

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, Frisee, 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 Frisee

OYSTERS* **18**

Sherry Mignonette, Cucumber-Gin Sorbet

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**

Heirloom Tomato, Burrata Cheese,
Pickled Pink Peppercorns, Fried Basil,
Balsamic Gastrique, Extra Virgin Olive Oil

*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.

ROOM CHEF *Michael Mikelski*

STEAKS

BUEDEL

Wet aged for a minimum of 28 days

PETITE FILET MIGNON* **44**

All-Natural 8 oz

FILET MIGNON* **54**

All-Natural 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

Wet aged for a minimum of 14 days
& dry-aged 28 days

KANSAS CITY STRIP* **52**

Buedel 18 oz

RIB EYE* **58**

Buedel 20 oz, Marinated or Grilled

NIMAN RANCH

Wet aged for a minimum of 21 days

NEW YORK* **46**

Niman Ranch All-Natural 16 oz

GRASS FED

Wet aged for a minimum of 21 days

FILET MIGNON* **45**

Sun Fed, California 8 oz

COMPLEMENT YOUR STEAK

Au Poivre Style **6**

Point Reyes Blue Cheese Crust **8**

Supreme Oscar Style* **16**

Seared Day Boat Scallops* **16**

Shrimp* **23**

ENTRÉES

PAN SEARED CHICKEN **29**

Mary's Organic Chicken, Chicken Jus Lié

BUTTERMILK

FRIED CHICKEN **29**

Mary's Organic Chicken Breasts,
Homestyle Sage Gravy

Savory Waffle Add **8**

MAINE LOBSTER*

Lemon, Butter

WHOLE **72** HALF **39**

AHI TUNA STEAK* **26**

Seared Rare Sashimi Grade Tuna,
Poke Salad

ATLANTIC SALMON* **28**

Broiled, Seared or Blackened

SEARED DAY BOAT

SCALLOPS **38**

Polenta, Holland Leek, Preserved Lemon

PRIME

BURGER* **18**

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

NIMAN RANCH

LAMB CHOPS* **54**

Rosemary, Garlic Rub, Bordelaise Sauce

SURF & TURF* **83**

Petite Filet Mignon,
Half Roasted Maine Lobster

SHRIMP SCAMPI* **29**

Sautéed Shrimp, Garlic, White Wine,
Butter, Tomato Confit, Lemon

FOR TWO

PORTERHOUSE*

BUEDEL **120**

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

Steamed or Gratin

CREAMED CORN

Sweet White Corn Poblano,
Parmesan Crumbs

GREEN BEANS

Brown Butter, Toasted Almonds

ASPARAGUS

Grilled, Arbequina Extra Virgin
Olive Oil

SPINACH

Steamed, Creamed or Sautéed

FRESH VEGETABLE

BOUQUETIERE

Steamed or Sautéed

POTATOES **9**

MASHED

Roasted Garlic or Horseradish

FRENCH FRIES

Fresh Cut, Housemade Dill Ketchup

AU GRATIN

Hobbs' Bacon, Springhill Cheddar,
Gratinee Crumbs

BAKED YAM

Cinnamon, Petaluma Creamery
Butter, Brown Sugar

SWEET POTATO FRIES

Chipotle Aioli

COLOSSAL BAKED

Petaluma Creamery Butter,
Sour Cream, Chives, Hobbs Bacon

SPECIALTIES **12**

CLASSIC TATER TOTS

Shredded Potatoes,
Housemade Dill Ketchup

MAC & CHEESE

Rigatoni, Springhill
Aged Cheddars, Cream

BRAISED MUSHROOMS

Shallots, Seasonal Mushroom Blend,
Red Wine Demi Glacé

STEAMED RICE **8**