

**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** 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** **FRENCH ONION GRATIN** GRUYÈRE, BEEF BROTH, CROUTON 12  
**CLAM CHOWDER** CLAMS, POTATO, BACON, CELERY 14

**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 -

**CREEKSTONE FARMS  
PRIME FILET MIGNON**  
PETITE 7oz. 52 | EXECUTIVE 12oz. 72

**SUPERIOR FARMS LAMB T-BONE**  
16oz. 65

**CREEKSTONE FARMS  
NEW YORK STRIP**  
30 DAY DRY AGE 16oz. 62

**CREEKSTONE FARMS RIB EYE**  
PRIME BONELESS 18oz. 67  
PRIME BONE-IN CHOP 24oz. 83

**MIYAZAKI A5 WAGYU**  
5oz. MKT | 8oz. MKT

## - CHEF'S CUTS -

**CREEKSTONE FARMS  
TOMAHAWK**  
PRIME 48oz. 128

**RANGER'S VALLEY  
AUSTRALIAN WAGYU  
NEW YORK STRIP**  
14oz. 124

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

## - ADD ONS -

BÉARNAISE 5  
HORSERADISH CREAM SAUCE 5  
OSCAR TOPPER 26  
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**  
BUTTERNUT SQUASH,  
SAGE, BROWN BUTTER  
45

**ORA KING SALMON**  
MUSTARD-CITRUS RUB,  
CAPER GREMOLATA  
42

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

**CHILEAN SEABASS**  
BOUILLABAISSE SAUCE,  
PARSLEY OIL  
49

**KING CRAB**  
GARLIC BUTTER,  
CHARRED LEMON  
MKT

**SHORT RIB**  
PARSNIP PURÉE,  
HEIRLOOM CARROTS, PESTO  
48

## - SHAREABLE SIDES -

YUKON GOLD POTATO PUREÉ 10  
PARMESAN HERB FRIES 10  
LOADED BAKED POTATO 12  
DURST ORGANICS ASPARAGUS 14  
LOBSTER CHEESE CAVATAPPI 20

RIVERDOG FARMS CREAMED SPINACH 12  
GLAZED HEIRLOOM CARROTS WITH GINGER & AGAVE 12  
SPAGHETTI SQUASH WITH BASIL & PISTACHIO 10  
SAUTÉED WILD MUSHROOMS WITH COGNAC 12  
BRUSSELS SPROUTS WITH PANCETTA & PARMESAN 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