

APPETIZERS

MEXICAN SHRIMP COCKTAIL

Spicy Cocktail Sauce, Garlic Crostini 21

WAGYU BEEF BRESAOLA CARPACCIO

Shaved Parmesan, Wild Baby Arugula, Lemon 19

CRAB CAKE

Tomato Tartare, Lemon Vinaigrette, Pea Sprouts 18

AHI TUNA TARTARE

Cucumber, Radish, Avocado, Scallions, Wonton Chips, Chili Vinaigrette 19

GRILLED GALICIAN STYLE OCTOPUS

Spicy Tomato Sauce, Potatoes, Pickled Onions, Olives, Roasted Pepper 17

SALADS

Avocado and Shrimp Salad Micro Watercress, Citrus Salas, Cherry Tomatoes, Lemon Vinaigrette 21

Roasted Fuji Apple Salad Baby Mixed Greens, Medjool Dates, Pecans, Goat Cheese, Apple Cider Vinaigrette 18

WEDGE SALAD Baby Iceberg, Ripened Tomato, Pickled Red Onions, Bacon, Blue Cheese Dressing 15

ORGANIC BABY MIXED GREENS Macadamias, Pecans, Almonds, Point Reyes Blue Cheese, House Vinaigrette 13

CAESAR SALAD Parmesan Cheese, Garlic Croutons, Small 10 | Large 13

BABY SPINACH SALAD Tomato, Pine Nuts, Dry Cranberries, Petit Basque Cheese, Balsamic Vinaigrette 13

LOBSTER LOUIE SALAD Cherry Tomatoes, Asparagus, Green Onions, Kalamata Olives, Louie Dressing 29

GARLIC SOUP Chives, Whipped Cream, Croutons 10.00

Christmas Eve Three-Course Prix-Fixe Dinner Menu

Roasted Fuji Apple Salad

Baby Mixed Greens, Medjool Dates, Pecans, Goat Cheese, Apple Cider Vinaigrette

Or

Spiced Butternut Squash Soup

Whipped Cream, Candied Pecans, Crispy Parsley

Or

Avocado and Shrimp Salad

Micro Watercress, Citrus Salas, Cherry Tomatoes, Lemon Vinaigrette

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Prime Ribeye Steak

Vanilla Pecan Buttered Roasted Brussels Sprouts, Pomegranate Seed, Red Wine Reduction

Or

Roasted Snake River Ranch Kurobuta Pork Chop

Maple Sweet Potato Purée, Sautéed Green Beans, Merlot Wine Reduction

Or

Stuffed Ruby Red Rainbow Trout

Crab Meat, Sweet White Corn, Bacon, Aromatic Vegetables, Smoked Tomato Sauce

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Molten Chocolate Cake

Whipped Cream, Vanilla Ice Cream, Chocolate Sauce

\$68

TAMARIND-CHILE GLAZED ORA KING SALMON

Thyme Garlic Crispy Potatoes, Sautéed Broccolini, Lemon Caper Butter Sauce 36

GRILLED PACIFIC SWORDFISH

Lemon Zest Risotto, Roasted Pepper, Olive Tapenade, White Balsamic Vinaigrette 32

OVEN ROASTED CHILEAN SEA BASS

Exotic Mushroom Risotto, Sautéed Asparagus, Truffle Essence, Concord Grape Reduction 43

STUFFED RUBY RED RAINBOW TROUT

Crab Meat, Sweet White Corn, Bacon, Aromatic Vegetables, Smoked Tomato Sauce 39

RED WINE BRAISED SHORT RIB OF BEEF

White Cheddar Grits, Horseradish Cream, Baby Carrots, Crispy Shallots, Wine Reduction 37

PAN ROASTED NEW ZEALAND LAMB CHOPS

Garlic Mashed Potatoes, Heirloom Baby Carrots, Pearl Onions, Port Wine Reduction 40

GRILLED PRIME FILET MIGNON

Garlic Potatoes Purée, Sautéed Asparagus, Spinach, Blue Cheese, Wine Reduction 42

PRIME ANGUS FLAT IRON STEAK

Wilted Spinach, Onion Marmalade, Baby Carrots, Potato au Gratin, Red Wine Reduction 32

BRICK ROASTED MARY'S CHICKEN BREAST

Crispy Potatoes, Caramelized Sweet Onions, Haricots Verts, Lemon Beurre Blanc 28

USDA PRIME STEAKS AND CHOPS

12-oz. NY Steak 38

24-oz. Porterhouse Steak 56

16-oz. Dry-Aged NY Steak 49

16-oz. Bone-in Rib Eye Steak 52

12-oz. Bone-in Filet Mignon 48

16-oz. Free Raised Veal Chop à la Forestière 47

SAUCES

Red Wine Sauce; Green Peppercorn Sauce; Chimichurri Sauce

Add Surf to Your Turf: 5 Mexican White Prawns 15

Add Cabrales Picon Blue Cheese 3

SIDE DISHES

Mac and Cheese, Baby Shrimp, Bacon, Scallions, Roasted Peppers 13

Sautéed Exotic Mushrooms 10

Cauliflower Gratin, Parmigiano Reggiano Crusted 12

Sautéed Broccolini, Sea Salt, Lime Chile "Tajin" 8

Spicy Roasted Brussels Sprouts, Red Onions, Bacon 9

Potato au Gratin 9

Sautéed Haricots Verts, Almonds 8

Creamed Spinach 9

Creamed White Corn 10

Jalapeño Risotto, Cotija Cheese 8

Grilled Asparagus, Grain Mustard Aioli 12

Truffle Shoestring Fries, Herbs, Garlic, Parmesan Cheese 8