

STARTERS & SALADS

HOUSE MADE BREAD · parker house rolls, cultured butter, smoked sea salt	7
DUNGENESS CRAB CAKE · avocado salsa verde, pickled mango, fresno pepper	24
SMOKED PORK BELLY · carolina bbq, apple, red cabbage.....	16
SALMON PASTRAMI* · pickled onion, toasted rye, fried caper, radish, chive mascarpone	18
JUMBO CALAMARI · fried jalapenos, sweet onion petals, lemon aioli, cocktail sauce	16
STEAK TARTARE* · mushroom escabeche, horseradish, truffle egg yolk, fried garlic, crostini.....	22
ROMAINE SALAD · kale, focaccia crouton, parmesan frico, caesar.....	15
BUTTER LEAF SALAD · rogue smokey blue, peppered bacon, tomato, fried shallot, white balsamic	16
MIXED GREENS SALAD · snap pea, radish, strawberry, goat cheese, pecan, poppy seed vinaigrette	14
FRENCH ONION SOUP · emmental cheese, crostini	14

STEAKS & CHOPS

8 OZ FILET* · double r pnw	58
14 OZ NEW YORK STRIP* · 1855 great plains	58
14 OZ THIRTY DAY DRY AGED NEW YORK STRIP* · double r pnw	50
16 OZ RIBEYE* · brandt beef imperial valley, california.....	56
24 OZ THIRTY DAY DRY AGED “COWBOY” RIBEYE* · double r pnw.....	80
32 OZ PORTERHOUSE* · double r pnw	90
DOUBLE CUT KUROBUTA PORK CHOPS* · smoked apple butter, snake river farms pnw	44

SMOKED PRIME RIB* · creamy horseradish, au jus 16 oz	55
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WAGYU

3 OZ A5 STRIPLOIN* miyazaki japan · 48	42 OZ TOMAHAWK* westholme wagyu australia · 260	12 OZ NEW YORK STRIP* westholme wagyu australia · 130	10 OZ FLAT IRON* mishima reserve pnw · 70
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SAUCES + BUTTERS

BEARNAISE · CHIMICHURRI · TRUFFLE CHIVE BUTTER · BRANDY PEPPERCORN

5

SPECIALTIES & SEAFOOD

BRAISED LAMB SHANK · celery root, pistachio gremolata, anderson ranch oregon.....	58
KING SALMON* · haricot vert, osetra caviar, beurre blanc, dill.....	42
JUMBO TIGER SHRIMP* · crispy grits, charleston style butter.....	44
MARY’S CHICKEN · rainbow chard, garlic confit, chicken jus.....	36
CRAB CARBONARA · local dungeness crab, parmesan, mama lil’s peppers, farm egg, lardon	32
ALASKAN HALIBUT* · miso glaze, snap pea, radish	46

SIDES

PACIFIC NORTHWEST MUSHROOMS · sherry, thyme	16
WHOLE ROASTED CAULIFLOWER · cashew cream, pepita dukkah	15
LOADED POTATO · sour cream, smoked cheddar, guanciale, chive	12
WHIPPED POTATO · parsley	10
HAND CUT FRIES · aleppo pepper, parmesan, smoked paprika aioli	12
CRISPY BRUSSELS SPROUTS · soy glazed, oregon hazelnuts	13
SHISHITO PEPPERS · dulse furikake, espellete, sesame, black garlic aioli.....	14
ASPARAGUS · brown butter, pecorino, potato crumbs	15

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Not every ingredient is listed on the menu. Our culinary team will gladly assist with any dietary restrictions.

Individual billing available for parties of 8 or less.