



SEASONAL, SINGLE BARREL & CLASSIC COCKTAILS

AMERISTAR OLD FASHIONED

Buffalo Trace Reserve Rare Blend Bourbon, brown sugar simple syrup, Angostura bitters, orange bitters, dehydrated orange slice, Luxardo cherry 19

PIÑA COLADA ON THE ROCKS

Bumbu Rum, Malibu Coconut rum, pineapple juice, coconut purée 18

A NIGHT IN TIJUANA

Código 1530 Reposado single barrel tequila, agave syrup, Amaro Nonino, amontillado sherry 20

SMOKED BLACKBERRY MINT SMASH

Johnnie Walker Double Black Scotch, Lagavulin 8yr Scotch, blackberry mint syrup, ginger beer 20

OAXACA OLD FASHIONED

Clase Azul Tequila Reposado, mezcal, agave simple syrup 30

SEAFOOD & SHELLFISH

MARKET OYSTERS*

1/2 dozen (choice of East or West coast), cocktail sauce, mignonette, lemon MP

JUMBO SHRIMP COCKTAIL* (GF)

spicy cocktail sauce, lemon 11

SEAFOOD SAMPLER*

1/2 Maine lobster, king crab, jumbo shrimp, oysters, cocktail sauce, shallot mignonette, lemon MP

STARTERS

ADOBO-RUBBED OCTOPUS*

salsa criolla, chancaca glaze, butter bean purée, leek slaw 24

CRAB CAKES*

tomato chili, saffron sherry sauce, micro arugula, masago 26

STEAK TARTARE* (GF)

shaved cured egg, shallots, capers, tarragon, duck fat potato gaufrettes 27

BONE MARROW*

red chimichurri, bison bacon jam, pickled shallots, Red Boat™ smoked fish sauce, toasted sourdough 20

RABBIT BOLOGNESE

house-made pasta, pancetta, tomatoes, white wine, milk 27

DAY BOAT SCALLOPS* (GF)

mango habanero sauce, bacon jam, watermelon radish, pea tendrils 28

SOUPS

LOBSTER BISQUE*

lobster meat, charred green scallions, crème fraîche 24

FRENCH ONION SOUP

Gruyère, French baguette 13

SALADS

GARDEN

baby lettuce, shaved vegetables, house vinaigrette 11

CAESAR*

romaine, Parmigiano-Reggiano, garlic croutons, boquerones 17

BEET

smoked red & Chioggia beets, arugula, horseradish goat cheese, truffled Champagne vinaigrette, basil oil, sea salt 14

BIBB LETTUCE WEDGE

Point Reyes® blue cheese, Nueske® bacon, blistered tomato, pickled shallot 15

(V) Vegetarian | (GF) Gluten-Free

*We use only the highest quality ingredients; these items may be cooked to order, however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our kitchen offers products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies. Parties of 6 or more have an automatic gratuity of 20% added to their bill. Checks may be split a maximum of 3 times.



ENTRÉES

ROASTED HALF JIDORI CHICKEN

piri piri sauce, patatas bravas,
micro mustard greens salad 38

FRESH MAINE LOBSTER* (GF)

drawn butter, lemon MP

ALASKAN KING CRAB LEGS* (GF)

drawn butter, lemon MP

CEDAR PLANK SCOTTISH SALMON 8 OZ.* (GF)

umami butter, lemon, citrus salad 45
add crab topper MP

VEAL OSSO BUCCO

butter bean purée, olive gremolata 55

FARRO RISOTTO (V)

fennel, mix mushrooms, shallots,
white wine, vegetable stock 36

PAN SEARED CHILEAN SEA BASS 7 OZ.*

romesco verde, tomato-pine nut relish,
preserved lemon vinaigrette, lemon zest 48

GREATER OMAHA™ PRIME RIB* 14 OZ. (GF)

(AVAILABLE FRIDAY & SATURDAY ONLY)

loaded baked potato, horseradish cream, au jus 52

FROM THE GRILL

all steaks & chops are accompanied with your choice of one sauce

USDA PRIME

FILET MIGNON 7 OZ.* 48

NEW YORK STRIP 14 OZ.* 50

BONE-IN FILET 14 OZ.* 80

BONE-IN RIBEYE 22 OZ.* 82

GREAT RANGE™ BISON TENDERLOIN 8 OZ.* 54

40-DAY DRY AGED BONE-IN NEW YORK 18 OZ.* MP

WAGYU

SNAKE RIVER FARMS™ COLD SMOKED MANHATTAN FILET 8 OZ.* 67

SENKU™ PUREBRED AUSTRALIAN WAGYU TOMAHAWK 48 OZ.* MP

JAPANESE A5 WAGYU STRIPLOIN* 30/OZ. 3 OZ. | 6 OZ. | 8 OZ.

STEAK ACCOMPANIMENTS

KING CRAB OSCAR* (GF)

asparagus, béarnaise 24

AU POIVRE

peppercorn crust, bourbon 7

GRILLED SHRIMP*

scampi butter, lemon 19

MUSHROOM TOPPER (V)

butter, mirin, sherry vinegar,
tamari, caramelized onions 9

KING CRAB LEGS ½ POUND* (GF)

drawn butter, lemon MP

SAUCES

1 for 5 | 3 for 12

T-1 STEAK SAUCE

BÉARNAISE*

AU JUS

BORDELAISE

CHIMICHURRI

HORSERADISH CREAM

SIDES

LOBSTER MAC N CHEESE*

white cheddar Mornay, lobster, panko,
house-made pasta shells 21

PATATAS BRAVAS (V, GF)

bravas sauce, Parmigiano-Reggiano 16

ROSEMARY SALT & DUCK FAT FRIES (GF)

black garlic lemon aioli 14

SAUTÉED ASPARAGUS (V, GF)

green romesco sauce, grilled stone fruit,
pineapple tomatillo 18

CREAMED SPINACH (V, GF)

feta, crispy onions 18

HEIRLOOM CARROTS (V)

brown sugar, bourbon, coriander 18

BAKED POTATO (GF)

butter, bacon, sour cream, cheddar, chives 10

BOURSIN™ MASH (V, GF)

Yukon gold potatoes, Boursin™ herb cheese 11

TAMARI-MIRIN GLAZED MUSHROOMS (V)

sherry, mirin, tamari, butter,
caramelized onions, soubise 19

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