

GREAT BEGINNINGS

PRAWN COCKTAIL 26
Housemade Cocktail Sauce, Lemon Wedge

***AHI TUNA TARTARE** 24
Sesame-Ginger Sauce, Cucumber, Avocado, Green Onion, Wasabi Cream, Wonton Chips

DUNGENESS & RED CRAB CAKE 26
Lemon Aioli, Shaved Fennel Salad, Micro Beet Sprouts

ESCARGOT 22
Garlic Herb Butter

BACON WRAPPED SCALLOPS 25
Jumbo Diver Scallops, Pecan Smoked Bacon, Grilled Pineapple Relish, Lemon Beurre Blanc

FILET MIGNON SKEWERS 24
Balsamic Marinated Beef Tenderloin, Tomato-Red Onion Salad, Point Reyes Bleu Cheese, Trio of Dipping Sauces

☉ CALIFORNIA RED ABALONE Market Price
Meyer Lemon-Caper Polonnaise, Opal Basil, Parsley Lemon Butter

MAPLE & PONZU GLAZED PORK BELLY LOLLIPOPS 21
Caramelized Berkshire Pork Belly

ARTISAN CHEESE PLATTER 22
Season Fruit, Honeycomb, Cranberry-Pistachio Bread

☉ PAN SEARED FOIE GRAS 37
Strawberry Balsamic Gastrique, Strawberry Powder, Toasted Brioche, Crushed Pistachios

***BEEF CARPACCIO** 32
Thinly Sliced Mishima Filet, Arugula, Parmesan, Toasted Pine Nuts, Olive Oil, Balsamic Reduction, Grilled Sourdough

CHILLED SEAFOOD TOWER FOR 2 OR 4 Market Price
King Crab Legs, Prawns, Maine Lobster, Fresh Oysters, Champagne-Tarragon Mignonette, Housemade Cocktail Sauce

☉ TSAR NICOULAI GOLDEN OSETRA CAVIAR Market Price
Half-Ounce Portion, Shallots, Chives, Minced Egg, Crème Fraiche, Toasted Brioche

***OYSTERS ON THE HALF SHELL** 25/42
Seasonal Oysters, Horseradish, Champagne-Tarragon Mignonette
HALF DOZEN OR DOZEN

***OYSTERS ROCKEFELLER** 28
Seasonal Oysters, Baby Spinach, Garlic, Pernod, Hollandaise

SOUPS

LOBSTER BISQUE 18
Maine Lobster, Cognac

FRENCH ONION SOUP 14
Gruyère Toast

SALADS

WEDGE SALAD 15
Iceberg Lettuce, Bacon, Shaved Red Onion, Tomato, Roquefort Dressing

PEAR, WALNUT & BLEU CHEESE SALAD 18
Baby Lettuce, Asian Pear, Candied Walnuts, Maytag Bleu Cheese, Guava Mustard Vinaigrette

☉ HEIRLOOM TOMATO & STONE FRUIT CAPRESE 18
Domestic Burrata, Aged Balsamic, Basil Pesto, Micro Basil

LOBSTER SALAD 42
Lobster Medallions, Arugula, Spinach, Roasted Grape Tomatoes, Tarragon, Shaved Fennel, Red Onion, Avocado Dressing

CLASSIC CAESAR 18
Romaine, Focaccia Croutons, Aged Parmesan
— Prepared Tableside

SPINACH SALAD 18
Traditional Hot Bacon Dressing
— Prepared Tableside

☉ – New!

18% gratuity will be added to parties of 8 or more.

* Menu advisory: The Washoe County District Health Department advises that eating raw, undercooked animal foods, or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, young children under the age of four years, pregnant women, & other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness.

— H°USE SPECIALTIES —

With Soup du Jour or Steakhouse Salad

SHRIMP SCAMPI 46

Garlic, Shallots, White Wine, Butter, Asparagus & Wild Rice Pilaf
~Prepared Tableside~

STEAK DIANE 68

*Filet Medallions, Organic Mushrooms, Asparagus,
Whipped Potatoes, Demi-Glace*
~Prepared Tableside~

— C°MPOSITI°NS —

With Soup du Jour or Steakhouse Salad

DIVER SCALLOPS 50

*Black Truffle Beurre Blanc, Crème Fraiche Cauliflower Puree,
Sautéed Garlic Romanesco, Onion Coral Tuile*

CHILEAN SEA BASS 54

*Tsar Nicoulai Caviar, Champagne Beurre Blanc, Sautéed Spinach,
Fingerling Potatoes*

RATATOUILLE POTATO BASKET 34

*Zucchini, Squash, Eggplant, Bermuda Onion, Garlic, Basil, EVOO,
Sautéed Spinach, Balsamic Syrup, Whipped Potatoes*

🍷 COLORADO LAMB CHOPS 62

*Half Rack of Colorado Lamb, Rosemary Olive Oil Whipped Potatoes,
Caramelized Cipollini Onions, Roasted Portobello Mushrooms,
Romesco Sauce with Marcona Almonds*

OVEN ROASTED PRIME RIB OF BEEF

16oz House-Cut 56

Sautéed Asparagus & Whipped Potatoes, Au Jus

HERB CRUSTED CHICKEN BREAST 38

*Caul Fat Wrapped, Spinach & Truffled Chicken Mousse,
Garlic Mashed Potatoes, Sautéed Asparagus, Peppercorn Sauce*

🍷 SEARED ORA KING SALMON 52

*Delta Sweet Corn Succotash, Shaved Fennel Salad,
Chardonnay Basil Beurre Blanc*

🍷 COFFEE CRUSTED BISON TENDERLOIN 55

*Roasted Fingerling Potatoes, Toasted Garlic Broccolini,
Huckleberry Port Reduction*

SINGLE LOBSTER TAIL • TWIN LOBSTER TAILS Market Price
Cauliflower Puree, Sautéed Asparagus, Drawn Butter

ALASKAN KING CRAB LEGS Market Price
Sautéed Asparagus & Whipped Potatoes, Drawn Butter

We use the freshest, organically grown produce whenever possible.

STEAKS & CHOPS

Served with Soup du Jour or Steakhouse Salad

JAPANESE WAGYU

Imported from Kumamoto Japan.
Beef Marbling Standard Scale 11/12.

A5 JAPANESE WAGYU STRIP LOIN MP
4 OZ/8 OZ

DOMESTIC WAGYU

American Raised Japanese Cattle Breed known for
exceptional marbling & tenderness.

MISHIMA 8 PLUS FILET MIGNON 74
8 OZ

MISHIMA 8 PLUS STRIP LOIN 82
12 OZ

MISHIMA 8 PLUS DRY-AGED RIB-EYE 89
14 OZ

CERTIFIED ANGUS BEEF

COWBOY BONE-IN RIB-EYE 144
36 OZ

— ACCOMPANIMENTS —

SAUTEED DIVER SCALLOPS 26

SHRIMP SCAMPI 28

SINGLE LOBSTER TAIL Market Price

TWIN LOBSTER TAILS Market Price

ALASKAN KING CRAB Market Price

ANDRÉ-STYLE 9
Bleu Cheese Crusted & Demi-Glace

AU POIVRE 7
Pepper Crusted, Brandy Cream Sauce

*OSCAR-STYLE 26
*Sauce Béarnaise, Asparagus Spears
& Dungeness Crab Meat*

FOIE GRAS 30
Veal Demi-Glace

ALLEN BROTHERS® OF CHICAGO 28-DAY AGED PRIME

NEW YORK STEAK 76
16 OZ

T-BONE 85
22 OZ

BONE-IN RIB-EYE 95
22 OZ

FILET MIGNON 79
12 OZ

FILET MIGNON 62
8 OZ



NEW YORK STEAK, DRY-AGED 79
16 OZ

— STEAKHOUSE — MUST-HAVES

12

SAUTÉED ASPARAGUS SPEARS WITH
LEMON AIOLI AND CRISPY GARLIC

ROASTED BRUSSELS SPROUTS WITH
NUESKE'S BACON LARDONS

GARLIC BROCCOLINI WITH CHILI
FLAKES & PECORINO BREADCRUMBS

SAUTÉED OR CREAMED SPINACH

THICK CUT STEAK FRIES

GARLIC MASHED POTATOES

SEA SALT CRUSTED BAKED POTATO

TRUFFLED TWICE-BAKED POTATO

BOURBON-BACON CREAMED CORN

LOBSTER MAC & CHEESE — 24

CLASSIC COCKTAILS

18

SMOKED MANHATTAN

Bulleit Rye, Averna Amaro, Orange Bitters

AVIATION

*Tanqueray 10 Gin, Crème de Violette, Luxardo Maraschino Liqueur,
Fresh Lemon Juice*

MAI TAI

*Plantation Rum, Don Q Añejo Rum, Myers Dark Rum,
Combier, Orgeat, Tiki Bitters*

PISCO SOUR

Ku Pisco, Fresh Lime, Simple Syrup, Angostura Bitters, Egg White

COSMOPOLITAN

Grey Goose Le Citron Vodka, Cointreau, Cranberry Juice, Fresh Lime



SIGNATURE COCKTAILS

18

SMOKY PALOMA

*Cazadores Reposado Tequila, El Silencio Mezcal,
Grapefruit Juice, Lime, Hellfire Bitters*

BLACK FRIARS BRAMBLE

*Plymouth Gin, St. Germain Elderflower Liqueur, Muddled Blackberries,
Rosemary Syrup, Burlesque Bitters*

HIGHLAND HONEY DROP

*Oban Little Bay Scotch, Drambuie, Domaine de Canton Ginger Liqueur,
Spiced Honey Syrup, Fresh Lemon, Ginger Buckspice Bitters*

BLOSSOM TIME SANGRIA

*Grapefruit & Rose Ketel One, Rosé Wine, Fresh Pineapple,
Muddles Strawberries & Mint, Lime Juice, Splash of Soda*

SMOKE ON THE WATER - 25

*Empress Gin, Italicus Rosolio di Bergamotto, Lemongrass Sake,
Xocolatl Mole Bitters, Ginger Vapor Bubble*

10

STRAWBERRY BALSAMIC SODA (NON-ALCOHOLIC)

Strawberry Balsamic Shrub, Club Soda, Fresh Lime, Blood Orange Bitters

PEACH SANGRIA (NON-ALCOHOLIC)

Zero Alcohol Muller Thurgau, Peach Syrup, Muddled Berries

POMPELMO SPRITZ (NON-ALCOHOLIC)

Grapefruit Juice, Sanpellegrino Pompelmo, Muddled Basil & Lime, Rosewater