

STARTERS SALADS SOUPS

OYSTERS ON THE HALF SHELL cocktail sauce, red wine mignonette	MP
CEDAR ROASTED OYSTERS Chelsea Gem oysters with pancetta, leeks, crème fraîche	18
MARYLAND BLUE CRABCAKE confit tomato relish, garlic aioli, arugula	18
CHILLED JUMBO SHRIMP COCKTAIL	20
FOIE GRAS TORCHON bourbon macerated cherries and golden raisins, cherry gastrique	21
KOBE BEEF CARPACCIO frisée, mâche, fried capers, grilled sourdough, sherry vinaigrette	21
ROASTED KABOCHA SQUASH SOUP spiced pumpkin seeds, pumpkin seed oil	14
BABY ICEBERG SALAD Grilled bacon, sliced tomato, Roquefort dressing	14
GRILLED HEARTS OF PALM SALAD shaved fennel, arugula, blood orange vinaigrette	14
CAESAR SALAD parmesan crisp, garlic-paprika crouton, classic dressing	14
STEVE'S CHOPPED VEGETABLE SALAD avocado, crisp potatoes, Dijon vinaigrette	16
BLUE FIN TUNA AND YELLOWTAIL TARTAR sliced cucumber, pickled vegetables, wasabi leaves, soy vinaigrette	22

MAIN COURSES

PAN ROASTED SEA SCALLOPS	36
Parmesan - English pea risotto, black truffle sauce	
SOY MARINATED SCOTTISH SALMON FILLET	29
Baby bok choy, Abalone mushrooms, grilled scallion relish	
SEARED HAWAIIAN TUNA	35
niçoise vegetables, crisp potato, Riesling – Meyer Lemon sauce	
HERB BUTTER BASTED CHICKEN BREAST	28
wild mushroom bread pudding, poultry-mushroom jus	
HERB CRUSTED COLORADO LAMB CHOPS	42
ricotta gnocchi, roasted onions, sautéed greens, natural jus	
BRAISED “KOBE STYLE” BEEF SHORT RIBS	38
baby root vegetables, black truffle whipped potato, crisp garlic root	

Dessert

Please allow 15 minutes for the following:

Dark Chocolate Soufflé Cake

brandied cherries, kirsch whipped cream

CHARRED PRIME STEAKS AND CHOPS

Our aged Nebraskan Corn Fed beef is 100% USDA Prime

Served with Trio of Sauces:

Béarnaise, Jalapeño Tropical Fruit, SW Original

BONE-IN RIB EYE	<i>20 ounces</i>	52
NEW YORK STRIP	<i>16 ounces</i>	49
FILET MIGNON	<i>9 / 12 ounces</i>	52/ 60
BONE-IN NEW YORK	<i>18 ounces</i>	52
PORTERHOUSE FOR TWO	<i>40 ounces</i>	96
CHILE RUBBED DOUBLE RIB EYE	<i>42 ounces</i>	98
VEAL CHOP roasted with garlic and lemon	<i>14 ounces</i>	45

SIDE DISHES **10/each**

TRUFFLED CREAMED CORN
PARMESAN CREAMED SPINACH
CIPOLLINI ONIONS & CHARRED JALAPEÑOS
CRIMINI MUSHROOMS & SAUTÉED LEEKS
BROCCOLINI, GARLIC & AGED GOAT CHEESE
STEAMED GREEN ASPARAGUS
BUTTER ROASTED FINGERLING POTATOES
AU GRATIN POTATOES

ADD TO THE STEAK

MAINE LOBSTER TAIL	48
ROASTED SONOMA FOIE GRAS	14
CRACKED PEPPERCORN SHRIMP SCAMPI	18
SMOKED BLUE CHEESE	5
SMOKED BACON & SHALLOTS	14
ALASKAN KING CRAB LEGS	
BROILED OR OSCAR STYLE	18

PARTIES OF 7 OR MORE, AN 18% GRATUITY WILL BE ADDED

EXECUTIVE CHEF DAVID WALZOG
GENERAL MANAGER MARIO DISI