



## 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  
USDA PRIME Center Barrel Cut, Wrapped in Bacon

\*FILET OSCAR 75  
USDA PRIME Dungeness Crab, Asparagus, Béarnaise

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

\*RIB EYE STEAK 16 oz 75  
USDA PRIME Heavily Marbled

\*BLACKENED RIB EYE 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 75

\*WINTERFROST PEPPERSTEAK 14 oz 79

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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