

GREAT BEGINNINGS

PRAWN COCKTAIL	26	PAN SEARED FOIE GRAS	37
<i>Housemade Cocktail Sauce, Lemon Wedge</i>		<i>Apple & Cherry Compote, Cinnamon Apple Syrup, Fried Brioche Crouton</i>	
*AHI TUNA TARTARE	24	*BEEF CARPACCIO	32
<i>Sesame-Ginger Sauce, Cucumber, Avocado, Green Onion, Wasabi Cream, Wonton Chips</i>		<i>Thinly Sliced Mishima Filet, Arugula, Parmesan, Toasted Pine Nuts, Olive Oil, Balsamic Reduction, Grilled Sourdough</i>	
DUNGENESS & RED CRAB CAKE	26	CHILLED SEAFOOD TOWER FOR 2 OR 4	Market Price
<i>Lemon Aioli, Shaved Fennel Salad, Micro Beet Sprouts</i>		<i>King Crab Legs, Prawns, Maine Lobster, Fresh Oysters, Champagne-Tarragon Mignonette, Housemade Cocktail Sauce</i>	
ESCARGOT	22		
<i>Garlic Herb Butter</i>			
BACON WRAPPED SCALLOPS	25		
<i>Jumbo Diver Scallops, Pecan Smoked Bacon, Grilled Pineapple Relish, Lemon Beurre Blanc</i>			
FILET MIGNON SKEWERS	24		
<i>Balsamic Marinated Beef Tenderloin, Tomato-Red Onion Salad, Point Reyes Bleu Cheese, Trio of Dipping Sauces</i>			
CALIFORNIA RED ABALONE	Market Price		
<i>Lemon Butter</i>			
MAPLE & PONZU GLAZED PORK BELLY LOLLIPOPS	21		
<i>Caramelized Berkshire Pork Belly</i>			
ARTISAN CHEESE PLATTER	18		
<i>Season Fruit, Honeycomb, Cranberry-Pistachio Bread</i>			



TSAR NICOULAI GOLDEN OSETRA CAVIAR
Market Price
Half-Ounce Portion, Shallots, Chives, Minced Egg, Crème Fraiche, Toasted Brioche


*OYSTERS ON THE HALF SHELL	25/42
<i>Seasonal Oysters, Horseradish, Champagne-Tarragon Mignonette</i>	
HALF DOZEN OR DOZEN	
*OYSTERS ROCKEFELLER	28
<i>Seasonal Oysters, Baby Spinach, Garlic, Pernod, Hollandaise</i>	

SOUPS

LOBSTER BISQUE	18	FRENCH ONION SOUP	14
<i>Maine Lobster, Cognac</i>		<i>Gruyère Toast</i>	

SALADS

WEDGE SALAD	15	CLASSIC CAESAR	18
<i>Iceberg Lettuce, Bacon, Shaved Red Onion, Tomato, Roquefort Dressing</i>		<i>Romaine, Focaccia Croutons, Aged Parmesan</i>	
PEAR, WALNUT & BLEU CHEESE SALAD	18	— Prepared Tableside	
<i>Baby Lettuce, Asian Pear, Candied Walnuts, Maytag Bleu Cheese, Guava Mustard Vinaigrette</i>		SPINACH SALAD	18
*GOLDEN BEET & PURPLE HAZE GOAT CHEESE	18	<i>Traditional Hot Bacon Dressing</i>	
<i>Arugula, Orange Segments, Toasted Pistachios, White Balsamic Vinaigrette</i>		— Prepared Tableside	
*LOBSTER SALAD	42		
<i>Lobster Medallions, Arugula, Spinach, Roasted Grape Tomatoes, Tarragon, Shaved Fennel, Red Onion, Avocado Dressing</i>			

 — New!

18% gratuity will be added to parties of 8 or more.

* Menu advisory: The Washoe County District Health Department advises that eating raw, undercooked animal foods, or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, young children under the age of four years, pregnant women, & other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness.

— H°USE SPECIALTIES —

With Soup du Jour or Steakhouse Salad

SHRIMP SCAMPI 46

Garlic, Shallots, White Wine, Butter, Asparagus & Wild Rice Pilaf
~Prepared Tableside~

STEAK DIANE 68

*Filet Medallions, Organic Mushrooms, Asparagus,
Whipped Potatoes, Demi-Glace*
~Prepared Tableside~

— C°MPOSITI°NS —

With Soup du Jour or Steakhouse Salad

🍷 DIVER SCALLOPS 50

*Black Truffle Beurre Blanc, Crème Fraiche Cauliflower Puree,
Sautéed Garlic Romanesco, Onion Coral Tuile*

🍷 CHILEAN SEA BASS 54

*Tsar Nicoulai Caviar, Champagne Beurre Blanc, Sautéed Spinach,
Fingerling Potatoes*

RATATOUILLE POTATO BASKET 34

*Zucchini, Squash, Eggplant, Bermuda Onion, Garlic, Basil, EVOO,
Sautéed Spinach, Balsamic Syrup, Whipped Potatoes*

COLORADO LAMB CHOPS 62

*Half Rack of Colorado Lamb, Carrot Puree, Sautéed Wild Mushrooms,
Baby Carrots, Asparagus Spears, Garlic Demi-glace, Micro Pea Shoots*

OVEN ROASTED PRIME RIB OF BEEF

16oz House-Cut 56

Sautéed Asparagus & Whipped Potatoes, Au Jus

HERB CRUSTED CHICKEN BREAST 38

*Caul Fat Wrapped, Spinach & Truffled Chicken Mousse,
Garlic Mashed Potatoes, Sautéed Asparagus, Peppercorn Sauce*

🍷 SEARED ORA KING SALMON 52

*Lobster Grits, Smoked Trout Roe, Sautéed Leeks, Green Beans & Roasted
Red Peppers, Chive Beurre Blanc*

GRILLED BISON TENDERLOIN 55

*Hunter Sauce with Bacon, Cream & Mushrooms,
Garlic Mashed Potatoes, Braised Red Cabbage*

SINGLE LOBSTER TAIL • TWIN LOBSTER TAILS Market Price

Cauliflower Puree, Sautéed Asparagus, Drawn Butter

🍷 ALASKAN KING CRAB LEGS Market Price

Sautéed Asparagus & Whipped Potatoes, Drawn Butter

We use the freshest, organically grown produce whenever possible.

STEAKS & CHOPS

Served with Soup du Jour or Steakhouse Salad

JAPANESE WAGYU

Imported from Kumamoto Japan.
Beef Marbling Standard Scale 11/12.

A5 JAPANESE WAGYU STRIP LOIN MP
4 OZ/8 OZ

DOMESTIC WAGYU

American Raised Japanese Cattle Breed known for
exceptional marbling & tenderness.

MISHIMA 8 PLUS FILET MIGNON 74
8 OZ

MISHIMA 8 PLUS STRIP LOIN 82
12 OZ

MISHIMA 8 PLUS DRY-AGED RIB-EYE 86
14 OZ

CERTIFIED ANGUS BEEF

COWBOY BONE-IN RIB-EYE 144
36 OZ

— ACCOMPANIMENTS —

SAUTEED DIVER SCALLOPS 26

SHRIMP SCAMPI 28

SINGLE LOBSTER TAIL Market Price

TWIN LOBSTER TAILS Market Price

ALASKAN KING CRAB Market Price

ANDRÉ-STYLE 9
Bleu Cheese Crusted & Demi-Glace

AU POIVRE 7
Pepper Crusted, Brandy Cream Sauce

*OSCAR-STYLE 26
*Sauce Béarnaise, Asparagus Spears
& Dungeness Crab Meat*

FOIE GRAS 30

ALLEN BROTHERS® OF CHICAGO 28-DAY AGED PRIME

NEW YORK STEAK 76
16 OZ

T-BONE 82
22 OZ

BONE-IN RIB-EYE 94
22 OZ

FILET MIGNON 79
12 OZ

FILET MIGNON 62
8 OZ



NEW YORK STEAK, DRY-AGED 78
16 OZ

— STEAKHOUSE MUST-HAVES —

12

SAUTÉED ASPARAGUS SPEARS

ROASTED BRUSSELS SPROUTS WITH
CAMELIZED BALSAMIC RED ONIONS

SAUTÉED OR CREAMED SPINACH

THICK CUT STEAK FRIES

GARLIC MASHED POTATOES

SEA SALT CRUSTED BAKED POTATO

BOURBON-BACON CREAMED CORN

SAUTÉED GREEN BEANS &
FINGERLING POTATOES

LOBSTER MAC & CHEESE – 24

CLASSIC COCKTAILS

18

SMOKED MANHATTAN

Bulleit Rye, Averna Amaro, Orange Bitters

AVIATION

*Tanqueray 10 Gin, Crème de Violette, Luxardo Maraschino Liqueur,
Fresh Lemon Juice*

MAI TAI

*Plantation Rum, Don Q Añejo Rum, Myers Dark Rum,
Combier, Orgeat, Tiki Bitters*

PISCO SOUR

Ku Pisco, Fresh Lime, Simple Syrup, Angostura Bitters, Egg White

COSMOPOLITAN

Grey Goose Le Citron Vodka, Cointreau, Cranberry Juice, Fresh Lime



SIGNATURE COCKTAILS

18

SMOKY PALOMA

*Cazadores Reposado Tequila, El Silencio Mezcal,
Grapefruit Juice, Lime, Hellfire Bitters*

BEAT THE DRUM

*Hendrick's Gin, Drambuie, Green Chartreuse, Beet-Basil Syrup,
Fresh Citrus, Burlesque Bitters*

CHURCHILL SOUR

*Frey Ranch Bourbon, Sage-Infused Simple Syrup, Lemon Juice,
Egg Whites, Oils of Lemon, Xocolatl Mole Bitters*

BLOSSOM TIME SANGRIA

*Grapefruit & Rose Ketel One, Rosé Wine, Fresh Pineapple,
Muddled Strawberries & Mint, Lime Juice, Splash of Soda*

CAMPFIRE SONG - 25

*Angel's Envy Bourbon, Dorda Double Chocolate Liqueur, Averna Amaro,
Housemade Marshmallow Syrup, Mesquite Smoke*

10

STRAWBERRY BALSAMIC SODA (NON-ALCOHOLIC)

Strawberry Balsamic Shrub, Club Soda, Fresh Lime, Blood Orange Bitters

LAVENDER LEMONADE (NON-ALCOHOLIC)

Fresh Lemon Juice, Lavender Simple Syrup

POMPELMO SPRITZ (NON-ALCOHOLIC)

Grapefruit Juice, Sanpellegrino Pompelmo, Muddled Basil & Lime, Rosewater