



Chef's Features

27
KIMCHI COAST SALMON
 Kale Ginger Glaze
 Shaved Brussel Sprouts
 Short Grain Japanese Rice

125
38 OZ TOMAHAWK STEAK
 Serves 2
 Choice of House or Caesar Salad
 Choice of Two Sides

52
CHILEAN SEA BASS
 Miso Glaze
 Garlic Rice
 Lemon Ginger Brussel Sprouts

38
NW HALIBUT
 Garlic Rice
 Grilled Asparagus
 Beurre Blanc Sauce

36
BRAISED BEEF SHORT RIB
 Oak Smoked Beef Short Rib
 Kerrygold Mashed Potatoes
 Cabernet Demi Glaze

Chef's Featured Cuts

GRATEFUL RANCH WAGYU FILET 65
 16oz WET AGED RIBEYE 52
 DOUBLE BONE IN PORK CHOP 36
 8oz ANGUS FILET 46

Wine Pairings

ORIN SWIFT MACHETE RED 75
 Meat, Herbs, Blackberry, Blueberry, Flowers
 ORIN SWIFT 8 YEARS IN THE DESERT RED 55
 Baked Plum, Raspberry, Cinammon
 CHATEAU LA SAUVAGEONNE 48
 Grenache, Syrah, Carignon Jam, Spice
 Gingerbread
 DOMAINE L' AIGLE PINOT NOIR 38
 Raspberry, Red Currant, Spice

Savory Pairings

Kerrygold Mashed Potatoes 6
 Brussels Sprouts 8
 Dirty Rice 5
 Baked Potato 7
 Heirloom Carrots 5
 Grilled Asparagus 6

Desserts

Bourbon Pecan Pie 10
 Molten Lava 12
 Bananas Foster Cake 10
 Carrot Cake 10
 Tres Leches Cake 12

We are proud to partner with the following local suppliers:

Vital Farm Eggs, Goodstock Beef, Grateful Ranch Wagyu, Turtle Creek Mushrooms

*Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.
20% Auto Gratuity is applied to each bill.