

Starters

BOURBON BRUSSELS SPROUTS \$11	SHRIMP COCKTAIL \$18
Bourbon BBQ glaze, crumbled goat cheese, toasted pine nuts	Citrus-poached shrimp, cocktail sauce, lemon
**HEIRLOOM BRUSCHETTA \$14	PRIME RIB SLIDERS (2) \$20
Tomato parmesan mix, grilled baguette, sundried tomato pesto, basil oil	Toasted brioche, Tillamook cheddar, onion straws, horsey cream, au jus, sweet potato fries in herb oil
BRAISED MEATBALLS \$15	CRAB CAKE \$21
Dry aged beef, tomato sauce, pecorino, focaccia	Duo of crab cakes, spiced tomato jam, micro green salad, myer lemon beurre blanc
BULGOGI LETTUCE WRAPS \$16	**MOREL CRUSTED SCALLOPS \$23
Thin shaved prime rib in Korean BBQ marinade, pickled vegetables, bibb lettuce, sweet & spicy glaze	Two diver scallops, wild mushroom risotto, crumbled goat cheese, micro greens

Soups & Salads

SOUP OF THE DAY \$9	WEDGE SALAD \$9
Ask your server for today's selection	Iceberg, ranch, blue cheese crumbles, tomato, bacon
FRENCH ONION SOUP \$10	CAESAR SALAD \$9
Beef broth, braised onions, gruyere, croute	Romaine, herbed croutons, parmesan crisp
**WINTER SPINACH SALAD \$11	
Apples, red onion, mixed greens, toasted walnuts, crumbled feta cheese, balsamic vinaigrette	
ADD CHICKEN \$9	ADD SALMON \$18
ADD GRILLED SHRIMP (4) \$15	ADD SLICED SIRLOIN (7oz) \$19

Sandwiches

SERVED WITH BEER BATTERED FRIES

**BRUSCHETTA CHICKEN \$19	*CIN CITY BURGER \$21
Grilled chicken breast, bruschetta mix, al pomodoro sauce, toasted brioche bun	8oz prime beef patty, Tillamook cheddar, Nueske's bacon, signature chipotle burger sauce, lettuce, tomato, onion, pickles, toasted brioche bun
CHICKEN PARMESAN \$19	FRENCH DIP \$23
Crispy chicken breast, fresh mozzarella, basil pesto, red sauce, arugula, toasted ciabatta bun	Smoked prime rib, gruyere, au jus, toasted hoagie roll

Sides

HOUSE FRIES \$5	BAKED POTATO \$5	SWEET POTATO \$5
STEAMED BROCCOLI \$5	TWICE BAKED POTATO \$6	GRILLED ASPARAGUS \$6
**ROASTED WINTER VEGETABLES \$6	SWEET POTATO CASSEROLE \$6	WILD MUSHROOM RISOTTO \$6

**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

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

*14oz PRIME NY STRIP	\$56
*8oz CAB BEEF TENDERLOIN FILET MIGNON	\$60
*18oz BONE-IN CAB RIBEYE	\$83

STEAK ADD-ONS

BLUE CHEESE \$5	BOURBON GLAZED \$6	GRILLED GARLIC \$15
CRUSTED	ONIONS	SHRIMP (4)
SAUTEED WILD \$6	CRAB CAKE (1) \$11	LOBSTER TAIL \$23
MUSHROOMS		WITH DRAWN BUTTER

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

BUCATINI & MEATBALLS \$27
House red sauce, three slow-braised meatballs, grated parmesan, fresh basil, alfredo sauce

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

PRIME RIB (10oz) \$43 | (16oz) \$52
Slow-roasted prime rib, baked potato, grilled asparagus, au jus, creamy horseradish
WHILE SUPPLIES LAST

BAJA PASTA \$26
Roasted plum tomatoes, pico de gallo, asiago cream sauce, micro cilantro, long noodle

ADD CHICKEN \$9	ADD SALMON \$18
ADD GRILLED SHRIMP (4) \$15	ADD SLICED SIRLOIN (7oz) \$19

*SURF & TURF | \$80

WHILE SUPPLIES LAST

8oz beef tenderloin, lobster tail, choice of two sides, drawn butter, zip sauce

From the Sea

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

PAN SEARED FAROE ISLAND SALMON \$35
Roasted winter vegetable, steamed broccoli, paprika butter

BOURBON GLAZED SCALLOPS \$36
Brussels sprouts & bacon sauté, sweet potato puree, maple brown butter

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