



Add our famous EST. Black Truffle Butter with your fresh baked bread for \$1.50

PERFECT WINE PAIRING | 10

Per Person | Per Course

— **SHARING EXPERIENCE** —

EST. ULTIMATE SEAFOOD TOWER*

*American Caviar | Market Oysters | Maine Lobster | Alaskan King Crab Legs | Uni Roe | Colossal Prawns
Yuzu & White Soy Cocktail Sauce | Burnt Shishito Louie Sauce | Rosé Champagne Mignonette | Sashimi Tuna*

TWO PERSONS | 72 FOR FOUR PERSONS | 135

MARKET OYSTERS ON THE HALF SHELL*

Rosé Champagne Mignonette | Yuzu & White Soy Cocktail Sauce

HALF DOZEN | 16 DOZEN | 29

POACHED PRAWNS | 19

Classic Cocktail Sauce | Horseradish | Lemon

YELLOWFIN TUNA TARTARE* | 17

Avocado Puree | Sesame Ginger Aioli | Taro Root Chips

WAGYU BEEF TARTARE* Table Side | 26

Pickled Beech Mushrooms | Cured Egg Yolk | Parmesan-Truffle Aioli | Brioche Crisps

PACIFIC NORTHWEST DUNGENESS CRAB CAKES | 25

Shaved Pickled Vegetables | Whole Grain Mustard Béarnaise

BLUE CRAB & AVOCADO TOAST | 18

Shaved Radish | Micro Watercress | Sumac | Lemon Oil

BONE MARROW | 17

Rock Salt | Sage Breadcrumbs | Grilled Baguette

— **SALADS** —

TOY BOX TOMATOES & BEETS | 15

Truffle Tremor Goat Cheese Puree | Shaved Beets | Candied Pistachio | Preserved Lemon Vinaigrette

POACHED SHRIMP & CRAB SALAD | 22

California Avocado | Heirloom Tomato | Shishito Louie Sauce

LITTLE GEM WEDGE | 15

Homemade Buttermilk Bleu Cheese Dressing | Shaved Radish | Crispy Pork Belly

EST. CAESAR SALAD | 13

Hand Torn Romaine | Crostini | Anchovy Parmesan Dressing

WINTER SALAD | 13

Honey Crisp Apples | Pomegranate | Humboldt Fog Goat Cheese | Hazelnut | Brioche | Maple Balsamic Dressing

— **SOUPS** —

LOBSTER BISQUE | 15

American Caviar | Lobster Meat | Chive

KUMATO TOMATO BISQUE | 12

Truffle Goat Cheese Toast | Lemon Olive Oil | Black Pepper

TUESDAYS

**DINNER FOR TWO;
TOMAHAWK
CRISPY BRUSSELS
MASH POTATOES
BOTTLE HOUSE
RED WINE
\$150**

WEDNESDAYS

**WAIVED CORKAGE
FEES ALL NIGHT**

THURSDAYS

**PERFECT PAIRING:
CAESAR SALAD
AND
CHATEAUBRIAND
W/ MASH AND VEG
\$130**

SUNDAYS

**AMERICAN
SEAFOOD
HOTPOT
SPECIAL**



— EST. FEATURED CUTS —

** Great for sharing and comes pre-sliced*

BARREL CUT PRIME FILET 8oz. | 58

PRIME PORTERHOUSE* 42oz. | 108

 RANCH NEW YORK 12oz. | 58

SRF U.S. WAGYU TOMAHAWK* 34oz. | 115

35-DAY AGED KANSAS CITY 16oz. | 68

CHATEAUBRIAND FOR TWO* 20oz. | 92

SRF U.S. WAGYU RIBEYE 16oz. | 68

EST. SMOKED WAGYU RIB CAP 8oz. | 88

— JAPANESE KOBE A5 —

FILET MIGNON 3oz. minimum | MP

EST. BULL FLIGHT 3oz. Prime/SRF Wagyu/A5 | MP

— SURF —

ORA KING SALMON 8oz. | 39

CHILEAN SEABASS 8oz. | 45

WHOLE MAINE LOBSTER | MP

— TURF —

BONELESS HALF CHICKEN | 36
Parmesan Gnocchi | French Beans | Marsala Jus

BRAISED BONE-IN SHORT RIB | 48
Ham Stock | Barley Porridge | Fried Ham | Baby Kale

NEW ZEALAND RACK OF LAMB | 58
Squash Puree | Mint Salsa | Tomato Confit | Port Wine Jus

— SEASONAL INSPIRATIONS —

MUSHROOM RAVIOLI | 26

Wild Mushrooms | Butter Ragout | Kale | Sage Breadcrumbs

SCALLOP & LOBSTER RISOTTO | 42

Farm Squash | Aged Parmesan | Tarragon | Asparagus | Lobster Foam

— ENHANCEMENTS —

Hennessy *Privilege* COGNAC BUTTER | 8

ALASKAN KING CRAB LEGS | 25

EST. SHRIMP SCAMPI | 21

THICK CUT BROWN SUGAR BACON | 12

MAINE LOBSTER TAIL | 23

— SAUCES —

EST. SIGNATURE STEAK SAUCE | 2

SALVADORIAN CHILTEPE CHIMICHURRI | 2

SIGNATURE PEPPERCORN SAUCE | 2

LEMON & OLIVE OIL VINAIGRETTE | 2

Hennessy *Privilege* COGNAC SAUCE | 4

— SIDES —

CUT OFF THE COB CORN | 10

FRENCH BEANS CRISPY SHALLOTS | 10

CHEFS MUSHROOMS & BONE MARROW | 11

ROASTED ASPARAGUS | 13

SAUTEED BLOOMSDALE SPINACH | 10

VADOUVAN SPICED CARROTS | 10

AGED CHEDDAR POTATO GRATIN | 10

WAGYU BEEF FAT HAND CUT FRIES | 11

GARLIC & PORK BELLY MASH POTATOES | 10

TRUFFLE MAC & CHEESE | 12

LOBSTER RISOTTO | 16

CRISPY BRUSSELS SPROUTS | 11

PERFECT WINE PAIRING | 10

Per Person | Per Course

Gluten Free & Vegan available upon request

[Our Chefs are dedicated to support organic local and sustainable produced foods](#)

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*



—DESSERT MENU—

EST. CLASSIC CHEESECAKE | 12

Blood Orange Compote | Blood Oranges | Graham Cracker Crust

BRIOCHE BREAD PUDDING | 12

Salted Caramel | Cinnamon Ice Cream

GOATS MILK CRÈME BRÛLÉE | 11

Poached Pears | Fennel Pollen | Pistachio Crumble

EST. FAIR TRADE CHOCOLATE DOME | 16

Sticky Toffee Pudding | Chocolate Caviar | Hazelnut Crumble | Vanilla Bean Gelato

ICE CREAM OR SORBET WITH FRESH BERRIES | 10

—DIGESTIF—

COGNAC

Rémy Martin Louis XIII | *PP 100* | 250

Rémy Martin XO | 50

Rémy Martin 1738 | 25

Rémy Martin VSOP | 22

Martel Blue Swift | 22

Courvoisier XO | 40

Courvoisier VSOP | 20

Hennessy XO | 50

Hennessy VSOP | 22

—SPECIALTY COFFEE—

Irish Coffee

Irish Whiskey, Brown Sugar, Whipped Cream | 12

Espresso Martini

Vodka, Kahlua, Espresso | 14

The Truffle

Vodka, Frangelico, Cold Espresso | 12

Haute & Steamy

Godiva Chocolate, Vodka, Coffee

Whipped Cream, Caramel | 14