



FROM THE BROILER

NEW YORK STRIP <i>GREATER OMAHA, PRIME, 12 OZ</i>	65
RIBEYE <i>GREATER OMAHA, PRIME, 16 OZ</i>	70
FILET MIGNON <i>GREATER OMAHA, CAB, 10 OZ</i>	70
TOMAHAWK RIBEYE <i>BLACK ANGUS, PRIME, 45 OZ</i>	150
PORK CHOP <i>IBERIAN, 16 OZ</i>	41
HALF ROASTED CHICKEN Citrus Brined, Burnt Herb Bouquet, Chicken Jus	38
ROASTED SALMON STEAK GF Hot Mustard Glaze	38
DAILY CATCH Seasonal Preparation	MP
CAULIFLOWER STEAK VG Gochujang, Miso, Seasonal Kimchi	29

LIBRARY

<i>ALL LIBRARY CUTS ARE DRY AGED ON SITE</i>	
NEW YORK STRIP <i>14-20 DAY AGED, FLANNERY USDA PRIME, 12 OZ</i>	90
BONE-IN RIBEYE <i>14-20 DAY AGED, FLANNERY USDA PRIME, 14 OZ</i>	100
A5 MIYAZAKI <i>JAPANESE WAGYU, 6 OZ</i>	100

ACCOUTREMENTS

OSCAR Alaskan King Crab Meat, Asparagus, Late Harvest Béarnaise	32
EMBER BONE MARROW 30-Year Armagnac Peppercorn Sauce, Caramelized Shallots, Roasted Bone Marrow	22
BLEU CHEESE Port Cipollini Jam, Melted Point Reyes Bleu Cheese	14

SAUCES

LATE HARVEST BÉARNAISE	4
CABERNET BORDELAISE	
30 YEAR L'ARMAGNAC AND PEPPERCORN	
CHIMICHURRI Charred Pepper Citrus	

SIDES

YUKON GOLD MASHED POTATO GF V California Dairy	13
POTATO PAVÉ V Au Gratin Mousse	14
TRUFFLE FRIES V Garlic Aioli	12
LOADED MAC AND CHEESE Gruyère, Comté Cheese, Raclette, Bacon Lardon, Scallions, Crema	14
JUMBO ASPARAGUS GF V Sea Salt, Fresh Herb Béarnaise	13
WILTED SPINACH GF V Sauteed Spinach, Onion Soubise	12
WHOLE ROASTED CONFIT MAITAKE MUSHROOM Smoked Plum, Serrano, Citrus Gremolata	12

V—Vegetarian VG—Vegan GF—Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

STARTERS

PARKER HOUSE ROLLS	12
Garlic, Aged Cheddar and Herb	
BEEF TARTARE	22
Dijon, Sunny Side Ranch Egg, Olive Oil, Capers, Worcestershire, Garden Lettuce, Za'atar Lavash	
CHILLED ICEBERG SALAD	18
Smoked Bacon Lardon, Beef Bresaula, Point Reyes Bleu Cheese, Pickled Red Onion, Bleu Cheese Dressing, Sourdough Garlic Croutons	
CARPACCIO CAESAR	21
Heart of Romaine, Aerated Anchovy Parmesan Dressing, Sourdough Garlic Croutons, Shaved Parmesan, Black Pepper Crusted Beef Tenderloin	
COLOSSAL SHRIMP COCKTAIL GF	24
Clarified Cocktail Sauce, Garden Picked Herbs and Flowers, Lemon	
SASHIMI TRIO	28
Ahi Tuna, Smoke Plum, Kombu Cured Ocean Trout, Hamachi Blood Orange Togorashi	
SEASONAL OYSTERS	36
Half Dozen, Cucumber Sesame Sunomono	
SPICY TUNA ROLL	25
Ahi Tartare, Uni Aioli, Trout Roe, Bonito Flakes, Tempura Crispies	
MOSAIC ROLL	28
Ahi, Hamachi, Ocean Trout, Avocado, Wasabi Rice Blossom, Sweet Kecap Manis	

CHEF CARY ROY brings 15 years of culinary study to your palate, with a wealth of experience crafting steaks to perfection and five years in Hawaii that ignited his passion for the finest sushi and seafood. His commitment to serving local and fresh ingredients is paramount, with bounties hand-selected from growers such as Tenbrink Farms, Umbel Roots and our own on-site garden and vineyard chicken coop.

COCKTAILS

WALNUT OLD FASHIONED	19
Jefferson's Bourbon, Black Walnut Bitters, Toschi Nocello Walnut Liqueur	
BARREL AGED BLACK MANHATTAN	20
Smooth Ambler Contradiction Rye Whiskey, Amaro Montenegro, Angostura Bitters, Orange Bitters	
STRAIGHT UP PEAR'N	19
Absolut Elyx Vodka, St George Spiced Pear Liqueur, Lemon Juice, Pear Juice, Agave Syrup	
XMAS REVIVER	19
Malfi Originale Gin, Lillet Blanc, Luxardo Maraschino Cherry Liqueur, Lemon Juice	
ESPRESSO TEQUITINI	21
Don Julio Blanco Tequila, Kahlua Coffee Liqueur, Espresso	
PUMPKIN MULE	20
Ketel One Vodka, House-Made Ginger Syrup, The Bitter Truth Allspice Dram Liqueur, Hipsters Pumpkin Spice Syrup, Lime Juice, Fever Tree Ginger Ale	
BLACKBERRY SAGE MARGARITA	21
Codigo 1530 Reposado Tequila, Giffard Blackberry Liqueur, Lime Juice, Agave Syrup	
ZEN GARDEN	20
Green Tea Infused Suntori Toki Whiskey, Verbena Syrup, House-Made Ginger Syrup, Lemon Juice, Orange Bitters	
LYCHEE SAKE MARTINI	19
Shimizu No Mai Pure Dawn Junmai Ginjo Sake, Giffard Lychee Liqueur, Carpano Antica Bianco Dry Vermouth	
CLEAR CONCLUSION	19
Grey Whale Gin, Green Chartreuse, Luxardo Maraschino Cherry Liqueur, Lime Juice	

MOCKTAILS

CELESTIAL HEAT	15
Fresh Celery Juice, Lime Juice, Agave Syrup, Jalapeño, Cilantro	
HERA'S CROWN	15
Grenadine, Orange Juice, Lemon Juice, Fever Tree Club Soda	
ROSEMARY POMEGRANATE SPRITZ	15
Ritual Non-Alcoholic Aperitif Alternative, Pomegranate Juice, Rosemary Simple Syrup, Fever Tree Club Soda	