

# CHEF'S SELECTIONS

## **CAVIAR SERVICE\***

TRADITIONAL TRIMMINGS, BRIOCHE TOAST, BLINIS

### **RUSSIAN OSETRA**

30 gram / 225    50 gram / 350

## **RED & YELLOW BABY BEET SALAD<sup>v</sup>**

PISTACHIO-TARRAGON PESTO, HONEYCRISP APPLE,  
ROASTED GARLIC GOAT CHEESE

22

## **ALASKAN KING CRAB PASTA\***

OYSTER MUSHROOMS, BASIL, MEYER LEMON SAUCE

22 / 44

## **ALL NATURAL FILET MIGNON\***

THE PETIT FAMILY OF SANTA CAROTA FARMS RANCH FREE RANGE,  
GRASS FED & CARROT FINISHED ANGUS CATTLE  
BAKERSFIELD, CALIFORNIA

8 oz. 68

## **BROILED ALASKAN KING CRAB\***

ORANGE-TARRAGON BUTTER

MP

## **SIDE DISH**

## **BLUE CRAB SARDINIAN GNOCCHI\***

SHAVED BLACK TRUFFLE, BLUE CRAB,  
PARMESAN CREAM

26

V – vegetarian    MP – market price

\*Consuming raw or undercooked meat, poultry, seafood, shellfish  
or eggs may increase your risk of a food borne illness.

# STARTERS, SOUP & SALADS

## **SEAFOOD SPECTACULAR\***

chilled selection of the ocean's finest Maine lobster, king crab legs,  
jumbo shrimp, oysters, crab cocktail  
(serves four)  
108

<b>OYSTERS ON THE HALF SHELL*</b> cocktail sauce, red wine mignonette	21 / 42
<b>MARYLAND BLUE CRAB CAKE*</b> housemade pickles, dill, remoulade sauce	25
<b>CHILLED JUMBO SHRIMP COCKTAIL*</b>	25
<b>KING CRAB SOUP*</b> Old Bay, tomato, aromatic vegetables, puff pastry crouton	20
<b>SW CHOPPED SALAD</b> avocado, crisp potatoes, Dijon vinaigrette	19
<b>BABY ICEBERG SALAD*</b> grilled black pepper bacon, tomato, buttermilk blue dressing	19
<b>CAESAR SALAD*</b> garlic-paprika crouton, classic dressing	19
<b>SPICY BIG EYE TUNA TARTARE*</b> pickled Japanese vegetables, avocado cream, crisp furikake	26

EXECUTIVE CHEF DAVID WALZOG

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## JAPANESE WAGYU

Wagyu cattle are known worldwide for producing meat with exceptional marbling characteristics and naturally enhanced flavor, tenderness, and juiciness. All of our Japanese Wagyu has a quality score of A5 and marble score between 8-10  
– Chef David Walzog.

### KOBE, HYOGO PREFECTURE

100% Tajima Cattle, very rare and exclusive; refined sweetness, rich flavor, delicate texture  
**TENDERLOIN\* / NEW YORK STRIP\* / RIB EYE\* / RIB CAP\***  
300 4 oz.  
4 oz. minimum, 75 per additional ounce, check with server for available cuts

### IDEUE FARM, KAGOSHIMA PREFECTURE, NEW YORK STRIP\*

180 4 oz.  
4 oz. minimum, 45 per additional ounce

## DOMESTIC WAGYU

### DRY AGED SNAKE RIVER FARMS GOLD GRADE, NEW YORK STRIP\*

deeply marbled with a wonderful complexity and subtle sweetness  
105 10 oz.

## ADD TO THE STEAK

<b>ALASKAN KING CRAB OSCAR*</b>	30
<b>BLACK TRUFFLE BUTTER</b>	14
<b>MAINE LOBSTER*</b>	45
<b>MAPLE GLAZED BACON &amp; SHALLOTS*</b>	9
<b>PEPPERCORN SHRIMP SCAMPI*</b>	25
<b>SMOKED BLUE CHEESE CRUST</b>	7

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# CHARRED PRIME CUT STEAKS & CHOPS

Our aged steaks and chops are procured from the finest Midwestern ranchers and meet our strict quality standards.

Béarnaise,\* Jalapeño-Tropical Fruit and SW steak sauces are available upon request.

<b>BONELESS RIB EYE*</b>	18 oz.	68
<b>BONE-IN RIB EYE*</b>	24 oz.	86
<b>NEW YORK STRIP*</b>	16 oz.	69
<b>FILET MIGNON*</b>	9 / 12 oz.	64 / 85
<b>DRY AGED BONE-IN NEW YORK*</b> (45 days)	18 oz.	76
<b>DRY AGED TOMAHAWK CHOP*</b> (90 days)	30 oz.	145

## DOUBLE CUTS

<b>DRY AGED PORTERHOUSE*</b> (45 days)	40 oz.	158
<b>CHILE RUBBED DOUBLE RIB EYE*</b>	42 oz.	145
<b>PEPPER CRUSTED CHATEAUBRIAND*</b>	22 oz.	142

## SIDE DISHES

AU GRATIN POTATOES	16	PARMESAN CREAMED SPINACH	16
BAKED FENNEL MAC & CHEESE	17	ROASTED JUMBO ASPARAGUS	19
BLACK TRUFFLE CREAMED CORN	16	SW FRENCH FRIES	14
BLUE CRAB SARDINIAN GNOCCHI* 26 shaved black truffle, blue crab, Parmesan cream		SAUTÉED WILD MUSHROOMS	18
BRUSSELS SPROUTS* 18 applewood smoked bacon, honey mustard		YUKON GOLD POTATO PURÉE	16

# MAIN COURSES

<b>PAN ROASTED SEA SCALLOPS*</b> English pea risotto, pea vines, black truffle sauce	48
<b>BUTTER POACHED MAINE LOBSTER*</b> roasted garlic and cauliflower purée, lobster glace	MP
<b>FARO ISLAND WHITE SOY GLAZED SALMON*</b> sesame yu-choy, king trumpet mushrooms, ginger and matsutake soy broth	47
<b>GRILLED ALASKAN HALIBUT*</b> spring peas, morel mushrooms, ramp butter sauce	48
<b>PAN ROASTED JIDORI™ CHICKEN*</b> fava bean purée, crisp chicken fat potatoes, Madeira poultry jus	39
<b>PAN SEARED RACK OF LAMB*</b> confit tomatoes, Laura Chenel goat cheese, charred tomato sauce	75

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MP – market price

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## THE CLASSICS

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### PROFITEROLES

coffee, vanilla, chocolate ice creams,  
pistachio, caramel, raspberry sauces  
16

### MOLTEN CHOCOLATE CAKE<sup>gf</sup>

sweet cream ice cream  
16

(Please allow 15 minutes preparation time)

### COOKIE BUTTER CHEESECAKE

milk chocolate Biscoff cookie butter ganache  
16

### ROCKY ROAD

chocolate almond crumble toasted marshmallow,  
sweet cream ice cream  
18

### TAHITIAN VANILLA CRÈME BRÛLÉE

raspberries, whip cream,  
shortbread cookies  
16

### HOUSEMADE SELECTION OF ICE CREAMS AND SORBETS

choice of three 14

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## TO SHARE

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### FUNNEL CAKES & STRAWBERRIES

creme anglaise, salted caramel, chocolate fudge  
23

### PASTRY CHEF

Michael Outlaw

gf – Gluten free ingredients

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## DESSERT WINE

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CHATEAU GRAVAS, SAUTERNES, 2015	15
ROYAL TOKAJI, 5 PUTTONYOS ASZU, 2013	26
DOLCE, FAR NIENTE, NAPA VALLEY 2012	28
BANYULS, MICHEL CHAPOUTIER, 2016	16

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## GRAPPA

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DI SASSICAIA, 2012	35
GAJA DARMAGI	35

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## PORTS

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DOW'S, LBV 2012	12
DOW'S, VINTAGE 1985	43
DOW'S VINTAGE 1994	52
DOW'S, VINTAGE 2000	40
DOW'S, VINTAGE 2003	44
FONSECA, 20 YEAR TAWNY	20
FONSECA, VINTAGE 2009	34

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## MADEIRA

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BOSTON BUAL, RARE WINE CO.	20
BROADBENT, SERCIAL 10 YR	20
BROADBENT, VERDELHO 10 YR	20
BROADBENT, BOAL 10 YR	20
BROADBENT, MALMSEY 10 YR	20