

APPETIZERS

Carpaccio of Beef

Served with Truffle Oil, Baby Greens, Artichoke Hearts, and Whole Grain Mustard.

Eleven Dollars

Jumbo Prawn Cocktail

Four Large Prawns Served with Our House-Made Cocktail Sauce.

Twenty Dollars

Escargot

Sautéed in Garlic Butter and Topped with Parmesan Puff Pastry.

Ten Dollars

Lobster Ravioli

Served in Lobster Cream Sauce, Crème Fraîche, and Caviar.

Twelve Dollars

Oysters on the Half Shell

Ask Your Server For Today's Fresh Northwest Selection.

Market Price

Oysters Rockefeller

Fresh Oysters Sautéed in White Wine with a Hint of Pernod, Served with Seasoned Spinach Melange.

Fourteen Dollars

Crab and Melon Salad

Dungeness Crab Tossed with Fresh Cantaloupe, Honeydew, and Cilantro Honeydew Vinaigrette

Twenty-Four Dollars

Pan Seared Diver Scallops

Brown Butter Crusted Scallops, Served over Sweet Potato and Bacon Hash with Salbitxada Sauce.

Twenty-Two Dollars

Seafood Tower

Snow Crab Claws, Jumbo Prawns, Oysters, and Mussels.

Sixty-Five Dollars

SALADS

Caprese Salad

Fresh House-Made Mozzarella, Roma Tomato, Basil, Blue Cheese Dressing, and Reduced Balsamic.

Ten Dollars

Steak House Salad

Baby Greens Tossed with Toasted Hazelnuts, Cherry Tomatoes, and Grilled Asparagus in Champagne Vinaigrette, with a Goat Cheese Cracker.

Nine Dollars

Caesar Salad for Two

Our Creamy Version of the Classic, Prepared Tableside.

Eighteen Dollars

SOUPS

French Onion Soup

Topped with a Garlic Crouton and Melted Gruyere.

Nine Dollars

Lobster Bisque

A House Specialty, Finished with Sherry and a Lobster Medallion.

Twelve Dollars

Cognac Flambé

Three Dollars

VEGETABLES & SIDES

Sherry and Garlic Braised Mushrooms

A Rich Garlic and Veal Demi-Glace, with a Hint of Sherry.

Ten Dollars

Bacon Sautéed Mushrooms

Applewood Smoked Bacon and Mushrooms Sautéed in Port Wine.

Eleven Dollars

Grilled Asparagus

Served with Garlic Hollandaise Sauce.

Ten Dollars

Roasted Brussel Sprouts

Cast Iron Roasted and Topped with Candied Bacon.

Nine Dollars

Glazed Carrots

Freshly Prepared with Grain Mustard and Honey

Ten Dollars

Creamed Spinach

Freshly Prepared with Bacon and Cream.

Nine Dollars

Creamed Corn

Smooth and Buttery with White Cheddar Cheese.

Nine Dollars

Five Cheese Lobster Macaroni

A Rich Casserole of Gruyere, White Cheddar, Fontina, Parmesan, Blue Cheese, and Lobster.

Twenty Dollars

TABLESIDE ENTRÉES

Classic Dishes Prepared Tableside. Please Note Medium-Well and Well-Done Orders Will Be Prepared in the Kitchen.

Chateaubriand for Two

Served with Mashed Potatoes and Bouquetière of Vegetables, and Béarnaise Sauce.

One-Hundred Dollars

Steak Diane

Filet Mignon Sautéed with Shallots, Thyme, Grain Mustard, and Mushrooms.

Forty-Eight Dollars

Steak Au Poivre

Filet Mignon Sautéed and Finished in a Peppercorn Brandy Sauce.

Forty-Eight Dollars

Split Orders, add Seven Dollars

STEAK & SPECIALTY ENTRÉES

*All Entrées Served with Your Choice of Baked Potato,
Parmesan Shoestring Potatoes, Swedish Potatoes, or Garlic Mashed Potatoes.*

STEAK COOKING GUIDE

Blue Rare: Cool Blue Center

Rare: Cool Red Center

Medium Rare: Red Center, Warm

Medium: Pink Center, Warm

Medium Well: Slightly Pink Center, Hot

Well Done: Hot Throughout, No Pink

Our USDA Prime Steaks are Hand-Cut from Northwest Grain-Fed Beef and Sourced Exclusively from Family-Owned and Operated Agri Beef.

Each Steak is Aged a Minimum of Twenty-Eight Days to Ensure Maximum Tenderness and Flavor.

We Broil Our Steaks at 1800 Degrees to Lock in the Natural Juices and Finish them with Our Signature Chef's Steak Butter.

Rib Eye Steak

Fourteen Ounce

Forty Dollars

Filet Mignon

Nine Ounce

Forty-Six Dollars

Filet Mignon

Seven Ounce

Forty-One Dollars

Baseball Cut Top Sirloin

Fourteen Ounce

Thirty-Nine Dollars

Long Bone Steak

Twenty-Eight to Thirty-Two Ounce

Eighty Dollars

New York Strip

Fourteen Ounce

Forty-Seven Dollars

Porterhouse

Twenty-Four Ounce

Sixty-Seven Dollars

45 Day Custom Dry Aged Bone in New York Strip

Twenty Ounce

Sixty-Five Dollars

Double Cut Pork Chop

With Creamed Leek and Morel Stuffing.

Thirty-Eight Dollars

Steak House Half Chicken

Pan Seared with a Mustard Fennel Sauce.

Twenty-Nine Dollars

ADDITIONAL STEAK TOPPINGS & SAUCES

Oscar

Fresh Steamed Asparagus with Dungeness Crab and Hollandaise.

Fourteen Dollars

Creamy Roquefort

A Rich and Tangy Blue Cheese Sauce.

Six Dollars

Peppercorn Demi-Glaze

Spicy Green Peppercorns Sautéed with Veal Stock and a Port Reduction.

Six Dollars

Hollandaise or Béarnaise

Four Dollars

SLOW-ROASTED PRIME RIB

Twelve Ounce

Thirty-Five Dollars

Sixteen Ounce

Thirty-Nine Dollars

SEAFOOD

Scallop and Crab Stuffed Prawns

Five Jumbo Prawns Stuffed with Dungeness Crab and Scallop Mousseline, baked in Scampi Butter.

Forty Dollars

Steak and Lobster

Seven Ounce Filet Mignon and a Twelve to Fourteen Ounce, Cold Water Lobster Tail.

Market Price

Seafood Platter

Twelve to Fourteen Ounce, Cold Water Lobster Tail, Coquille St. Jacques, and Two Crab-Stuffed Prawns.

Market Price

Steak and Stuffed Prawns

Seven Ounce Filet Mignon and Two Crab-Stuffed Prawns.

Fifty-Two Dollars

Twin Tails

Two Twelve to Fourteen Ounce, Cold Water Lobster Tails, Served with Melted Butter.

Market Price

Grilled Alaskan Salmon

Sautéed Smoked Tomato and Spinach, Topped with Lemon Dill Butter.

Thirty-Four Dollars

Chef's Fresh Market

A Seasonal Selection. Your Server will Explain Today's Fresh Preparation.

Market Price

Split Orders, *add Seven Dollars*

Please, No Separate Checks for Parties of Eight or More. Please Alert Your Server to Any and All Food Allergies. Consuming Raw or Undercooked Meats or Seafoods May Increase Your Chances of Contracting Foodborne Illness.