



APPETIZERS

SEAFOOD COCKTAILS

OCEAN PRAWNS 22

DUNGENESS CRAB 29

OREGON BAY SHRIMP 12

PEPPERED FILET TIPS 22
USDA Prime Tenderloin, Mushrooms, Red Pepper, Onions, Demi

BACON WRAPPED SCALLOPS 25

PRIME MEATBALLS 18
Fresh Mozzarella, Reggiano, Basil, Pomodoro, Garlic Bread

*STEAK TARTARE 19
Uncooked Prime Beef, Capers, Red Onion, Jalapeno, Crisp Baguette, Dressed in Egg Yolk, Worcestershire, Dijon & Tabasco

BAKED BRIE 18
Roasted Garlic, Grapes, House Marinated Artichoke Hearts, Nuts

ZUCCHINI TEMPURA 16

KALBI BEEF SKEWERS 18

CRAB & SHRIMP CAKES 25
Dungeness Crab, Oregon Bay Shrimp

PRAWNS AMARETTO 22
Grilled, Orange Amaretto Reduction, Creamy Polenta, Pistachios

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.

SALAD / SOUP

CLAM CHOWDER 10/18
Pacific NW Style White Chowder

FRENCH ONION SOUP 16
Caramelized Onions, Sherry, Beef Broth, Crostini, Gruyere

LOCAL ORGANIC GREENS 14
Heirloom Tomatoes, Candied Pecans, Blue Cheese Dressing

CAESAR 15
24 Month Reggiano, Rustic Croutons, Garlic & Anchovy Dressing

ICEBERG WEDGE 15
Bacon, Heirloom Tomato, Rogue Creamery Blue Cheese, Red Onion

CAPRESE SALAD 16
Heirloom Tomato, Fresh Mozzarella, Whole Basil, Balsamic & Basil Oil

BEET SALAD 18
Pickled Beets, Endive, Arugula, Radicchio, Candied Pumpkin Seeds, Rogue Blue Cheese Crumbles, Citrus Vinaigrette

SHRIMP LOUIS 18
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

PRAWNS SCAMPI 38
Sautéed in White Wine, Butter, Lemon, Garlic, Shallots & Herbs, Heirloom Tomatoes

PASTA PRIMAVERA 35
Fresh Vegetables, Parmigiano Reggiano, EVOO, Fresh Herbs

CHICKEN MARSALA 38
Marsala Wine & Butter Sauce, Parmigiano Reggiano, Mushrooms, Linguine

KUROBUTA PORK OSSO BUCCO 39
Snake River Farms, Oregon Berry Port Demi, Creamy Polenta

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 75 8 oz 65 6 oz 55
Center Barrel Cut, Wrapped in Bacon

*FILET OSCAR 75
Dungeness Crab, Asparagus, Béarnaise

*FILET & LOBSTER Market
Petite Bacon-Wrapped Filet & Lobster Tail

*RIBEYE STEAK 16 oz 75
USDA PRIME Heavily Marbled

*BLACKENED RIBEYE 16 oz 75
USDA PRIME Seared with Cajun Spices

TOP SIRLOIN 8 oz 39
USDA PRIME Baseball Cut

*AMERICAN WAGYU
WINTERFROST BEEF, COLORADO.
LEGENDARY JAPANESE WAGYU CATTLE
CROSSED WITH AMERICAN BLACK ANGUS

*WINTERFROST FILET 8 oz 89

*WINTERFROST RIB EYE 16 oz 95

*WINTERFROST NEW YORK 14 oz 85

*WINTERFROST PEPPER STEAK 14 oz 85

SAUCES 4

BEARNAISE

PEPPERCORN DEMI GLACE

BORDELAISE

BONE-MARROW BUTTER

WILD SEAFOOD

Sustainably Sourced, Limited Availability

*FRESH FISH Ask
Please Inquire About Tonight's Offerings

CRAB & SHRIMP CAKES 45
Dungeness Crab, Bay Shrimp, Citrus Beurre Blanc, Bearnaise

SEARED SEA SCALLOPS 55
Fresh, Citrus Beurre Blanc

SEAFOOD PLATTER Market
New England Lobster Tail, Seared Sea Scallops,
Grilled Colossal Wild Ocean Garlic Prawns

NEW ENGLAND LOBSTER Market
Single or Double Tail

CIOPPINO 65
Half Dungeness Crab, Scallops, Prawns, Clams, Mussels,
Fresh Fish, Charred Baguette, Tomato Saffron Broth

BEER BATTERED PRAWNS 38

CREATE SURF & TURF
Add Seafood to Any Steak

GRILLED PRAWNS 18

BEER BATTERED PRAWNS 18

SEARED SEA SCALLOPS 25

DUNGENESS CRAB OSCAR 25

NEW ENGLAND LOBSTER TAIL Market

VEGETABLES / SIDES

SEARED ASPARAGUS 12

SAUTEED SPINACH 12

BRUSSELS SPROUTS 15
Seasonal Preparation

SAUTEED MUSHROOMS 12

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