

## STARTERS & SALADS

HOUSE MADE BREAD · parker house rolls, cultured butter, smoked sea salt .....	8
PAN SEARED CRAB CAKES · avocado salsa verde, pickled mango, fresno pepper .....	24
SMOKED PORK BELLY · palm sugar glaze, apple, red cabbage, thai chili.....	16
CRISPY CAJUN SHRIMP · mustard cream, charleston style butter, fennel, sorrel .....	22
STEAK TARTARE* · sweet soy, egg yolk, apple, celery root, sesame rice cracker .....	22
ROMAINE SALAD · kale, focaccia crouton, parmesan frico, caesar.....	15
STEAKHOUSE SALAD · iceberg, smokey blue, peppered bacon, tomato, fried onion, buttermilk dressing.....	17
MIXED GREENS SALAD · compressed apple, dried cranberry, goat cheese, pecan, apple cider 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 .....	52
16 OZ RIBEYE* · brandt beef   imperial valley, california.....	60
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

<b>3 OZ A5 STRIPLOIN*</b> miyazaki   japan · 48	<b>42 OZ TOMAHAWK*</b> westholme wagyu   australia · 260	<b>12 OZ NEW YORK STRIP*</b> westholme wagyu   australia · 130	<b>10 OZ FLAT IRON*</b> 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* · snap pea, beurre blanc, dill .....	42
MARY’S CHICKEN · romesco, salsa verde, preserved lemon .....	36
CRAB PASTA · spaghetti, mama lil’s peppers, lardon, tomato cream.....	34

## 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 · caramelized onion, parsley .....	10
HAND CUT FRIES · aleppo pepper, parmesan, smoked paprika aioli .....	12
CRISPY BRUSSELS SPROUTS · soy glazed, oregon hazelnuts .....	13
BRAISED GREENS · house bacon, black garlic .....	14
MAC & CHEESE · mild green chiles, oaxaca, smoked gouda.....	14

*\*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 upon request.*