

STARTERS & SALADS

PARKER HOUSE ROLLS · house made, cultured butter, smoked sea salt.....	small 5 / large 8
JUMBO LUMP CRAB CAKES · avocado salsa verde, pickled mango, fresno pepper	24
SMOKED PORK BELLY · palm sugar glaze, apple, red cabbage, thai chili.....	16
GRILLED LAMB CHOPS · red chimichurri, shallot, garlic, herbs	34
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 · strawberry, carrot, goat cheese, pecan, champagne vinaigrette	14
SUMMER CORN SOUP · queso fresco, lime crema, spiced pumpkin seed, cilantro.....	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

WAGYU

3 OZ A5 STRIPLOIN*	38 OZ TOMAHAWK*	12 OZ NEW YORK STRIP*	10 OZ FLAT IRON*
miyazaki japan · 48	winterfrost nebraska · 200	winterfrost nebraska · 99	mishima reserve pnw · 70

SAUCES + BUTTERS

BEARNAISE · RED CHIMICHURRI · TRUFFLE CHIVE BUTTER · BRANDY PEPPERCORN

5

SPECIALTIES & SEAFOOD

ALASKAN HALIBUT* · asparagus, saffron soubise	44
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
HASH BROWNS · chipotle crema, pickled onion, cherry peppers	13
CRISPY BRUSSELS SPROUTS · soy glazed, oregon hazelnuts	13
ROASTED CARROTS · tahini yogurt, date syrup, crispy quinoa	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.

21% gratuity added for parties of 8 or more | limit of four payments per party.