

# APPETIZERS

## SEAFOOD

### JUMBO JACKPOT\*

1-3 ppl **80** | 4-6 ppl **130**

Maine Lobster, Shrimp, Oysters,  
Dungeness Crab, Crab Claws

### CARPACCIO **16**

Shaved Prime Filet, Whole Grain Mustard Aioli,  
Parmesan Reggiano, Frisée, Fried Caper, Cornichon

### CALAMARI FRITI **15**

Tender Fried, Lemon Wheels, Chilies,  
Chipotle Aioli, Roasted Tomato

### SHRIMP TEMPURA **13**

Spicy Yuzu Mayo, Chives

### CRAB CAKES **15**

Dungeness Crab, Cajun Remoulade,  
Fresh Lemon, Baby Frisée

### OYSTERS\* **18**

Sherry Mignonette

### SHRIMP COCKTAIL **15**

Jumbo Mexican White Shrimp,  
Spicy Cocktail Sauce, Lemon

### BIG EYE TUNA POKE\* **15**

Avocado, Wakame, Wasabi, Wonton Crisps

# SOUP & SALADS

### TRADITIONAL FRENCH ONION **9**

Sweet Texas Onions, Swiss Gruyère,  
Parmigiano Reggiano

### LOBSTER CHOWDER **12**

Maine Lobster, Hobbs' Bacon,  
Yukon Gold Potatoes, Corn

### CAESAR\* **10**

Romaine, Croutons, Parmigiano Reggiano,  
White Anchovy, Caesar Dressing

Grilled Chicken Add **6**

Grilled Steak Add **10**

Grilled Shrimp Add **12**

### THE WEDGE **10**

Tomato, Hobbs' Bacon, Point Reyes Blue,  
House-Made Bleu Cheese Dressing, Shaved Carrot

### HEARTS OF PALM **13**

Avocado, Campari Tomato, Arugula,  
Raspberry Vinaigrette

### STEAKHOUSE **10**

Romaine, Avocado, Gorgonzola, Tomato,  
Hobbs' Bacon, White French

### CHEF'S SEASONAL SALAD **18**

Roasted Beets, Watermelon Radish, Salsify,  
Goat Cheese, Brassica Greens, Mustard Vinaigrette

\*Consuming raw or undercooked meat, poultry, seafood,  
shellfish, or eggs may increase your risk of food borne  
illness, especially in cases of certain medical conditions.

A gratuity of 18% will be added to parties of 6 or more.

EXECUTIVE CHEF *Michael Mikelski*

# STEAKS & CHOPS

### PETITE FILET MIGNON\* **44**

Linz Heritage Angus 8 oz

### FILET MIGNON\* **54**

Linz Heritage Angus 11 oz

### TOP SIRLOIN\* **29**

Greater Omaha 12 oz

### AGED PRIME RIB\* **35**

Prepared nightly with limited availability.  
Please inquire with your server.

### PRIME BONE IN

*Dry-Aged 28 days*

### KANSAS CITY STRIP\* **52**

Linz 18 oz

### RIB EYE\* **58**

Linz 20 oz, Marinated or Grilled

### NEW YORK\* **46**

Linz Dry-Aged 28 days 16 oz

### COLORADO LAMB CHOPS\* **54**

Bordelaise Sauce

### GRASS FED

### FILET MIGNON\* **45**

Sun Fed, California 8 oz

### CAPE GRIM DELMONICO\* **48**

Chipotle Lime Compound Butter 14 oz

### DURHAM RANCH BISON RIB EYE\* **72**

Bourbon Coffee Demi-Glace 26 oz

# ENTRÉES

### PAN SEARED CHICKEN **29**

Mary's Organic Chicken, Chicken Jus Lié

### BUTTERMILK FRIED CHICKEN **29**

Mary's Organic Chicken Breasts,  
Homestyle Sage Gravy

### MAINE LOBSTER\*

Lemon, Butter **WHOLE 88**

### SEARED AHI TUNA\* **28**

Carolina Gold Rice, Pineapple-Soy Glaze,  
Oyster Mushroom, Wasabi

### ORA KING SALMON\* **29**

Tatsoi, Jicama, Meyer Lemon

### DAY BOAT SCALLOPS **38**

Cauliflower Purée, Crispy Cauliflower,  
Prosciutto, Preserved Golden Tomato

### PRIME BURGER\* **18**

USDA Prime Aged Beef, Thousand Island,  
Half Sour Pickle, French Fries

### SURF & TURF\* **120**

Petite Filet Mignon,  
Whole Maine Lobster

### TEQUILA LIME SHRIMP\* **29**

Roasted Corn, Poblano Pepper,  
Blue Agave, Micro Cilantro

# FOR TWO

### PORTERHOUSE\*

LINZ **130**

32 oz Prime Dry-Aged, Seasonal Vegetables,  
Assorted Sides and Sauces

### RIB EYE LONGBONE\* **140**

32 oz Prime Dry-Aged, Seasonal Vegetables,  
Assorted Sides and Sauces

# SIDES

### VEGETABLES **10**

#### BROCCOLI FLORETS

*Hoisin, Sesame, Garlic*

#### CREAMED CORN

*Sweet White Corn, Poblano Pepper,  
Parmesan Crumbs*

#### ASPARAGUS

*Grilled, Extra Virgin Olive Oil*

#### SPINACH

*Sautéed or Creamed*

#### VEGETABLE BOUQUETIÈRE

*Roasted with Sea Salt*

### POTATOES **9**

#### MASHED

*Roasted Garlic or Buttered*

#### FRENCH FRIES

*Fresh Cut, House-Made Dill Ketchup*

#### AU GRATIN

*Hobbs' Bacon, Cheddar,  
Gratinée Crumbs*

#### BAKED YAM

*Cinnamon, Butter, Brown Sugar*

#### COLOSSAL BAKED

*Butter, Sour Cream, Chives,  
Hobbs' Bacon*

### SPECIALTIES **12**

#### CLASSIC TATER TOTS

*Shredded Potatoes,  
House-Made Dill Ketchup*

#### MAC & CHEESE

*Rigatoni, Tillamook Aged  
White Cheddar, Cream*

#### SAUTÉED MUSHROOMS

*Seasonal Blend, Garlic,  
White Wine, Butter*

#### CAROLINA GOLD RICE

*Steamed*

#### DUCK FAT POTATOES

*Sea Salt, Chives*