

CHILLED SEAFOOD **SEAFOOD TOWER** HALF MAINE LOBSTER, ALASKAN KING CRAB LEGS, WEST COAST OYSTERS, BAJA SHRIMP, SPANISH OCTOPUS CRUDO
OYSTERS DAILY WEST COAST SELECTION, COCKTAIL SAUCE, MIGNONETTE
WILD BAJA SHRIMP COCKTAIL CLASSIC COCKTAIL SAUCE, CAPER-LEMON AIOLI
ALASKAN WILD SALMON CAVIAR BUTTERED BRIOCHE TOAST, SMOKED SALMON MOUSSE, TRUFFLE CREAM
SPANISH OCTOPUS CARPACCIO WATERCRESS, BLACK GARLIC AIOLI, MARCONA ALMOND, LIME OLIVE VINAIGRETTE, SQUID INK CORAL

APPETIZERS **LUMP CRAB CAKE** CILANTRO, CHILI OIL, POMEGRANATE AIOLI
WAGYU STEAK TARTARE SHALLOTS, PICKLED CUCUMBER, FRIED CAPERS, TRUFFLE OIL, CRÈME FRAÎCHE, CONFIT EGG YOLK, GRILLED BAGUETTE
CHARRED SHISHITO PEPPERS GRILLED BELL PEPPERS, SEA-SALT, HABANERO HONEY ROMESCO, CITRUS DRIZZLE
ROASTED BONE MARROW BRIOCHE, PICKLED SHALLOT, WATERCRESS
PORK BELLY CRISPY PORK SKIN, APPLE GEL, PICKLED RED CABBAGE, CARAMELIZED ONION PUREE

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

SALADS **BABÉ FARM GREENS** STRAWBERRIES, LAURA CHENEL GOAT CHEESE, HEIRLOOM TOMATO, SPICED CALIFORNIA ALMONDS, CUCUMBER & CARROT RIBBONS, LEMON-SHALLOT VINAIGRETTE
CAESAR BABY ROMAINE, PARMIGIANO-REGGIANO, SOURDOUGH CROUTON, CAESAR DRESSING, MARINATED WHITE ANCHOVY
BABY ICEBERG PECAN WOOD BACON, TOY BOX TOMATOES, PICKLED RED ONIONS, POINT REYES BLUE CHEESE DRESSING
BURRATA SALAD TRUFFLE INFUSED BURRATA, BASIL, BALSAMIC CAVIAR, HEIRLOOM TOMATOES, BALSAMIC GLAZE, SEA SALT, OLIVE OIL

- STEAKS & CHOPS -

**PAINTED HILLS
PRIME FILET MIGNON**
PETITE 7oz. | EXECUTIVE 12oz.

SUPERIOR FARMS LAMB T-BONE
16oz.

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

PAINTED HILLS RIBEYE
PRIME BONELESS 18oz.
PRIME BONE-IN CHOP 24oz.

MIYAZAKI A5 WAGYU
5oz. | 8oz.

- CHEF'S CUTS -

**CREEKSTONE FARMS
TOMAHAWK**
PRIME 48oz.

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

**PAINTED HILLS
PORTERHOUSE**
PRIME 32oz.

- ADD ONS -

BÉARNAISE
HORSERADISH CREAM SAUCE
OSCAR TOPPER
SEARED SCALLOP
ROASTED GARLIC BUTTER

ARGENTINIAN CHIMICHURRI
BUTTER POACHED ½ MAINE LOBSTER
JUMBO LUMP CRAB 4oz.
KING CRAB LEGS

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

- ENTRÉES -

8oz MAINE LOBSTER TAIL
LOBSTER VELOUTÉ, ROASTED HEIRLOOM CARROT,
BLACK SEA SALT, SHRIMP OIL

SEARED SCALLOP RISOTTO
ENGLISH PEAS,
CRISPY PARMESAN

PAN SEARED HALIBUT
BELUGA LENTILS, KOHLRABI &
RADISH SALAD, SAFFRON BEURRE BLANC

**ROASTED MARY'S
FARM CHICKEN**
CONFIT TOMATOES,
ROASTED GARLIC, NATURAL JUS

CHILEAN SEABASS
BOUILLABAISSE SAUCE,
PARSLEY OIL

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

**PAN SEARED
DUCK BREAST**
BOK CHOY,
PICKLED BLACK BERRIES,
GINGER GASTRIQUE

- SHAREABLE SIDES -

YUKON GOLD POTATO PUREÉ
PARMESAN HERB FRIES
GIANT BAKED POTATO
DURST ORGANICS ASPARAGUS
LOBSTER CHEESE CAVATAPPI

RIVERDOG FARMS CREAMED SPINACH
GLAZED HEIRLOOM CARROTS WITH GINGER & AGAVE
CHILI GARLIC BROCCOLINI
SAUTÉED WILD MUSHROOMS WITH COGNAC
TRUFFLE RISOTTO

EXECUTIVE CHEF: MUFEEED ALI | 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