



APPETIZERS

- PRAWN COCKTAIL 22
- DUNGENESS CRAB COCKTAIL 29
- PEPPERED FILET TIPS 19
USDA Prime Tenderloin, Mushrooms, Red Pepper, Onions, Demi
- ZUCCHINI TEMPURA 16
- BACON WRAPPED SCALLOPS 25
- PRIME MEATBALLS 18
Fresh Mozzarella, Reggiano, Basil, Pomodoro, Garlic Bread
- ONION RINGS 15
- BAKED BRIE & ROASTED GARLIC 18
- KALBI BEEF SKEWERS 18
- TRUFFLE FRIES 14
- CRAB & SHRIMP CAKES 25
Dungeness Crab, Oregon Bay Shrimp
- PRAWNS AMARETTO 22
Grilled, Orange Amaretto Reduction, Creamy Polenta, Pistachios

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

PARTIES OF 6 OR MORE ONE CHECK
20% GRATUITY MAY BE ADDED

SALAD / SOUP

- CLAM CHOWDER 10/18
Pacific NW Style White Chowder
- LOCAL ORGANIC GREENS 14
Heirloom Tomatoes, Candied Pecans, Citrus Vinaigrette
- CAESAR 15
24 Month Parmigiano Reggiano, Rustic Croutons, Garlic & Anchovy Dressing
- ICEBERG WEDGE 15
Bacon, Heirloom Tomato, Rogue Creamery Blue Cheese
- CAPRESE SALAD 16
Heirloom Tomato, Fresh Mozzarella, Whole Basil, Balsamic & Basil Oil
- SPINACH SALAD 16
Warm Bacon Dressing, Egg, Mushrooms, Tomato
- SHRIMP LOUIS 18
Oregon Shrimp, Asparagus, Artichokes, Tomatoes, Egg, Louis Dressing

CHICKEN / PASTA

- BEEF TENDERLOIN PASTA 39
Filet Tips, Seasonal Mushrooms, Demi-Glace Cream Sauce, Linguine
- BLACKENED CHICKEN PASTA 38
Parmigiano Reggiano Garlic Cream Sauce, Cajun Spices
- SCAMPI STYLE PRAWNS 38
Sautéed in White Wine, Butter, Lemon, Garlic, Shallots Herbs, Heirloom Tomatoes, Linguine
- SEAFOOD PASTA 45
Wild Prawns, Sea Scallops, Fresh Fish, Fresh Herbs, Parmigiano Reggiano Cream Sauce, Linguine
- PASTA PRIMAVERA 35
Fresh Vegetables, Parmigiano Reggiano, Extra Virgin Olive Oil & Fresh Herbs
- CHICKEN MARSALA 38
Marsala Wine & Butter Sauce, Parmigiano Reggiano, Mushrooms, Linguine

Debit Cards No Surcharge.

Credit Cards 2.99% Surcharge

To Help Offset Processing Costs. This Amount is Less Than What We Pay in Fees.



NATURALLY RAISED IN THE NORTHWEST,
CENTER CUT, CUSTOM AGED, HORMONE FREE
SERVED WITH DAILY VEGETABLE, CHOICE OF POTATO

*STEAKS & CHOPS

*FILET MIGNON 10 oz 75 8 oz 65 6 oz 55
USDA PRIME Center Barrel Cut, Wrapped in Bacon

*FILET OSCAR 75
USDA PRIME Dungeness Crab, Asparagus, Béarnaise

*FILET & LOBSTER Market
USDA PRIME Petite Bacon-Wrapped Filet & Lobster Tail

*AMERICAN WAGYU FILET 8 oz 89
Winterfrost Beef, Colorado Legendary Japanese Wagyu Cattle
Crossed With American Black Angus

*RIB EYE STEAK 16 oz 75
USDA PRIME, Heavily Marbled

*BLACKENED RIB EYE 16 oz 75
USDA PRIME Seared with Cajun Spices

*NEW YORK STEAK 14 oz 69
USDA PRIME

*NEW YORK PEPPER 14 oz 69
USDA PRIME Cracked Peppercorn Crust, Veal Demi

*USDA PRIME TOP SIRLOIN 8 oz 39

KUROBUTA PORK OSSOBUCCO 39
Snake River Farms, Oregon Berry Port Demi, Polenta

SAUCES

BEARNAISE 4

PEPPERCORN DEMI GLACE 4

BORDELAISE 4

BONE-MARROW BUTTER 6

WILD SEAFOOD

Sustainably Sourced, Limited Availability

*FRESH FISH Ask
Please Inquire About Tonight's Offerings

CRAB & SHRIMP CAKES 45
Dungeness Crab, Bay Shrimp, Citrus Beurre Blanc, Bearnaise

SEARED SEA SCALLOPS 55
Fresh, Citrus Beurre Blanc

SEAFOOD PLATTER Market
New England Lobster Tail, Seared Sea Scallops,
Grilled Wild Ocean Garlic Prawns

NEW ENGLAND LOBSTER Market
Single or Double Tail

BEER BATTERED PRAWNS 38
Wild Ocean White Prawns

FRESH TRUE COD FISH & CHIPS 35

CREATE SURF & TURF

Add Seafood to Any Steak

GRILLED PRAWNS 18

BEER BATTERED PRAWNS 18

SEARED SEA SCALLOPS 25

DUNGENESS CRAB OSCAR 25

NEW ENGLAND LOBSTER TAIL Market

VEGETABLES / SIDES

ASPARAGUS PARMESAN 12

BROCCOLI 12

CREAMED SPINACH 12

FRIED BRUSSELS SPROUTS 15
Candied Bacon, Toasted Almonds, Balsamic

SAUTEED MUSHROOMS 12