

BEGINNINGS

Ahi Tuna 24	Diver Scallops 36 with bacon jam	III Forks Salad 16 toasted pecans, bleu 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

Served with whipped potatoes, sugar snap peas, off-the-cob cream corn, ripe tomatoes and spring onions

AMERICAN WAGYU

SNAKE RIVER FARMS

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

*Served with flamed
Jack Daniel's 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® BRAND
PRIME 75 DAY

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

*Served with flamed
Jack Daniel's Bottled-In-Bond Bourbon
Infused Maldon Salt*

JAPANESE WAGYU

A5 MIYAZAKI GYU

Striploin* | 28 /oz

Filet Mignon* | 34 /oz

† sizes based on availability

BUTTERS & CROWNS

Oscar Style | 16
jumbo lump crab, asparagus, hollandaise

Bleu Cheese Crown | 9
roasted garlic, bordelaise

Lobster Tail | MKT
cold water, drawn butter

King's Butter | 16
black truffles, honey, foie gras

SEAFOOD & SPECIALITIES

Atlantic Salmon* | 42
tarragon chimichurri

Chilean Seabass* | 56

Fish of the Day* | MKT

Roasted Chicken | 32

Steak Frites | 34
Petite Tender, Garrison Brothers Tarragon Butter, Fries

Prime Double-Cut Pork Chop* | 39
serrano peach BBQ sauce, balsamic glaze

Chicken Fried Filet Mignon* | 34

Charred Cauliflower Steak | 32
VEGAN

STEAKHOUSE BURGERS

FEATURING 100% CERTIFIED ANGUS BEEF® BRAND
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

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

MOSCATO

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



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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COCKTAILS

SUMMER SPRITZ

Aperol Spritz Aperol, Lunetta Prosecco, Q Mixers Club Soda 15

Citrus Sparkler The Botanist Gin, Monin Winter Citrus Syrup, fresh lemon juice, plum bitters, Q Mixers Club Soda 14

Orange Fizz Don Q Naranja Rum, Licor 43, fresh lemon juice, Q Mixers Club Soda 14

Garrison Brothers Old Fashioned Garrison Brothers Small Batch Bourbon, Angostura Bitters, simple syrup 19

Tito's Handmade Martini Tito's Handmade Vodka, 1888 Hand Pressed Olive Juice, bacon and bleu cheese-stuffed olives 17

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

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)