

# THE STEAKHOUSE

## STARTERS

### DUNGENESS CRAB CALIFORNIA ROLL 18

Dungeness Crab, Avocado & Cucumber in your choice of Nori or Soy Wrapper

### JUMBO LUMP CRAB CAKES 22

Jumbo Lump Crab, Avocado Relish, Whole Grain Mustard Aioli

### KAL-BI TENDERLOIN SKEWERS 16

Seared Marinated Beef Tenderloin, Pineapple Salsa

### CRISPY SPICED CALAMARI 14

Breaded Calamari, Fried Zucchini, Lemon Aioli, Parsley

### ROASTED GARLIC ESCARGOT 15

Oxtail Onion Marmalade, Mushroom Caps, Black Salt, Maître d' Butter, Brioche Toast

### BACON WRAPPED STUFFED SHRIMP 15

Lump Crab, Smoked Bacon, Preserved Lemon, Blistered Tomatoes, Romesco Butter, Micro Greens

### HAMACHI CRUDO 18

Seasonal Citrus, Scallion Oil, Ponzu Pearls, Shaved Serrano

### SASHIMI 22

Ahi Tuna or Salmon, Micro Greens, Wakame, Avocado Yuzu Mousse

---

## SEAFOOD ON ICE

### GIANT BLACK TIGER SHRIMP COCKTAIL 25

House Made Horseradish Mango Cocktail Sauce, Cognac Calypso Sauce

### SUSHI GRADE 'AHI' POKE 23

Ahi Tuna, Pineapple Salsa, Avocado, Wakame, Sesame & Chili, Butter Lettuce, Wasabi Mousse

### FEATURED OYSTERS ON THE HALF SHELL 18

### CHILLED KING CRAB LEGS 35

Warm Butter, Lemon, House Made Horseradish Mango Cocktail Sauce

### SEAFOOD TOWER ON ICE

Ahi Poke, Chilled Oysters, Jumbo Shrimp, King Crab Legs, Snow Crab Claws, Dipping Sauces, Wonton Chips

**TWO PERSON 50      FOUR PERSON 80**

## CAVIAR

**GOLDEN IMPERIAL OSETRA, 1 oz. 190**

**SIBERIAN STURGEON OSETRA, 1 oz. 130**

---

## SOUPS

### FRENCH ONION SOUP AU GRATIN 12

### LOBSTER BISQUE 14

Puff Pastry Fleuron

## SALADS

### STEAKHOUSE SALAD 13

Butter Lettuce, Hard-Boiled Egg, Bacon Lardons, Tomato, Avocado, Bleu Cheese, Herb-Honey Dressing

### CAESAR SALAD FOR TWO 30

Chopped & Tossed Hearts of Romaine in Traditional Caesar Dressing

Prepared Tableside

### BABY ICEBERG WEDGE SALAD 13

Shaft Bleu Cheese Buttermilk Dressing, Smoked Bacon, Pear Tomato, Chives

## PRESENTED TO YOU BY

**EXECUTIVE CHEF KEN WILLIAMS AND MANAGER JAMES "OTTO" MOORE**

# THE STEAKHOUSE

## STEAKHOUSE SPECIALTIES

### SURF & TURF 79

Petite Filet Mignon, Canadian Cold Water Lobster Tail, Drawn Butter, Lemon

### PRIME CHATEAUBRIAND 120

Chateaubriand for Two 20oz Beef Tenderloin, Bouquetiere of Vegetables

### FILET 'OSCAR' STYLE 60

Petite Filet Mignon topped with King Crab & Asparagus, Finished with Bordelaise & Béarnaise Sauces

### SLOW ROASTED 'PRIME' PRIME RIB

Yorkshire Pudding, Au Jus, Horseradish Sour Cream

**KING CUT 55**

**QUEEN CUT 45**

### A5 MIYAZAKI WAGYU NEW YORK STRIP

Among the Rarest Beef in the World

**7 OZ. CUT 150**

**5 OZ. CUT & 8 OZ. LOBSTER TAIL 150**

## USDA PRIME STEAKS

**PETITE FILET MIGNON 50**

**FILET MIGNON 56**

**RIB EYE 57**

**PORTERHOUSE 63**

**BONE-IN TOMAHAWK RIBEYE 76**

**NEW YORK 49**

**BONE-IN FILET MIGNON 65**

**BONE-IN BISON RIBEYE 58**

## ENTREE ENHANCEMENTS

**CANADIAN COLD WATER LOBSTER TAIL 42**

**JUMBO SHRIMP 16**

**SEARED JUMBO SCALLOPS 21**

**KING CRAB LEGS DESHELLED 35**

**BLUE CHEESE CRUMBLE 15**

**BONE MARROW CRUST 15**

### COMPLIMENTARY SAUCE FINISHES

Peppercorn, Wild Mushroom, Béarnaise, Hollandaise

## PRIME FEATURES

### SHRIMP PROVENCAL 38

Black Tiger Shrimp, Tagliatelle Pasta, Roasted Garlic, Spinach, Provencal Sauce, Chanterelle Mushrooms

### 14 oz. AUSTRALIAN LOBSTER TAIL 85

Garlic Herb Butter, Lemon, Drawn Butter

### SEARED HAND DIVED SCALLOPS 42

White Bean Puree, Tomatillo Pico, Toasted Pepitas, Roasted Corn, Hibiscus Beurre Blanc, Shaved Peppers

### SEAFOOD MIXED GRILL 45

Antarctic Salmon, Norwegian Halibut, Jumbo Scallop and Shrimp, Garlic Mashed Potato

### ANTARCTIC SALMON 38

Basil & Date Risotto, Golden Baby Beets, Roasted Shallots  
Salmon Roe Beurre Blanc

### NORWEGIAN HALIBUT 44

Sweet Potato & Turmeric Puree, Brussel Sprout Leafs, Pickled Shiitake, Lemon Beurre Blanc, Pancetta Bacon

### ALASKAN KING CRAB LEGS 84

One and One Half Pounds, Drawn Butter, Lemon

### KUROBUTO PORK CHOPS 36

Garlic Mashed Potato, Caramelized Onions, Peach Marmalade, Broccolini, Roasted Pork Demi

### TRUFFLE STUFFED JIDORI CHICKEN BREAST 38

Mashed Potatoes, Pomegranate, Asparagus Tips  
Wild Mushrooms, Glace de Pullet

### RED WINE BRAISED SHORT RIB 42

Purple Cauliflower Puree, Root Vegetable Hash  
Blistered Heirloom Tomato, Natural Jus

### WILD MUSHROOM RAVIOLI 38

Morel & Shiitake Mushroom Ragu, Blistered Pear Tomatoes,  
Sherry Cream Sauce

### COLORADO LAMB CHOPS 44

Duck Fat Roasted Fingerling Potatoes, Asparagus,  
Thumbelina Carrots, Brussel Sprouts

## INTERESTING SIDES

Yukon Gold Twice Baked Potato 13

Duck Fat Roasted Fingerling Potatoes 12

Smashed Garlic Yukon Gold Potatoes 10

Wild Mushroom and Caramelized Onions 13

"The Works" Tableside Baked Potato 11

Crispy Charred Brussel Sprouts 11

Creamed Spinach Gratin or Sautéed Spinach 10

Sautéed Asparagus 13

Three Cheese Potato au Gratin 12

Truffle "Shoestring" Fries 10

Lobster Mac & Cheese 22