

RAW BAR **SEAFOOD TOWER** HALF MAINE LOBSTER, KING CRAB LEGS, OYSTERS, SHRIMP, TUNA TARTARE MKT
OYSTERS DAILY WEST COAST SELECTION, COCKTAIL SAUCE, MIGNONETTE 18 ½DZ. | 33 DZ.
WILD BAJA SHRIMP COCKTAIL CLASSIC COCKTAIL SAUCE, CAPER-LEMON AIOLI 25
TUNA TARTARE SOY, AVOCADO, PICKLED FRESNO CHILI, HERBS, CRISPY WONTON 22
CHILLED OCTOPUS ROMESCO, SQUID INK, BABÉ FARM GREENS, MARCONA ALMOND 22

APPETIZERS **CHARCUTERIE** CHEF'S SELECTION OF LOCAL CHEESE & CURED MEAT, OLIVES, MUSTARD, FIG CHUTNEY, MARCONA ALMONDS, GRAPES, GRILLED BAGUETTE, CRACKERS 38
LUMP CRAB CAKE ROASTED CORN, CILANTRO, CHILI OIL, PASSION-FRUIT AIOLI 22
BEEF CARPACCIO SLICED BEEF TENDERLOIN, SHALLOT, FRIED CAPERS, CAPERBERRIES, PARMESAN CRISP, CURED EGG YOLK, PICKLED MUSTARD SEEDS, CRÈME FRAÎCHE 16
CHARRED SHISHITO PEPPERS SEA-SALT, SONOMA OLIVE OIL, CITRUS DRIZZLE 9
ROASTED BONE MARROW BRIOCHE, PICKLED SHALLOT, WATERCRESS 15
CANDIED BACON RED CHILI FLAKE 12

SOUPS **LOBSTER BISQUE** SHERRY, PORT REDUCTION, TARRAGON CRÈME FRAÎCHE, LOBSTER POTATO CAKE 14
FRENCH ONION GRATIN GRUYÈRE, BEEF BROTH, CROUTON 12

SALADS **BABÉ FARM GREENS** STRAWBERRIES, LAURA CHENEL GOAT CHEESE, HEIRLOOM TOMATO, SPICED CALIFORNIA ALMONDS, CUCUMBER & CARROT RIBBONS, LEMON-SHALLOT VINAIGRETTE 15
CAESAR BABY ROMAINE, PARMIGIANO-REGGIANO, SOURDOUGH CROUTON, CAESAR DRESSING, MARINATED WHITE ANCHOVY 15
BABY ICEBERG PECAN WOOD BACON, TOY BOX TOMATOES, PICKLED RED ONIONS, POINT REYES BLUE CHEESE DRESSING 15
POACHED APPLE LAURA CHENEL GOAT CHEESE, NUESKE'S BACON, PISTACHIO, BALSAMIC GLAZE, CHAMPAGNE VINAIGRETTE 15

- STEAKS & CHOPS -

PRIME FILET MIGNON
 PETITE 7oz. 42 | EXECUTIVE 12oz. 68
VEAL CHOP
 DOUBLE CUT 24oz. 65

**CREEKSTONE FARMS
 NEW YORK STRIP**
 30 DAY DRY AGE 16oz. 58
 BONE-IN 22oz. 78

CREEKSTONE FARMS RIB EYE
 PRIME BONELESS 18oz. 64
 PRIME BONE-IN CHOP 24oz. 80
MIYAZAKI A5 WAGYU
 5oz. MKT | 8oz. MKT

- CHEF'S CUTS -

**CREEKSTONE FARMS
 BLACK ANGUS TOMAHAWK**
 48oz.
 128

**RANGER'S VALLEY
 AUSTRALIAN WAGYU
 NEW YORK STRIP**
 14oz.
 118

**CREEKSTONE FARMS
 BLACK ANGUS
 PORTERHOUSE**
 PRIME 32oz.
 108

- ADD ONS -

BÉARNAISE 5
 HORSERADISH CREAM SAUCE 5
 OSCAR TOPPER 26
 ROASTED MARROW BONE 12
 SEARED SCALLOP 27

ROASTED GARLIC BUTTER 5
 ARGENTINIAN CHIMICHURRI 5
 BUTTER POACHED ½ MAINE LOBSTER MKT
 JUMBO LUMP CRAB 4oz. 18
 KING CRAB LEGS MKT

SR STEAK SAUCE 5
 ARMAGNAC PEPPERCORN SAUCE 5
 HORSERADISH CRUST 6
 POINT REYES BLUE CHEESE 6
 SHRIMP SCAMPI 20

- ENTRÉES -

8oz MAINE LOBSTER TAIL
 TARRAGON BUTTER, ESPELETTE,
 GRILLED LEMON
 MKT

SEARED SCALLOPS
 YELLOW CORN, NUESKE'S BACON,
 RATTI BROTHERS CHERRY TOMATO
 45

ORA KING SALMON
 MUSTARD-CITRUS RUB,
 CAPER GREMOLATA
 42

BRAISED LAMB SHANK
 CABRILLO FARMS ENGLISH PEAS,
 LAMB JUS
 42

ROASTED MARY'S FARM CHICKEN
 NATURAL JUS,
 ROSEMARY, GARLIC
 32

CHILEAN SEABASS
 BOUILLABAISSE SAUCE,
 PARSLEY OIL
 45

KING CRAB
 GARLIC BUTTER,
 CHARRED LEMON
 MKT

- SHAREABLE SIDES -

YUKON GOLD POTATO PUREÉ 10
 PARMESAN HERB FRIES 10
 LOADED BAKED POTATO 12
 DURST ORGANICS ASPARAGUS 14

LOBSTER CHEESE CAVATAPPI 16
 SPICY CAULIFLOWER WITH PINE NUTS 10
 CREAMED CORN 10
 RIVERDOG FARMS CREAMED SPINACH 12

SAUTÉED WILD MUSHROOMS WITH
 COGNAC 12
 FULL BELLY FARMS BROCCOLINI WITH
 GARLIC 12

EXECUTIVE CHEF: KYLE CRENSHAW | GENERAL MANAGER: LAUREN CROWLEY

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES.

SR Prime
 STEAKHOUSE