

## - VALENTINE'S MENU -

**ASPARAGUS & CRAB MOSAIC** CHILLED ASPARAGUS & CRAB MEAT WRAPPED IN NORI SHEETS, SOFT POACHED EGG, FURIKAKE DUST, STURGEON CAVIAR & HOLLANDAISE SAUCE

**SURF & TURF** 7oz FILET AU POIVRE, GARLIC BUTTER GRILLED LOBSTER TAIL WITH GRILLED ASPARAGUS

**BLOOD ORANGE PUDDING CAKE** CITRUS MARMALADE, COINTREAU CREAM ANGLAISE, CANDIED BLOOD ORANGE

**CHILLED SEAFOOD TOWER** HALF MAINE LOBSTER, ALASKAN KING CRAB LEGS, WEST COAST OYSTERS, BAJA SHRIMP COCKTAIL, SALMON GRAVLAX MKT

**OYSTERS** DAILY WEST COAST SELECTION, COCKTAIL SAUCE, MIGNONETTE ½dz | dz

**WILD BAJA SHRIMP COCKTAIL** CLASSIC COCKTAIL SAUCE, CAPER-LEMON AIOLI

**CURED SALMON GRAVLAX** PICKLED BEETROOT, RADISH, CUCUMBER, WATERCRESS, PRESERVED LEMON VINAIGRETTE

**APPETIZERS LUMP CRAB CAKE** MICRO HERBS, PEPPER REMOULADE

**WAGYU STEAK TARTARE** SHALLOTS, PICKLED CUCUMBER, FRIED CAPERS, SMOKED CRÈME FRAÎCHE, TRUFFLE OIL, CONFIT EGG YOLK, CRISPY POTATO CHIPS

**CAJUN SPICED SHRIMP** LEMON CREAM, FENNEL, RADICCHIO, FRESNO CHILI, SHRIMP OIL

**ROASTED BONE MARROW** BRIOCHE, PICKLED SHALLOT, WATERCRESS

**FRITTO MISTO** CALAMARI, EGGPLANT, RED BELL PEPPERS, ZUCCHINI, SHISHITO PEPPERS, LEMON AIOLI

**CANDIED BACON** BROWN SUGAR, CHILI FLAKES

**SOUPS FRENCH ONION GRATIN** GRUYÈRE, BEEF BROTH, CROUTON

**SEASONAL SPECIAL** ROTATING SELECTION OF FRESH AND SEASONAL INGREDIENTS

**SALADS BABÉ FARM GREENS** STRAWBERRIES, LAURA CHENEL GOAT CHEESE, HEIRLOOM TOMATOES, 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

**ROASTED BEET SALAD** FRIED BURRATA CHEESE, ORANGES, WATERCRESS, CANDIED WALNUT, BEETROOT MOUSSE, ORANGE VINAIGRETTE

## - STEAKS -

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

**CREEKSTONE FARMS NEW YORK STRIP**

16oz. DRY AGED

**CREEKSTONE FARMS RIBEYE**

18oz. CENTER CUT

30oz. DRY AGED BONE IN

**MIYAZAKI A5 WAGYU**

5oz. | 8oz.

## - CHEF'S CUTS -

**CREEKSTONE FARMS  
TOMAHAWK**  
PRIME 48oz.

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

**CREEKSTONE FARMS  
PORTERHOUSE**  
PRIME 32oz.

## - ADD ONS -

BÉARNAISE  
SEARED SCALLOP  
ROASTED GARLIC BUTTER  
ARGENTINIAN CHIMICHURRI

BUTTER POACHED ½ MAINE LOBSTER  
JUMBO LUMP CRAB  
SR STEAK SAUCE

ARMAGNAC PEPPERCORN SAUCE  
HORSERADISH CRUST  
POINT REYES BLUE CHEESE  
GRILLED SHRIMP

## - ENTRÉES -

**ROASTED LAMB**  
BRAISED CABBAGE PUREE,  
POTATO GRATIN, MADEIRA LAMB JUS

**SEARED SCALLOP RISOTTO**  
BUTTERNUT SQUASH RISOTTO,  
BROWN BUTTER, SAGE, PARMESAN TUILE

**ORA KING SALMON**  
SWEET POTATO MOUSSELINE,  
ROASTED BEETS, VADOUVAN CREAM SAUCE

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

**CHILEAN SEABASS**  
UMAMI SAUCE,  
BRAISED FENNEL

**ALASKAN KING CRAB**  
GARLIC BUTTER,  
CHARRED LEMON  
½ lb | 1 lb

**OSSOBUCCO**  
POLENTA FONDUE,  
SWISS CHARD,  
VEAL JUS

**LOBSTER BUCATINI**  
MAINE LOBSTER TAIL,  
ROASTED CHILI BUTTER,  
CHERRY TOMATO,  
PECORINO ROMANO

## - SHAREABLE SIDES -

**ROASTED ASPARAGUS**  
**YUKON GOLD POTATO PUREE**  
**GIANT BAKED POTATO**  
**LOBSTER CHEESE CAVATAPPI**

**RIVERDOG FARMS CREAMED SPINACH**  
**SAUTÉED WILD MUSHROOMS WITH COGNAC**  
**ROASTED KABOCHA SQUASH**  
MIDNIGHT MOON CHEESE, TOASTED PUMPKIN SEED

EXECUTIVE CHEF: MUFEEED ALI | GENERAL MANAGER: LAUREN CROWLEY

WE WILL KINDLY ASK ALL GUESTS REFRAIN FROM USING SPEAKER PHONE OR LISTENING TO AUDIO FROM THEIR PERSONAL DEVICES WITHOUT HEADPHONES/EARBUDS WHILE INSIDE OF THE DINING ROOMS.

\*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