



Dinner Menu

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* | 69

colossal cold water king crab,
ahi poke tuna, shrimp cocktail,
north atlantic lobster tails



Salads

SEASONAL SALAD | 12

candied walnuts, dried cranberries, tomatoes,
onions, herbed crostini, lemon vinaigrette

WEDGE SALAD | 13

seasoned bacon, tomatoes, crumbled
gorgonzola, onions, danish blue cheese
dressing

CAESAR SALAD | 13

hearts of romaine, parmesan, fried capers,
crisp prosciutto chip

Signature Steaks

Served with a choice of our signature butters: béarnaise, smoked chile, 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 | 85

with crab nectar

SEASONAL FEATURED LOBSTER TAIL | 56

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



Lunch Menu

Monday through Saturday from 11:30 am to 2:30 pm

SALADS

FILET MIGNON WEDGE* | 18

with bacon, gorgonzola, pickled onion and egg drizzled with ranch & lemon balsamic vinaigrette

GRILLED CHICKEN CAESAR | 16

romaine lettuce, kale, crispy prosciutto, fried capers

SALMON MEDITERRANEAN* | 17

campari tomatoes, fried castelvatrano olives, cucumbers, feta, with a lemon balsamic citrus vinaigrette

ENTRÉES

*burgers & sandwiches served with french fries
and fried castelvatrano olives*

CHICKEN SANDWICH | 14

blackened or fried, caramelized onion, gruyere cheese with a pistachio mint pesto

STEAK SANDWICH* | 16

sliced filet mignon, caramelized onions & mushrooms and cheddar cheese with a side of creamy horseradish sauce

SURF & TURF BURGER* | 18

prime beef, tomato, arugula, remoulade topped with a crab cake

CALIFORNIA BURGER* | 15

prime beef, tomato, arugula, bacon, avocado, cheddar cheese, smoked jalapeño aioli

THE CALIFORNIA POWER LUNCH | 13

farro, beech mushrooms, roasted tomatoes & butternut squash, kale, pickled onions, grilled avocado, pistachio mint pesto

Featured Cocktail

MONKS CUP | 11

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

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Brunch Menu

Every Sunday 11 am to 3 pm

ENTRÉE

SIGNATURE EGGS BENEDICT* | 25
your choice of sliced filet mignon & hollandaise sauce
or housemade crab cake & tomato hollandaise sauce
or one of each style

CINNAMON APPLE BRIOCHE FRENCH TOAST | 15
brioche bread, candied walnuts, caramelized apples
and orange chantilly cream, served with crisp bacon

STEAK & EGG SCRAMBLE* | 25
sliced filet mignon, blistered tomatoes and caramelized
onions, served with a scramble of farm fresh eggs
and vegetables

SALMON MEDITERRANEAN SALAD* | 17
campari tomatoes, fried castelvatrano olives, cucumbers,
feta, with a lemon balsamic vinaigrette

PORCINI-CRUSTED FILET MIGNON* | 29
6 oz., beech mushrooms, gorgonzola cream sauce

STEAK SANDWICH* | 16
sliced filet mignon, caramelized onions & mushrooms and
cheddar cheese with a side of creamy horseradish sauce
served with french fries and fried castelvatrano olives

CRISPY CHICKEN & WAFFLES | 19
our buttermilk recipe with genuine toasted pecan-maple
syrup, served with fresh seasonal berries

SIDES

THICK CUT SMOKED BACON | 10

LYONNAISE POTATOES | 7

FRESH FRUIT AND BERRIES | 7

Featured Cocktails

PASSION FRUIT MIMOSA | 11

COASTAL BLOODY MARY | 9

FRESHLY BREWED COFFEE | 4

ESPRESSO | 5

CAPPUCCINO | 6

FRENCH PRESS | 14

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