

## Starters

SHRIMP COCKTAIL ..... \$18

Citrus-poached shrimp, cocktail sauce, lemon

BOURBON BRUSSEL SPROUTS ..... \$11

Bourbon BBQ glaze, crumbled goat cheese, roasted pine nuts

GLAZED SCALLOPS ..... \$22

Two diver scallops, winter cous cous, blood orange beurre blanc, micro green

**\*\*PRIME RIB RAVIOLI ..... \$18**

Hand-made ravioli, wild mushroom demi glaze, roasted mushroom, truffle oil, chive

BRAISED MEATBALLS ..... \$13

Dry aged beef, tomato sauce, pecorino, focaccia

CRAB CAKE ..... \$20

Duo of crab cakes, tomato jam, micro green salad, meyer lemon beurre blanc

BULGOGI LETTUCE WRAPS ..... \$14

Thin shaved prime rib in Korean BBQ marinade, pickled vegetables, bibb lettuce, sweet & spicy glaze

**\*\*DEVILED EGGS ..... \$16**

Benton's bacon, tomato jam, truffle crumble

## Soups & Salads

SOUP OF THE DAY ..... \$9

Ask your server for today's selection

**\*\*WINTER FRUIT SALAD ..... \$10**

Seasonal mixed fruits, spiced cashews, dried cherry, blended lettuce, raspberry poppy vinaigrette

ADD CHICKEN ..... \$7

ADD SHRIMP ..... \$12

ADD SALMON ..... \$17

ADD SLICED SIRLOIN (7oz) ..... \$19

FRENCH ONION SOUP ..... \$9

Beef broth, braised onions, gruyere, croute

CAESAR SALAD ..... \$9

Romaine, herbed croutons, parmesan crisp

WEDGE SALAD ..... \$9

Iceberg, ranch, blue cheese crumbles, tomato, bacon

## Sandwiches

SERVED WITH BEER BATTERED FRIES

CIN CITY BURGER ..... \$20

8 oz prime beef patty, Tillamook cheddar, Nueske's bacon, signature chipotle burger sauce, lettuce, tomato, onion, pickles, toasted brioche bun

**\*\*VEGGIE SANDWICH ..... \$18**

Grilled carrot, roasted red pepper, lettuce, onion heirloom tomato, cucumber, feta hummus spread, toasted rustic focaccia

FRENCH DIP ..... \$20

Smoked prime rib, gruyere, toasted hoagie roll, au jus

**\*\*CHICKEN PARMESAN SANDWICH ..... \$19**

Crispy chicken breast, fresh mozzarella, basil pesto, red sauce, arugula, toasted ciabatta bun

**\*\* SEASONAL ADDITIONS**

\* These items can be served raw or undercooked. Consuming raw or partially cooked food increases the potential for food borne illness.

# From the Land

SERVED WITH BAKED POTATO, ONION STRAW GARNISH, SIGNATURE SEASONING  
 \*UNLESS NOTED\*

- \*8 OZ BEEF TENDERLOIN FILET MIGNON ..... \$58
- \*14 OZ PRIME NY STRIP ..... \$53
- \*18 OZ BONE -IN CAB RIBEYE .....\$80

## \*SURF & TURF

\$78

8oz beef tenderloin, lobster tail, choice of (2) sides, drawn butter, zip sauce

SMOKED BONE-IN PORK CHOP ..... \$40

Crispy brussels sprouts, twice baked sweet potato,  
maple mustard glaze

BUCATINI & MEATBALLS ..... \$24

House red sauce, three slow-braised meatballs,  
grated parmesan, fresh basil, alfredo sauce

PRIME RIB ..... 10 OZ \$39 | 16 OZ \$48

Slow-roasted prime rib, baked potato,  
grilled asparagus, au jus, creamy horseradish  
WHILE SUPPLIES LAST

### \*\*STEAK ADD-ONS

CRAB CAKE (1) .....\$9

LOBSTER TAIL

with DRAWN BUTTER.....\$21

BLUE CHEESE CRUSTED.....\$4

# From the Sea

CAJUN SHRIMP PASTA ..... \$28

Trinity vegetables, long noodles, seared shrimp,  
roasted plum tomatoes, micro cilantro

\*\*PAN SEARED FAROE ISLAND SALMON..... \$34

Winter cous cous, grilled asparagus, paprika butter

MOREL CRUSTED SCALLOPS ..... \$33

Roasted mushroom, crumbled goat cheese, plum  
tomatoes, herb polenta

FISH & CHIPS ..... \$20

Hand battered fish, preserved lemon tartar sauce,  
coleslaw, malt-vinegar fries

# Sides & Toppings

- |                        |                                    |                             |
|------------------------|------------------------------------|-----------------------------|
| HOUSE FRIES ..... \$5  | HERB POLENTA ..... \$5             | STEAMED BROCCOLI ..... \$6  |
| BAKED POTATO ..... \$5 | TWICE BAKED POTATO ..... \$6       | GRILLED ASPARAGUS ..... \$6 |
| SWEET POTATO ..... \$5 | TWICE BAKED SWEET POTATO ..... \$6 | WINTER COUS COUS..... \$6   |

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# White Wine

BY THE GLASS

			6 OZ	9 OZ	BOTTLE
Ca' Furlan	Prosecco	Italy	11	16	38
Enotria	Moscato	California	11	16	38
Trullo	Riesling	Germany	10	14	35
Tommasi	Pinot Grigio	Italy	11	16	38
Clic	Pinot Grigio	Italy	11	16	40
Le Hameau	Sauvignon Blanc	France	9	13	35
Kobal	Sauvignon Blanc	Slovenia	16	23	60
House of Brown	Chardonnay	California	15	21	55
Matthew Fritz	Chardonnay	California	12	17	40
Bonanno	Chardonnay	California	16	23	60
Roseblood	Rose	France	16	23	60

# Red Wine

BY THE GLASS

			6 OZ	9 OZ	BOTTLE
Jezebel	Pinot Noir	Oregon	16	23	60
Highway 12	Pinot Noir	California	14	19	50
Mary Taylor	Nero d'Avalo	Italy	13	18	45
Avignonesi	Toscana Rosso	Italy	13	18	45
Chateau German	Bordeaux Blend	France	10	14	35
Dancing Crow	Zinfandel	California	16	23	58
Greg Norman	Shiraz	Australia	10	14	35
Bodini	Malbec	Argentina	10	14	32
Grayson Cellars	Cabernet Sauvignon	California	10	14	32
Stump Jump	Cabernet Sauvignon	Australia	13	18	45
Sidekick	Cabernet Sauvignon	California	15	21	55

# Dessert Wine

SWEET RED

			6 OZ	9 OZ	BOTTLE
High Def	Sweet Red	Germany	9	13	35