



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, Chimichurri

— 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.

*Consuming raw or undercooked foods may increase your risk of food-borne illness.

PROPS 65 WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.