

Starters

Tempura Cauliflower | 14.5

Crispy tempura fried cauliflower, hoisin chili sauce

Whipped ricotta croistini | 12.5

House made whipped ricotta w/ truffle honey and focaccia crostini

Focaccia cheese toast | 8

Garlic rosemary focaccia with melted cheddar and mozzarella blend

Baked Mushroom Neptune Dip | 19.5

Wild mushrooms, cream cheese, shrimp & crab claw meat

Crispy Shrimp | 17.5

Tempura fried shrimp w/ sweet and spicy aioli on a bed of greens

Bone Marrow crostini | 13.5

Roasted bone marrow, onion jam, bacon jam, crostini and arugula salad

Shrimp Cocktail | 18.5

Chilled jumbo black tiger shrimp, carrot curls & wasabi spiked cocktail sauce

Chicken Fried Steak Bites | 19.5

Fried AAA steak bites w/ Nashville hot-honey

Fresh Mussels | 16.5

Fresh mussels cooked w/ garlic, white wine, lemon and cherry tomato w/ herb focaccia

Escargot | 14

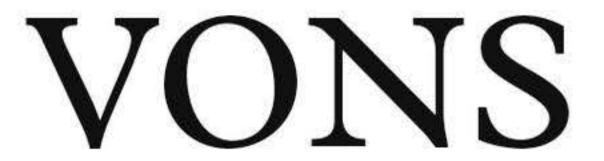
Stuffed mushroom cap w/ herb & garlic butter

Bacon scallops | 15.5

w/ wasabi spiked horseradish

Billionaire's Bacon | 14.5

House cured pancetta w/ brown sugar, crushed pepper, chilli



Soup & Salad

French Onion Soup | 13.5 Lobster Bisque | 14.5 Soup du Jour | MP

Grilled Caesar Salad | 14.5

Grilled whole romaine, house caesar dressing, croutons, candied pancetta, shaved Parmigiano Reggiano

House Salad | 13.5

Artisan greens, spinach & arugula, feta, orange & grapefruit, roasted pumpkin seeds, pickled onion, lemon poppy seed dressing

Steak Salad | 21.5

Prime rib strips, arugula, mushroom, cherry tomatoes, Grana Padano, balsamic dressing

Ahi Tuna Salad | 23.5

Seared ahi tuna, Asian salad, ponzu vinaigrette, pickled onions, crispy daikon

Raw bar

Oysters

East Coast Oysters | (6) 24 | (12) 44 West Coast Oysters | (6) 18 | (12) 32

Pressed Salmon | 17.5 | Torched with wasabi mayo, jalapeno, togarashi
Crispy Rice | 18.5 | Spicy tuna, scallions served on top of crispy fried rice
Vons roll | 19.5 | Seared Brant Lake Wagyu, crab, cucumber, avocado, Capelin Caviar
Dynamite Rolls | 18.5 | Tempura shrimp, spicy tuna, cucumber, seared salmon,
crispy daikon, spicy mayo

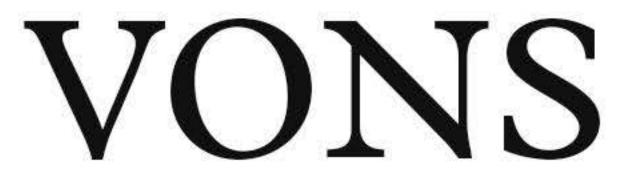
Segura Rolls | 15 | Pickled radish, cucumber, avocado, spicy mayo, crispy daikon (Veg)

Tuna Tartare | 19.5 | Ponzu, shallots, avocado, cucumber, wasabi cream with tempura crisps

Wagyu tataki | 21 | Brant Lake Wagyu, pickled onions, citrus greens, crispy daikon,

wasabi cream, togarashi

Sashimi/Nigiri | 7 | Salmon or tuna



House features

Goat Cheese Filet | 60z/80z 57.5/63.5 filet mignon, gratinated goat cheese, red wine demi-glace, baby red skin potato and market vegetables

Steak Oscar | 60z/80z 65.5/73 filet mignon, shrimp, scallop, crab meat, asparagus topped w/ garlic, cream sauce, yukon gold mashed potatoes and market vegetables.

Surf'N'Turf | 59

8oz top sirloin, 5oz lobster tail loaded potato cheese puffs, pink peppercorn glaze, horseradish béarnaise sauce and market vegetables.(sub tenderloin +\$16, striploin 10oz + \$6)

Pan seared Salmon | 31 Organic Chinook salmon, Mashed Potato, Lemon beurre Blanc, sautéed Green bean, topped with heirloom tomato confit.

Miso Black Cod | 39 miso glazed black cod served with market veg and tempura yam

Vons Burger | 35

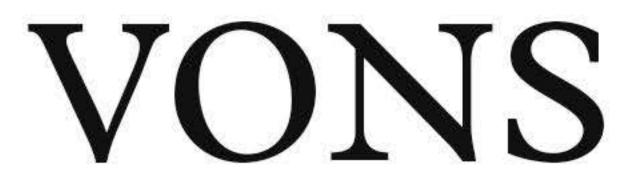
Brant Lake wagyu ground, aged cheddar cheese, onion jam, artisan greens, spicy aioli, billionaire bacon, on a brioche bun w garlic-parm fries and truffle aioli

Creole Chicken | 31 blackened chicken breast served with yukon gold mashed potatoes asparagus topped with Creole butter.

Seafood Pasta | 33 linguini pasta tossed with garlic White Wine sauce, shrimp, scallop, mussels, Cherry tomato, Parsley, and garlic focaccia bread.

Lobster risotto | 37 Creamy Lobster risotto, buttery lobster, asparagus and Cherry tomato

> Spicy Rigaton | 27 House made tomato sauce with Garlic, chili, pecorino romano and parmigiano reggiano



Steaks

FILET MIGNON AAA the leanest cut on the menu 6oz 49.95 | 8oz 59.95

RIB EYE heavily marbled and full of flavor 14 oz 59.95

NEW YORK STRIPLOIN often referred to as the "King of Steaks" 10 oz 53.50

> TOP SIRLOIN primal loin steak 8 oz 44.95

PRIME RIB

ribeye roasted for 8 hours with au jus & horseradish 10 oz 53.50 | 14oz 59.95

Dry Aged Tomahawk Steak (Served table-side). MP

A5 Wagyu Steak (inquire availability). MP

STEAK TOPPERS

Shrimp & Scallops Skewers - 12 | Oscar Topper - 14 | Jumbo Garlic Shrimp - 11/2pc Lobster Tail - 25 | King Crab Legs - MP | Snow Crab- MP Gorgonzola Cheese - 4.5 | Goat Cheese - 4.5

SIDES | 8

Asparagus tips | Mushroom risotto | Sauteed Mushrooms | Double Baked Potato Loaded Potato puffs | Market Vegetables | Fries | Garlic Parm Fries Yam Fries | Truffle Mac n Cheese | Jalapeno creamed corn

SAUCE | 4

Four Mushroom Gravy | Red Wine Demi | Au jus Peppercorn Sauce | Sesame Sauce | Bearnaise Sauce