



DINNER MENU
5:00PM TO CLOSE / WEDNESDAY-SUNDAY

— STARTERS —

- JUMBO SHRIMP COCKTAIL** / with house-made cocktail sauce **23**
SESAME CRUSTED AHI TUNA / with pickled ginger, seaweed salad, jalapeños and ponzu sauce **26**
PRAWNS & AVOCADO FRITTER / Three garlic prawns topped with crispy avocado fritters **24**

— SOUPS AND SALADS —

- CLAM CHOWDER** / house-made **Cup 7 Bowl 12**
SOUP DU JOUR / Ask your server about our soup selection **Cup 7 Bowl 12**
CLASSIC WEDGE SALAD / iceberg lettuce with cherry tomatoes, red onion, hard-boiled egg, bacon, blue cheese crumbles with house-made blue cheese dressing **18**
CAESAR SALAD / hearts of romaine, croutons, parmesan cheese with house-made Caesar dressing **16**
Add chicken **10** Add salmon **12**
HOUSE SALAD / artisan and iceberg lettuce medley, cherry tomatoes, English cucumber, red onion, avocado with house-made Thousand Island dressing **15**

— USDA PRIME STEAKS —

Steaks include choice
of two sides and one sauce
(additional sides \$8-11, additional sauce \$4)

- CENTER CUT FILET MIGNON** / 8oz. **62**
CERTIFIED ANGUS BEEF RIBEYE / 16oz. **59**
PRIME NEW YORK STRIP / 10oz. **43**
BISTRO FILET MEDALLIONS
Two 4oz. medallions / 8oz. **39**

SAUCES

Herb butter, Béarnaise,
Cognac peppercorn, Chimmichurri

— SIDES —

- SAUTÉED GREEN BEANS** **8**
YUKON GOLD MASHED POTATOES **8**
BAKED POTATO **8**
THICK CUT ONION RINGS **8**
CREAMED SPINACH **9**
FRENCH FRIES **8**
GARLIC AND PARMESAN YUCCA FRIES **8**
GREEN SALAD **8**
GRILLED MEXICAN STREET CORN /
with garlic aioli, cotija cheese and Tajin **11**

— CHICKEN, FISH AND PASTA —

- CHICKEN PICCATA** / with Yukon Gold mashed potatoes, sautéed green beans and a caper, butter sauce **32**
HONEY DIJON GLAZED WILD SALMON / with grilled asparagus and rice pilaf **38**
FETTUCCINE ALFREDO / fresh-made pasta with roasted organic chicken breast, English peas, basil and a Grana Padano cream sauce **28**

— FRIDAY SPECIAL —

THICK CUT PRIME RIB
with au jus, mashed potatoes
and vegetables **45**

— 1ST WEDNESDAYS —

WINTER PRIX FIXE
3-course special with starter, entrée
and dessert **32** Glass of house wine **6**

— 3RD WEDNESDAYS —

BUILD YOUR OWN BURGER
Get creative with custom-made
burgers **28** Add a draft beer **6**

A taxable gratuity of 18% will automatically be charged to parties of 6 or more guests.