW

Toasted Points, Fennel Salad,
Roasted Elephant Garlic

GRILLED ASPARAGUS

Lemon Oil, Sea Salt

MARKET VEGETABLES

Garlic-Herb Butter

WILD MUSHROOMS

Shallots & Herb Butter

WHIPPED YUKON POTATOES

Chives

HASSELBACK POTATO

Garlic, Herbs, Butter

BAKED LOADED IDAHO POTATO

Butter, Cheese, Bacon,
Sour Cream, Scallions

TRUFFLE MAC AND CHEESE

Fresh Orecchiette, Gruyere, Fontina,
Havarti Sauce, Shaved Black Truffle, Chives

BRUSSELS SPROUTS BOWL

Roasted Brussels Sprouts, Bacon, Pecans,
Cranberries, Drizzled with Balsamic Glaze



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