



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
BACON-WRAPPED SEARED SCALLOPS / with a truffled white bean purée, basil pesto and sesame chip 25

— 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 19
CAESAR SALAD / hearts of romaine, croutons, parmesan cheese with house-made Caesar dressing 17
Add chicken 11 Add salmon 13
HOUSE SALAD / artisan and iceberg lettuce medley, cherry tomatoes, English cucumber, red onion, avocado with house-made Thousand Island dressing 15
BEET SALAD / shaved red and golden beet salad with baby spinach, goat cheese, toasted pistachios and red wine vinaigrette 20

— USDA PRIME STEAKS —

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

- CENTER CUT FILET MIGNON** / 8oz. 63
CERTIFIED ANGUS BEEF RIBEYE / 16oz. 60
PRIME NEW YORK STRIP / 10oz. 44

BISTRO FILET MEDALLIONS
Two 4oz. medallions / 8oz. 40

SAUCES

Herb butter, Béarnaise,
Cognac peppercorn, Chimmichurri

— SIDES —

- SAUTÉED GREEN BEANS** 9
YUKON GOLD MASHED POTATOES 9
BAKED POTATO 9
THICK CUT ONION RINGS 9
CREAMED SPINACH 10
FRENCH FRIES 9
GARLIC AND PARMESAN YUCCA FRIES 9
GREEN SALAD 9
GRILLED MEXICAN STREET CORN /
with garlic aioli, cotija cheese and Tajin 12

— CHICKEN, FISH AND PASTA —

- CHICKEN MARSALA** / with portabello mushrooms, garlic mashed potatoes and buttered broccoli 33
HONEY DIJON GLAZED WILD SALMON / with grilled asparagus and rice pilaf 39
FETTUCCHINE ALFREDO / fresh-made pasta with roasted organic chicken breast, English peas, basil and a Grana Padano cream sauce 29

— FRIDAY SPECIAL —

THICK CUT PRIME RIB
with au jus, mashed potatoes
and vegetables 47

— 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.

PROP 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.