

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 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
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 -

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 PUREÉ
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