



# Three-Course Prix Fixe Menu

## Appetizers:

### Shrimp Cocktail

Three Wild-Caught Jumbo Shrimp, Cocktail Sauce, Micro Herbs

### Washington Oysters on the Half-Shell

Six Hama Hama Oysters, Atomic Horseradish, Cocktail Sauce, Lemon

### Onion Soup Gratinée

Sweet Onions, Sourdough Crouton, Swiss, Gruyère, Parmesan

### Steakhouse Chopped Salad

Romaine, Bacon, Avocado, Blue Cheese, Tomato, White French

## Entrées:

### Petite Filet

Eight Ounces, Signature Marinade, Mesquite-Grilled

### Niman Ranch Pork T-Bone

Eighteen Ounces, All-Natural, Signature Marinated, Mesquite Grilled

### Framford Natural Shetland Salmon

Sustainably-Raised, Steamed Spinach, Lemon beurre Blanc

### Prime Flat-Iron Steak

Ten Ounces, USDA Prime, Pan-Seared

## Desserts:

### New York-Style Cheesecake

Classic Vanilla, Berry Coulis, Fresh Berries

### Flourless Chocolate Torte

Vanilla Ice Cream, Fresh Berries

### Carrot Cake

Cream Cheese Frosting, Pecans

### Petite Dulce de Leche Cheesecake

Graham Cracker Crust, Butterscotch

**\$35**

(Does not include tax and gratuity.)