

BRUNCH

STEAK AND EGGS YOUR WAY SUNNY SIDE UP EGGS, TOTS, CHOOSE YOUR CUT

12 OZ NEW YORK STRIP 42

6 OZ FILET 38

14 OZ BONELESS RIB EYE 50

VANILLA BOURBON BARREL FRENCH TOAST BOURBON BERRY COMPOTE, LAVENDER CREAM 17

FANCY TOAST OLIVE BREAD, AVOCADO, SUN DRIED TOMATO TAPENADE, SUNNY SIDE UP EGG, WATERCRESS 19

~ADD SMOKED SALMON 7~

FRIED CHICKEN AND BISCUITS PORK BELLY SAUSAGE GRAVY, CREAM BISCUITS 24

CRAB CAKE BENEDICT DUNGENESS CRAB CAKE, POACHED EGGS, HOLLANDAISE, ENGLISH MUFFIN, TOTS 23

RAW AND CHILLED*

A5 MIYAZAKI WAGYU CARPACCIO BREAD AND BUTTER PICKLED VEGETABLES, CRISPY GARLIC, SESAME CHILI OIL 30

MARKET OYSTERS SERVED ON ICE, LEMON, COCKTAIL SAUCE, MIGNONETTE 3.50/ea

APPETIZERS

SEARED PORK BELLY MAPLE GLAZED, SAVORY BREAD PUDDING, SUNNY SIDE UP EGG 15

SAUTÉED WHITE GULF PRAWNS GARLIC, CAYENNE, CROSTINI 18

SALADS

BABY ICEBERG WEDGE HICKORY SMOKED BACON, EGG, POINT REYES BLUE CHEESE DRESSING 14

CAESAR SALAD ROMAINE LEAVES, ANCHOVIES, PARMIGIANO REGGIANO, GARLIC CROUTONS 14

LITTLE GEM SALAD GREEN GODDESS, AVOCADO, CRISPY SHALLOTS, TARRAGON, KUMQUAT 16



HAND CUT PRIME STEAKS*

OUR USDA CERTIFIED PRIME ANGUS STEAKS ARE AGED AND HAND CUT IN OUR BUTCHER SHOP
BONE IN SELECTIONS ARE SERVED WITH OUR HOUSEMADE WAGYU BUTTER

FILET MIGNON	6 OZ	39
FILET MIGNON	8 OZ	48
NEW YORK STRIP	12 OZ	42
BONELESS RIB EYE	14 OZ	50
35 DAY DRY AGED BONELESS RIB EYE	12 OZ	55
COWBOY	22 OZ	65
TOMAHAWK RIB EYE FOR TWO	48 OZ	120

WAGYU

OUR WELL-KNOWN WAGYU BEEF IS OF THE HIGHEST QUALITY AVAILABLE,
BEING RATED AS A4 AND A5 WITH BMS RANGING FROM 5 TO 7 AND 8 TO 12.
WAGYU GRADED A4 AND A5 COMPRISES LESS THAN 3% OF ALL WAGYU PRODUCED IN JAPAN.

WAGYU
14 OZ RIB EYE
WESTHOLME,
QUEENSLAND,
AUSTRALIA 120

JAPANESE
WAGYU
A5 NEW YORK STRIP
HOKKAIDO, JAPAN
25/oz, 4 oz MIN

JAPANESE
WAGYU
A5 NEW YORK STRIP
MIYAZAKI, JAPAN
30/oz, 4 oz MIN

DRUNKEN
WAGYU
A5 NEW YORK STRIP
TAKAMORI, JAPAN
35/oz, 4 oz MIN

SAUCES

RED WINE BORDELAISE
POINT REYES BLUE CHEESE BUTTER

GREEN PEPPERCORN
TARRAGON BÉARNAISE*

STEAK TEMPS

BLUE

VERY RED, COLD CENTER

RARE

RED, COOL CENTER

MEDIUM RARE

RED, WARM CENTER

MEDIUM

PINK, HOT CENTER

MEDIUM WELL

DULL PINK, HOT CENTER

WELL DONE

NO PINK, HOT CENTER

EMBELLISHMENTS

BROILED 8 OZ
MAINE LOBSTER TAIL
LEMON, DRAWN BUTTER 42

SAUTÉED
WHITE GULF PRAWNS
GARLIC, CAYENNE 3/ea

SEARED DAY
BOAT SCALLOPS 7/ea

ENTRÉES

SEARED SALMON CELERY ROOT PURÉE, BELL PEPPERS, PADRÓN PEPPERS, SHISHITO PEPPERS, CHERRY TOMATOES 26

LB WAGYU BURGER SMOKED ONION MARMALADE, FORAGED MUSHROOMS 22

SIDES

MACARONI AND CHEESE DEER CREEK CHEDDAR 10

ASPARAGUS BACON, SHALLOT MARMALADE 16

ONION RINGS BLUE CHEESE DRESSING 8

PAN ROASTED FORAGED MUSHROOMS HERBS 11

TRUFFLE FRIES PARMESAN, CHIVES 9