



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

— STARTERS —

- JUMBO SHRIMP COCKTAIL** / with house-made cocktail sauce **23**
- SESAME CRUSTED AHI TUNA** / with pickled ginger, seaweed salad, jalapeños and ponzu sauce **26**
- SMOKED SALMON FLATBREAD** / with cream cheese, capers, cucumbers, cherry tomatoes and red onion **19**
- BACON-WRAPPED SEARED SCALLOPS** / Two large scallops with a 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**
- FETTUCCINE 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**

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