

STARTERS

Freshly Baked Parker House Rolls* <i>Cultured Butter</i>	\$5
Everything Spiced Onion Strings <i>Chive & Caper Remoulade</i>	\$10
1/2 Dozen Fresh Oysters <i>Seasonal Variety of Pacific Oysters</i> <i>Housemade Cocktail Sauce & Mignonette</i>	\$24
Prawn Cocktail <i>Housemade Cocktail Sauce, Lemon</i>	3-\$15 5-\$25
Charred Octopus <i>Coconut-Curry Butter, Mint, Basil,</i> <i>Cilantro, Pickled Chilies & Toasted Coconut</i>	\$18
Bone Marrow Luge* <i>+ Add Jameson</i> <i>Mache & Frisee Salad, Parsley Lemon Pistou,</i> <i>Sourdough Crouton</i>	\$19 +\$9
Chef Selection of Cheeses* <i>Ossau Iraty - Sheep's Milk, French Basque Region</i> <i>La Tur - Sheep's Milk, Piedmont Italy</i> <i>Rouge River Blue - Cow's Milk, Rouge Creamery, OR</i>	\$28
Ahi Tuna Tartare* <i>Puttanesca Spiced, Green Garlic Aioli,</i> <i>Seeded Cracker</i>	\$21
Szechwan Crusted Baker's Bacon <i>Molasses Hoisin Glaze, Spinach, Shoyu Roasted Mushrooms</i>	\$19
Grand Tower <i>One Dozen Oysters, Lobster Cocktails,</i> <i>Poached Prawns, Scallop Crudo, Ahi Tuna Spears</i>	\$110
Hand-Cut Steak Tartare <i>Capers, Shallots, Mustard & Egg Yolk,</i> <i>Hand-Cut Kennebec Potato Chips</i> <i>+ Add: Polanco Caviar</i> <i>Half Maine Lobster Tail</i>	\$18 +\$32 +\$24
Baked Dungeness Crab Cake* <i>Charred Lemon Vinaigrette & Chive Remoulade</i>	\$24

SOUP & SALADS

1200° Onion Soup* <i>Comté Crouton</i>	\$12
Gem Lettuces* <i>Red & Green Gem Lettuces,</i> <i>Whole Grain Mustard & Apple Dressing,</i> <i>Candied Walnuts & Duck Fat Croutons</i>	\$13
Red White & Bleu Salad <i>Endive, Comice Pear, Crispy Bacon, Rogue Bleu Cheese Crema</i>	\$15
Beet & Almond Three Ways <i>Golden Beets, Red Beets, & Chioggia Beets, Almonds,</i> <i>Lemon Cumin Relish, Fennel, Micro Basil</i>	\$16
Harvest Bowl <i>Quinoa and Black Rice, Roasted Broccolini,</i> <i>Cauliflower, Frisee, Radicchio, Herb Vinaigrette,</i> <i>Pistachios & Seeds</i>	\$23

NIMAN RANCH STEAKS

21 Day Wet Aged Steaks

8 oz. Petite Filet Mignon	\$54
14 oz. New York Strip Loin	\$49

28 Day Dry Aged Steaks

20 oz. Kansas City Steak	\$66
Hand-Cut Rib Steak	Mkt

The Perfect Porterhouse

8 oz. Filet Mignon, 20 oz. Kansas City Steak,	
Bone Marrow	\$125

Sauces

Brandy Peppercorn, Bordelaise, Brown Butter Bearnaise,
Anchovy Butter, Bleu Cheese Gratin, Creamed Horseradish

SIDE DISHES

Roasted Brussels Sprouts <i>Warm Chorizo, Sherry Vinaigrette</i>	\$9
Truffle Mac & Cheese* <i>Fresh Made Pasta, Truffle Peelings, Parmesan, Breadcrumbs</i>	\$12
Curried Cauliflower <i>Black Tahini Feta Purée, IPA Soaked Raisins,</i> <i>Yogurt & Fennel</i>	\$10
Triple Cream Potato Purée	\$9
Broccolini <i>Almond Romesco, Lemon & Piment d'Espelette</i>	\$9
Button Mushrooms <i>Braised in Sherry Wine</i>	\$9
Braised Greens & Italian Butter Beans <i>Baker's Bacon & Pickled Red Onions</i>	\$10
Belgian Style Fries <i>Truffle Aioli</i>	\$8

ENTRÉES

The Burger* <i>Niman Ranch Dry Aged Beef, Filet Mignon,</i> <i>Whipped Bone Marrow, Cognac Roasted Onions,</i> <i>Comté, Roasted Tomato & Aioli, Toasted Brioche</i>	\$26
Tenderloin Beef Stroganoff* <i>Handmade Pappardelle Pasta, Carrots,</i> <i>Trumpet Mushrooms & Peppercorn Sauce</i>	\$32
Seared Day Boat Scallop <i>Fall Vegetable Purée, Roasted Brussels, Chorizo Vinaigrette</i>	\$39
Half Roasted Mary's Chicken <i>Braised Greens, Italian Butter Beans, Bakers Bacon</i> <i>& Pickled Onions Natural Jus</i>	\$38
Steak Frites <i>Marinated New York Strip Steak, Belgium Fries,</i> <i>Bordelaise & Bearnaise Aioli</i>	\$41