

## APPETIZERS

### SEAFOOD JUMBO JACKPOT\*

Maine Lobster, Jumbo Shrimp, Oysters, Colossal Lump Crab & Santa Barbara Stone Crab 1 - 3ppl 75 4 - 6ppl 125

### CRAB CAKES 18

Cajun Remoulade

### OYSTERS\* 18

Sherry Mignonette, Cucumber & Gin Sorbet

### SHRIMP COCKTAIL 17

Jumbo Mexican White Shrimp, Spicy Cocktail Sauce

### BIG EYE TUNA POKE \* 15

Avocado, Wakame, Wasabi

### SHRIMP TEMPURA 17

Tempura, Spicy Yuzu Mayo

### CRAB COCKTAIL 18

Colossal Lump

### HEIRLOOM TOMATO 12

Valbresco Feta, Arugula, Sherry Vinaigrette

## STEAKS

### PRIME

Wet aged for a minimum of 28 days

**PETITE FILET MIGNON\*** Greater Omaha 8 oz 39

**FILET MIGNON\*** Greater Omaha 11 oz 48

**NEW YORK\*** Double R Ranch, Washington State 16 oz 46

### PRIME BONE IN

Wet aged for a minimum of 14 days & dry aged 28 days

**KANSAS CITY STRIP\*** Buedel 20 oz 50

**RIB EYE\*** Buedel 22 oz available marinated & pan seared or grilled 50

### GRASS FED ALL NATURAL

Wet aged for a minimum of 21 days

**FILET MIGNON\*** Paso Prime, California 8 oz 42

### PRIME AGED PRIME RIB\*

Prepared nightly with limited availability, please inquire with your server

**KING CUT** 48

**QUEEN CUT** 38

### COMPLEMENT YOUR STEAK

Au Poivre Style 6 • Gorgonzola Crust 8 • Scallops \* 23

Supreme Oscar Style 16 • Seared Foie Gras 19

## SOUP & SALADS

### TRADITIONAL FRENCH ONION 8

Swiss, Gruyère

### LOBSTER CHOWDER 12

Maine Lobster, Apple Wood Bacon, Yukon Gold Potatoes, Corn

### THE WEDGE 12

Tomato, Bacon, Point Reyes Blue, Ranch or Peppercorn Ranch Dressing

### CAESAR 12

Romaine, Crouton, Parmigiano Reggiano, Caesar Dressing

### KITCHEN SINK CAESAR 18

Shrimp, Avocado, Tomato, Hearts of Palm, Spicy Horseradish Dressing

### HEARTS OF PALM 12

Avocado, Campari Tomato, Raspberry Vinaigrette

### STEAKHOUSE 12

Romaine, Avocado, Gorgonzola, Tomato, Apple Wood Bacon, White French

### CALIFORNIA 12

Butter Lettuce, Radicchio, Roasted Peppers, Gorgonzola

### TOMATO & ARTICHOKE 14

Heirloom Tomatoes, Parmesan, Lemon Basil Aioli

## ENTREÉS

### ROTISSERIE CHICKEN 33

Herb Roasted

### BUTTERMILK FRIED CHICKEN 31

Homestyle Sage Gravy

### STRAUSS VEAL CHOP\* 46

### NIMAN RANCH LAMB CHOPS\* 56

### SURF & TURF\* 99

Petite Filet Mignon, 12oz Western Australian Lobster Tail

### ATLANTIC SALMON\* 38

### ALASKAN HALIBUT\* 42

Grilled or Blackened

### DOVER SOLE\* 60

Meunière or Oregonata

### LOBSTER TAIL 72

12 oz Western Australia

### NANTUCKET DAY BOAT SCALLOPS\* 42

### PRIME BURGER\* 19

USDA Prime Dry Aged Rib Eye

## FOR TWO

### LOBSTER TAIL 145

28 oz Western Australia

### TBONE\* Buedel 99

42 oz Prime Dry Aged, Seasonal Vegetables

### CHATEAUBRIAND\* 99

20 oz Prime, Seasonal Vegetables

## SIDES

### VEGETABLES 10

Asparagus *Steamed or Grilled*

Broccoli Florets

Creamed Corn

Green Beans *Steamed or Amantine*

Spinach *Steamed, Creamed or Sautéed*

### POTATOES 10

Au Gratin *Bacon*

Baked Yam

Colossal Baked

French Fries

Mashed *Garlic or Horseradish*

Sweet Potato Fries

### SPECIALTIES 12

Classic Tater Tots

Fingerling Potatoes *Duck Fat & Rosemary*

Grilled Tomatoes *Spinach & Cheese*

Mac & Cheese

Roasted Wild Mushrooms