

BEGINNINGS

Ahi Tuna 24	Diver Scallops 36 with bacon jam	III Forks Salad 16 toasted pecans, blue cheese, Granny Smith apples, maple pecan vinaigrette
Shrimp Cocktail* 24	Spinach & Artichoke Dip 24 VEGETARIAN	Wedge Salad 16
Crabcake 24 creole beurre blanc	Chicken Fried Lobster 39	Caesar Salad 16
Chilled Seafood Platter MKT	Onion Rings 17	French Onion Soup 12
Calamari 24 marinara, Thai chili	Beef Croustades 23	Lobster Bisque 18

STEAKS

AMERICAN WAGYU

SNAKE RIVER FARMS

Gold NY Strip* 16 oz | 136
Gold Bone-In Ribeye* 24 oz | 179

*Served with flamed
Jack Daniels Bottled-In-Bond Bourbon
Infused Maldon Salt*

CLASSICS

Filet Mignon* 6 oz | 55 8 oz | 58
10 oz Filet Mignon* "Baseball Cut" | 65
Strip "Filet"* 8 oz | 49
USDA Prime NY Strip* 16 oz | 73
USDA Prime Boneless Ribeye* 16 oz | 74
Ribeye Cap* 7 oz | 59
hand-rolled spinalis, Nueske's bacon
Eye of Ribeye Pepper Steak* 10 oz | 53

BONE-IN

Tomahawk Ribeye* 32 oz | 142
USDA Prime Bone-In Ribeye* 24 oz | 89

DRY AGED

CERTIFIED ANGUS BEEF®
PRIME 75 DAY

Bone-In NY Strip* 18 oz | 116
Bone-In Ribeye* 28 oz | 164

*Served with flamed
Jack Daniels Bottled-In-Bond Bourbon
Infused Maldon Salt*

BUTTERS & CROWNS

Oscar Style 16 jumbo lump crab, asparagus, hollandaise	Blue Cheese Crown 9 roasted garlic, bordelaise	Lobster Tail MKT cold water, drawn butter	King's Butter 16 black truffles, honey, foie gras
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SEAFOOD & SPECIALITIES

Atlantic Salmon* 42 tarragon chimichurri	Steak Frites 34 Petite Tender, Garrison Brothers Tarragon Butter, Fries
Chilean Seabass* 56	Prime Double-Cut Pork Chop* 39 serrano peach BBQ sauce, balsamic glaze
Fish of the Day* MKT	Chicken Fried Filet Mignon* 34
Roasted Chicken 32	Charred Cauliflower Steak 32 VEGAN

STEAKHOUSE BURGERS

FEATURING 100% CERTIFIED ANGUS BEEF®
Served with fries

Prime Burger* 27 4 yr aged cheddar, lemon aioli	Truffled Mushroom Burger* 28 portabella mushrooms, King's butter, yellow onion	Crispy Veggie Burger 22 VEGETARIAN lentil cake, lettuce, red onion, pickle
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SIDES

Off-the-Cob Cream Corn 15	Sautéed Mushrooms 14	Fresh Asparagus 17
Seasonal Vegetables 16	Sautéed Spinach 13	Fried Brussels Sprouts 16
Mashed Potatoes 12	Lobster Mac & Cheese 26	Six Cheese Potatoes 17

PRIVATE DINING ROOMS AVAILABLE

Call us and let our culinary team prepare the perfect menu for your special occasion.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness Please direct any food allergy concerns to the manager prior to placing your order.*

Featured Wines by the Glass

SPARKLING & ROSÉ

SPARKLING

Lucien Albrecht 'Brut', <i>Crémant d'Alsace</i>	14
Gratien & Meyer 'Brut Rosé', <i>Crémant de Loire</i>	14

MOSCOTO

i Vignaioli di Santo Stefano by Ceretto, <i>d'Asti</i>	16
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ROSÉ

Belle Glos 'Oeil de Perdrix', <i>Sonoma County</i>	15
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WHITE

CHARDONNAY

Calera, <i>Central Coast</i>	14
Chalk Hill, <i>Russian River</i>	17
Flowers, <i>Sonoma Coast</i>	23

SAUVIGNON BLANC

Cuvaison, <i>Carneros</i>	18
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PINOT GRIGIO

Ferrari-Carano, <i>Russian River Valley</i>	14
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RIESLING

Dr. Fischer 'Estate', <i>Mosel</i>	15
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RED

CABERNET SAUVIGNON

Hess 'Shirtail Ranches', <i>North Coast</i>	16
Treana, <i>Paso Robles</i>	19
Austin Hope, <i>Paso Robles</i>	25

PINOT NOIR

Benton Lane, <i>Willamette Valley</i>	16
Crossbarn by Paul Hobbs, <i>Sonoma Coast</i>	20

COCKTAILS

COCKTAILS & CAVIAR

Tito's Handmade Martini	Tito's Handmade Vodka, 1888 Hand Pressed Olive Juice, bacon and blue cheese-stuffed olives	17
French 75	Gunpowder Irish Gin, Lunetta Prosecco, fresh lemon juice, simple syrup	16
Kir Royale	Lucien Albrecht Crémant d'Alsace Brut, Combiér Crème de Mûre Liqueur	16
Lucien Albrecht Crémant d'Alsace Brut	Floral & expressive aromas of apple, peaches & apricots with ripe fruit on the palate	14
Caviar Canapé	Petrossian Royal Ossetra Caviar, blini, Crème Fraiche, fresh dill	17

Garrison Brothers Old Fashioned	Garrison Brothers Small Batch Bourbon, Angostura Bitters, simple syrup	19
Ketel One Mule	Ketel One Vodka, Fever-Tree Ginger Beer, fresh lime juice	13
Love Potion	Housemade strawberry infused Absolut Elyx Vodka, Cointreau, fresh lime juice, Monin Agave Nectar, mint	16
Manhattan	Woodford Reserve Bourbon, Carpano Antica Sweet Vermouth, Angostura and Peychaud's Bitters, Pig Candy	14
Aperol Spritz	Aperol, Lunetta Prosecco, Q Club Soda	15
Blackberry Smash	Jameson Black Barrel Irish Whiskey, fresh lime juice and lemon juice, Monin Blackberry Purée, Topo Chico	14
The Grand Margarita	Don Julio Silver Tequila, Grand Marnier Orange Liqueur, fresh lime juice, Monin Agave Nectar, orange juice	16
Añejo Old Fashioned	La Caza Añejo Tequila, Monin Agave Nectar, Angostura Bitters, Fee Brothers Orange Bitters	17
Berry Tea Punch	Don Q Reserva 7 Rum, Raspberry Reäl, fresh lemon juice, black tea	13
Bee's Knees	The Botanist Gin, fresh lemon juice, Peach Reäl, Monin Honey Syrup, orange juice	15
Strawberry Rose Sidecar	Remy Martin VSOP, Cointreau Orange Liqueur, Monin Strawberry Rose Syrup, fresh lemon juice, Lunetta Prosecco	16
	(Classic Sidecar also available)	



CORAVIN®

PREMIUM POURS

PINOT NOIR

Belle Glos 'Clark & Telephone', <i>Santa Maria Valley</i>	24
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CABERNET SAUVIGNON

Faust, <i>Napa Valley</i>	33
Justin 'Isosceles', <i>Paso Robles</i>	36
Adaptation, by Odette, <i>Napa Valley</i>	40
Caymus, <i>Napa Valley</i>	50

RED BLEND

Paraduxx, <i>Napa Valley</i>	29
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MERLOT

Decoy by Duckhorn, <i>Sonoma County</i>	16
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RED BLEND

Caymus-Suisun 'The Walking Fool', <i>Suisun Valley</i>	18
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MALBEC

Vina Cobos 'Felino', <i>Mendoza</i>	16
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CHIANTI CLASSICO

Marchesi Antinori Pèppoli, <i>Chianti Classico DOCG</i>	18
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PETITE SIRAH

Two Angels, <i>Red Hills, Lake County</i>	15
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