

Starters

SHRIMP COCKTAIL \$18	BRAISED MEATBALLS \$14
Citrus-poached shrimp, cocktail sauce, lemon	Dry aged beef, tomato sauce, pecorino, focaccia
BOURBON BRUSSEL SPROUTS \$11	CRAB CAKE \$21
Bourbon BBQ glaze, crumbled goat cheese, roasted pine nuts	Duo of crab cakes, tomato jam, micro green salad, meyer lemon beurre blanc
GLAZED SCALLOPS \$24	BULGOGI LETTUCE WRAPS \$16
Two diver scallops, summer corn sauté, creamy smoked tomato, micro green	Thin shaved prime rib in Korean BBQ marinade, pickled vegetables, bibb lettuce, sweet & spicy glaze
**PRIME RIB SLIDERS (2) \$20	**SEARED TUNA \$20
Toasted brioche, Tillamook cheddar, onion straws, horsey cream, au jus, sweet potato fries in herb oil	Wonton slaw, cilantro lime vinaigrette, sweet & spicy sauces

Soups & Salads

SOUP OF THE DAY \$9	FRENCH ONION SOUP \$9
Ask your server for today's selection	Beef broth, braised onions, gruyere, croute
**SUMMER BERRY SALAD \$11	CAESAR SALAD \$9
Seasonal berries, mixed greens, toasted almonds, crumbled goat cheese	Romaine, herbed croutons, parmesan crisp
ADD CHICKEN \$8	WEDGE SALAD \$9
ADD GRILLED SHRIMP (4)..... \$14	Iceberg, ranch, blue cheese crumbles, tomato, bacon
ADD SALMON \$18	
ADD SLICED SIRLOIN (7oz) \$19	

Sandwiches

SERVED WITH BEER BATTERED FRIES

CIN CITY BURGER \$20	FRENCH DIP \$23
8 oz prime beef patty, Tillamook cheddar, Nueske's bacon, signature chipotle burger sauce, lettuce, tomato, onion, pickles, toasted brioche bun	Smoked prime rib, gruyere, toasted hoagie roll, au jus
**BBQ GRILLED CHICKEN \$19	CHICKEN PARMESAN SANDWICH \$19
Grilled chicken breast, bourbon BBQ sauce, Tillamook cheddar, Nueske's bacon, heirloom tomato, bibb lettuce, red onion, toasted brioche bun	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 CAB BEEF TENDERLOIN FILET MIGNON \$59
- *14 OZ PRIME NY STRIP \$55
- *18 OZ BONE -IN CAB RIBEYE\$82

**STEAK ADD-ONS

CRAB CAKE (1) \$11	GRILLED GARLIC SHRIMP (4).....\$14	BLUE CHEESE CRUSTED.....\$4
LOBSTER TAIL with DRAWN BUTTER\$23	BOURBON GLAZED ONIONS\$6	SAUTEED WILD MUSHROOMS\$6

*SURF & TURF \$78

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

HAND-CUT PORK CHOP(1E) \$38 | (2E) \$44
Crispy brussels sprouts, sweet potato casserole,
maple mustard glaze

BUCATINI & MEATBALLS \$26
House red sauce, three slow-braised meatballs,
grated parmesan, fresh basil, alfredo sauce

**CHICKEN PARMESAN PASTA\$26
Crispy chicken breast, fresh mozzarella, basil pesto,
house red sauce, long noodle

PRIME RIB10 OZ \$42 | 16 OZ \$51
Slow-roasted prime rib, baked potato,
grilled asparagus, au jus, creamy horseradish
WHILE SUPPLIES LAST

**SOUTHWEST PASTA \$26
Roasted plum tomatoes, pico de gallo, asiago cream
sauce, long noodle, micro cilantro
ADD CHICKEN \$8 ADD GRILLED SHRIMP (4) \$14
ADD SALMON \$18 ADD SLICED SIRLOIN (7oz) \$19

From the Sea

MOREL CRUSTED SCALLOPS \$38
Crumbled goat cheese, roasted tomatoes, wild
mushroom risotto

PAN SEARED FAROE ISLAND SALMON..... \$35
Summer corn sauté, steamed broccoli, paprika
butter

FISH & CHIPS \$21
Hand battered cod, preserved lemon tartar sauce,
coleslaw, malt-vinegar fries

Sides

HOUSE FRIES \$5	TWICE BAKED POTATO \$5	STEAMED BROCCOLI \$6
BAKED POTATO \$5	GRILLED ASPARAGUS \$6	SUMMER CORN SAUTÉ \$6
SWEET POTATO \$5	SWEET POTATO \$6	WILD MUSHROOM \$6
	CASSEROLE	RISOTTO

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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	Toscano 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



HAPPY *Hour*

THURS - SAT 4 - 6PM
SUN 2 - 4PM

FRENCH ONION SOUP | \$6

Beef broth
Braised onions
Gruyere
Crouté

BRUSSEL SPROUTS | \$6

Bourbon BBQ glaze
Crumbled goat cheese
Roasted pine nuts

SWEET POTATO FRIES | \$5

Sweet potato french
fries tossed in herb oil

FISH TACOS | \$16

Blackened seared cod
Flour tortillas
Cilantro lime aioli
Pico de gallo
with Street corn salad

GRILLED SHRIMP | \$14

Butterflied garlic
butter shrimp
Toasted crostini
with Lemon aioli and
cocktail sauce

CIN CITY SLIDERS | \$14

Prime blend beef
patties
Pepperjack cheese
Bacon jalapeno jam
Onion straws
with Sweet potato fries