

Starters

COLD

HOUSEMADE BURRATA
WITH PROSCIUTTO | 15

BEEF CARPACCIO* | 18

AHI TUNA POKE* | 19

HOT

FRENCH ONION SOUP | 14

MAPLE GLAZED
SLAB-CUT BACON | 19

JUMBO LUMP CRAB CAKES | 21

SWEET CHILE CALAMARI | 18

On Ice

SHRIMP COCKTAIL | 22

CHILLED SEAFOOD TOWER*
colossal cold water king crab, ahi
poke tuna, shrimp cocktail, north
atlantic lobster tails
MARKET PRICE



Signature Steaks

Served with a choice of our signature butters: béarnaise, red wine onion, herbed horseradish

Classic Cuts

FILET MIGNON*
8 OZ. | 47 OR 12 OZ. | 52

BONE-IN FILET MIGNON*
14 OZ. | 62

CERTIFIED ANGUS BEEF RIBEYE*
14 OZ. | 51

Specialty Cuts

PRIME BONE-IN RIBEYE*
20 OZ. | 58

PRIME DRY-AGED RIBEYE*
16 OZ. | 62

PRIME NEW YORK STRIP*
14 OZ. | 53

PRIME DRY-AGED NEW YORK STRIP*
16 OZ. | 63

Over The Top

DIABLO SHRIMP | 14
baked with a spicy barbecue butter sauce

JUMBO LUMP CRABMEAT | 15
oscar style with béarnaise sauce

TRUFFLE-POACHED LOBSTER* | 15
with béarnaise sauce and caviar

Beyond Steak

DOUBLE BREAST OF CHICKEN | 39
all-natural, roasted, white wine, mushroom, leek and thyme sauce

DOUBLE-THICK PORK RIB CHOP* | 41
julienne of apples and jicama, apple cider and creole-mustard glaze

BARBECUE GLORY BAY SALMON FILLET* | 45
beech mushrooms, barbecue glaze

MISO GLAZED CHILEAN SEA BASS* | 47
sautéed with sesame-orange spinach and arugula, pickled red onion

COLOSSAL COLD WATER KING CRAB LEGS | MARKET PRICE
with crab nectar

SEASONAL FEATURED LOBSTER TAIL | MARKET PRICE
with drawn butter

Sides

POTATOES

FLEMING'S POTATOES | 13

BAKED POTATO PLAIN OR LOADED | 12

YUKON GOLD MASHED POTATOES | 12

VEGETABLES

SAUTÉED MUSHROOMS | 13

CREAMED SPINACH | 12

SIGNATURE ONION RINGS | 11

CRISPY BRUSSELS SPROUTS & BACON | 13

GRILLED HIGH COUNTRY ASPARAGUS | 14

PASTA

CHIPOTLE CHEDDAR MACARONI & CHEESE | 12

We offer Acqua Panna Natural Spring Water & San Pellegrino Natural Sparkling Water.

Before placing your order, please inform your Server if anyone in your party has a food allergy

*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients



Brunch Menu

Every Sunday 11 am to 3 pm
\$47 per guest*

LOBSTER BISQUE

a creamy, decadent steakhouse classic

CAESAR SALAD

hearts of romaine, parmesan, crisp prosciutto chips

HOUSEMADE BURRATA WITH PROSCIUTTO

charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini

CHOICE OF ENTRÉE

SIGNATURE EGGS BENEDICT**

served on an english muffin with your choice of sliced filet mignon and hollandaise sauce or housemade crab cake and tomato hollandaise sauce or surf & turf featuring one of each style

CINNAMON APPLE BRIOCHE FRENCH TOAST

brioche bread, candied walnuts, caramelized apples and orange chantilly cream, served with crisp bacon

CALIFORNIA STYLE STEAK & EGG SCRAMBLE**

sliced filet mignon, blistered tomatoes and caramelized onions, served with a scramble of farm fresh eggs and vegetables

GLORY BAY SALMON MEDITERRANEAN SALAD**

king salmon, romaine lettuce, kale, campari tomatoes, fried castelvatrano olives, cucumbers, feta cheese drizzled with a lemon balsamic vinaigrette

PORCINI-CRUSTED FILET MIGNON**

6 oz., beech mushrooms, gorgonzola cream sauce

STEAK SANDWICH**

sliced filet mignon, caramelized onions and mushrooms, cheddar cheese with a creamy horseradish sauce on parmesan sourdough bread served with french fries and fried castelvatrano olives

CHOICE OF SIDE

FLEMING'S POTATOES

cream, jalapeños and cheddar cheese

GRILLED HIGH COUNTRY ASPARAGUS

CHOICE OF DESSERT

NEW YORK CHEESECAKE

classic preparation, blueberry sauce, white chocolate shavings

CRÈME BRÛLÉE

creamy tahitian vanilla bean custard served with fresh seasonal berries

FRESH BERRIES & CHANTILLY CREAM

seasonal berries served with a side of housemade whipped cream

Featured Cocktails

MONKS CUP | 11

Pimm's No.1 with an Alpine vermouth and a hint of exotic herbs

SONOMA SPARKLER | 11

our signature passion fruit mimosa

*Excludes tax and gratuity

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