



APPETIZERS

SEAFOOD COCKTAILS

OCEAN PRAWNS 22

DUNGENESS CRAB 29

OREGON BAY SHRIMP 12

PEPPERED FILET TIPS 24

USDA Prime Tenderloin, Mushrooms, Red Pepper, Onions, Demi

BACON WRAPPED SCALLOPS 25

PRIME MEATBALLS 19

Fresh Mozzarella, Reggiano, Basil, Pomodoro, Garlic Bread

BAKED BRIE 18

Roasted Garlic, Grapes, Crostini

TRUFFLE FRIES 16

ZUCCHINI TEMPURA 16

KALBI BEEF SKEWERS 19

CRAB & SHRIMP CAKES 29

Dungeness Crab, Oregon Bay Shrimp

PRAWNS SCAMPI 22

Sauteed in White Wine, Butter, Lemon, Garlic, Shallots & Herbs,
Heirloom Tomatoes

SALAD / SOUP

CLAM CHOWDER 10/18

Pacific NW Style White Chowder

LOCAL ORGANIC GREENS 14

Heirloom Tomatoes, Candied Pecans, Blue Cheese Dressing

CAESAR 16

24 Month Reggiano, Rustic Croutons, Garlic & Anchovy Dressing

ICEBERG WEDGE 16

Bacon, Heirloom Tomato, Rogue Creamery Blue Cheese,
Red Onion

SHRIMP LOUIS 22

Oregon Bay Shrimp, Asparagus, Artichokes, Tomatoes, Egg,
Louis Dressing

CHOPS / CHICKEN / PASTA

BEEF TENDERLOIN PASTA 39

Filet Tips, Seasonal Mushrooms, Demi Cream Sauce, Linguine

SEAFOOD PASTA 49

Wild Prawns, Sea Scallops, Fresh Fish, Fresh Herbs,
Parmigiano Reggiano Cream Sauce

PASTA PRIMAVERA 35

Fresh Vegetables, Parmigiano Reggiano, EVOO, Fresh Herbs

CHICKEN MARSALA 39

Marsala Wine & Butter Sauce, Parmigiano Reggiano,
Mushrooms, Linguine

PORTERHOUSE PORK CHOP 14 oz 45

Duroc Pork, Seasonal Preparation

PARTIES OF 6 OR MORE ONE CHECK

20% GRATUITY MAY BE ADDED

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase the risk of foodborne illness.

Debit Cards No Surcharge.

Credit Cards 3.00% Surcharge

To Help Offset Processing Costs. This Amount is Less Than What We Pay in Fees.



CENTER CUT, CUSTOM AGED, ALL NATURAL, HORMONE FREE
SERVED WITH DAILY VEGETABLE, CHOICE OF POTATO

*STEAKS

- *FILET MIGNON 10 oz 85 8 oz 75 6 oz 65
USDA PRIME Center Barrel Cut, Wrapped in Bacon
- *FILET OSCAR 85
USDA PRIME Dungeness Crab, Asparagus, Béarnaise
- *FILET & LOBSTER Market
USDA PRIME Petite Bacon-Wrapped Filet & 14 oz Lobster Tail
- *RIB EYE STEAK 16 oz 79
USDA PRIME Heavily Marbled
- *BLACKENED RIB EYE 16 oz 79
USDA PRIME Seared with Cajun Spices
- *NEW YORK STEAK 14 oz 72
USDA PRIME
- *NEW YORK PEPPERSTEAK 14 oz 75
USDA PRIME, Cracked Peppercorn Crust, Veal Demi
- *WAGYU FILET MIGNON 8 oz 89
Imperial Farms, Nebraska
- *WAGYU TOP SIRLOIN 8 oz 45
Snake River Farms, Idaho, Baseball Cut

SAUCES

- BEARNAISE 4
- PEPPERCORN DEMI GLACE 4
- BORDELAISE 4
- BONE-MARROW BUTTER 6

WILD SEAFOOD

Sustainably Sourced, Limited Availability

- *FRESH FISH Ask
Please Inquire About Tonight's Offerings
- CRAB & SHRIMP CAKES 49
Dungeness Crab, Bay Shrimp, Citrus Beurre Blanc, Bearnaise
- SEARED SEA SCALLOPS 55
Fresh North Atlantic, Citrus Beurre Blanc
- SEAFOOD PLATTER Market
Fresh New England Lobster Tail, Seared Sea Scallops,
Grilled Colossal Wild Ocean Garlic Prawns
- NEW ENGLAND LOBSTER Market
14 oz Single or Two 14 oz Tails
- BEER BATTERED PRAWNS 39

CREATE SURF & TURF

Add Seafood to Any Steak

- GRILLED PRAWNS 19
- BEER BATTERED PRAWNS 19
- SEARED SEA SCALLOPS 25
- DUNGENESS CRAB OSCAR 25
- NEW ENGLAND LOBSTER TAIL Market

VEGETABLES / SIDES

- SEARED ASPARAGUS 15
- SAUTEED SPINACH 12
- BRUSSELS SPROUTS 15
Seasonal Preparation
- SAUTEED MUSHROOMS 15

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