

CHILLED SEAFOOD

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

OYSTERS DAILY WEST COAST SELECTION, COCKTAIL SAUCE, MIGNONETTE

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

BLISTERED SHISHITO PEPPERS YUZU SESAME AIOLI, PICKLED FRESNO CHILI

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

FORK & KNIFE CEASAR ROMAINE, PARMIGIANO-REGGIANO, SOURDOUGH CROUTONS, CAESAR DRESSING, MARINATED WHITE ANCHOVY

BABY ICEBERG PECAN WOOD BACON, TOY BOX TOMATOES, PICKLED RED ONIONS, POINT REYES BLUE CHEESE DRESSING

BURRATA SALAD MARINATED ENDIVE, RADICCHIO, PEAR, TOASTED WALNUTS, AND HONEY PEPPER VINAIGRETTE

- STEAKS -

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

CREEKSTONE FARMS NEW YORK STRIP

16oz. DRY AGED NY

CREEKSTONE FARMS RIBEYE

18oz. CENTER CUT

24oz. 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 -

ROASTED GARLIC BUTTER

BEARNAISE

JUMBO LUMP CRAB

BUTTER POACHED ½ MAINE LOBSTER

HORSERADISH CRUST

CHIMICHURRI

SR STEAK SAUCE

POINT REYES BLUE CHEESE

PEPPERCORN

GRILLED SHRIMP

SEARED SCALLOPS

- ENTRÉES -

ALASKAN KING CRAB

GARLIC BUTTER,
CHARRED LEMON
½ lb | 1 lb

CHILEAN SEABASS

UMAMI SAUCE,
BRAISED FENNEL

ORA KING SALMON

BUTTERED LEEKS, POACHED OYSTER,
FENNEL, MOILEE SAUCE

SEARED SCALLOP

ASPARAGUS PUREE, MOREL
MUSHROOMS, SAUCE MALTAISE

LOBSTER BUCATINI

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

MARY'S FARM CHICKEN

HARISSA GLAZED WITH
CREAMY MINT YOGHURT,
CHARD LEMON

ROASTED LAMB

BRAISED CABBAGE PUREE,
POTATO GRATIN,
MADEIRA LAMB JUS

BRAISED BEEF SHORTRIB

POTATO GNOCCHI, CHARRED TOMATO,
ENGLISH PEAS,
PARSLEY GREMOLATA

- SHAREABLE SIDES -

ROASTED ASPARAGUS

YUKON GOLD POTATO PUREÉ

GIANT BAKED POTATO

LOBSTER CHEESE CAVATAPPI

RIVERDOG FARMS CREAMED SPINACH

SAUTÉED WILD MUSHROOMS WITH COGNAC

ROASTED BRUSSEL SPROUTS

HONEY SIRACHA GLAZE, SHERRY BRAISED BACON LARDONS,
FRESNO CHILI

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