

APPETIZERS

Bacon-Wrapped Shrimp	...14
Oysters Rockefeller	...12
Pan-Seared Lump Crab Cakes	...14
Washington Oysters on the Half Shell	...12
Flash Fried Japanese Peppers	...6
Lump Meat Crab Cocktail	...14
Jumbo Shrimp Cocktail	...12

SOUPS & SALADS

Tomato Bisque	...8
Onion Soup Gratinée	...6
Steakhouse Chopped Salad	...7
Baby Iceberg Wedge Salad	...7
Greek Salad	...7
Caesar Salad	...7
Spinach Salad	...7
Beefsteak Tomatoes with Mozzarella	...8

USDA PRIME SELECTIONS

Our USDA prime beef selections are aged for 28 days.

Pan Seared Bone-In Ribeye 22 oz	...39
Bone-In New York 20 oz	...39
Prime Top Sirloin 10 oz	...25

BEEF

New York Strip Steak	...29
Porterhouse	...32
Prime Burger 10 oz	...19
Petite Filet Mignon	...28
Filet Mignon	...34
Filet Mignon au Poivre	...35

SEAFOOD

Market Fresh Seasonal Fish	...32
Framford Natural Shetland Salmon	...28
Swordfish	...32
Surf and Turf	...79
Western Australian Lobster Tail	...55
Alaskan Red King Crab Legs	...55

POULTRY & CHOPS

Sonoma Rotisserie Chicken	...19
Niman Ranch Pork T-Bone	...22
Strauss Veal Chop 16oz	...38
Colorado Lamb Chops	...38

SAUCES Complimentary upon request

Garlic-Cilantro Steak Sauce / Green Peppercorn & Cognac Demi-Glace / Roasted Chicken & Herb Jus Lié /
 Shiitake Mushroom & Red Wine Demi-Glace / Madeira & Whole-Grain Mustard Demi-Glace / Hollandaise / Béarnaise

VEGETABLES

Spinach <i>Steamed, Creamed, or Sautéed</i>
Broccoli <i>Hollandaise</i>
Asparagus <i>Hollandaise or Grilled with Aged Balsamic</i>
Creamed Corn
Sautéed Mushroom Medley
Green Beans <i>Amandine or Steamed</i>

POTATOES

Mashed Potatoes <i>House or Garlic</i>
Sweet Potato <i>Baked or Mashed</i>
French Fries
Colossal Baked Potato
Hash Browns
Potatoes Gratinée
Twice-Baked Potato
Sonoma Potatoes
White Cheddar Mac & Cheese

all...6