

ROAST PRIME RIB of BEEF

...
USDA Prime Rib of Beef, salt
crusted, with natural beef jus &
horseradish cream.

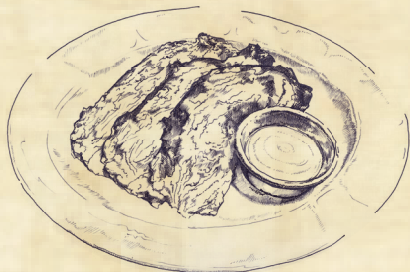
...
ENGLISH CUT *
thin sliced & delicate
74.⁹⁹

♦ ♦ ♦
CHICAGO CUT *
generous, center cut
99.⁹⁹

♦ ♦ ♦
KING CUT *
double cut, bone-in beauty
144.⁹⁹

4 CHARLES CUT


...
Gorgonzola aged Prime Rib with
horseradish cream and
natural beef jus.
... *limited availability*



thin delicate slices or
generous center cut *
119.⁹⁹

RAW BAR & SHELLFISH

Shrimp Cocktail * cocktail sauce, dijonaise.....	29. ⁹⁹
Sizzling Shrimp Scampi * garlic bread, chilies, parsley	29. ⁹⁹
Hokkaido King Crab * ½ lb.....	89. ⁹⁹
full lb.....	179. ⁹⁹
Otoro Tartare w/ Caviar bluefin tuna belly, yuasa white soy, brown butter toast.....	125. ⁹⁹
Baked Crab Cake ½ lb, preserved lemon, remoulade.....	34. ⁹⁹
Golden Osetra Caviar * potato chips & creme fraiche	MP



*Fresh
Oysters*
- 4.⁹⁹ ea -

♦ ♦ ♦ Roasted Bone Marrow ♦ ♦ ♦

red onion jam & sourdough toast - 27.⁹⁹

HOUSE SALADS

Little Gem Salad * lightly dressed with avocado & fines herbes	25. ⁹⁹
add baked crab cake	17. ⁹⁹
Smoked Salmon Caesar * crispy potatoes, classic caesar dressing.....	24. ⁹⁹

ENTREES

Crispy Brick Chicken * slow roasted sweet garlic, crushed oregano, natural jus	36. ⁹⁹
Double Cut Lamb Chops * roasted garlic, rosemary and a few olives.....	74. ⁹⁹
10oz Double Wagyu Cheeseburger * griddled and pressed snake river farms wagyu with american cheese, pickles, and marie rose sauce	37. ⁹⁹
farm egg.....	3. ⁹⁹
bacon	8. ⁹⁹
Prime Rib French Dip swiss cheese, natural jus	39. ⁹⁹
Honey Peppered Ora King Salmon * aromatic brown butter & lemon.....	49. ⁹⁹
Bone-In Filet Mignon * 16oz, bearnaise sauce, steak salt.....	89. ⁹⁹
Dry Aged Bone-In Ribeye Steak * 22oz, béarnaise sauce, steak salt.....	129. ⁹⁹
Wagyu New York Strip Steak * 16oz bone-in, béarnaise sauce, steak salt.....	129. ⁹⁹
Cacio e Pepe Carbonara Pasta thick-cut bacon, toasted black pepper, pecorino, bucatini.....	32. ⁹⁹

♦ ♦ ♦ ENHANCE ANY ITEM ♦ ♦ ♦

peppercorn crust, maître d' butter, or roasted garlic - 6.⁹⁹
gorgonzola or roasted mushrooms - 10.⁹⁹ • warm king crab oscar - 89.⁹⁹

SIDES

Elote Style Corn * chili, lime, cilantro, parmesan	16. ⁹⁹	Loaded Baked Potato * bacon, sour cream, cheddar	16. ⁹⁹
Creamed Spinach * blue cheese, sweet onions	16. ⁹⁹	Thick Cut Bacon * maple, black pepper	16. ⁹⁹
Truffle Mac & Cheese * black truffle, white cheddar	19. ⁹⁹	Buttery Mashed Potatoes * roasted garlic, chicken jus	16. ⁹⁹
Charred Broccoli * butter, lemon	16. ⁹⁹	Button Mushrooms * garlic, thyme, cream sherry	16. ⁹⁹
Green Beans * chicken jus, shallots, fines herbes	16. ⁹⁹	Golden Fries * garlic aioli (ketchup on request)	12. ⁹⁹

General Manager: EmmyLou Taylor Executive Chef: Roger Horton * Can be made with gluten free ingredients • Vegetarian

*Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of foodborne illness.
Please advise your server of any dietary restrictions or food allergies. Not all ingredients are listed and we cannot guarantee that our food is completely free of any allergen.

COCKTAILS

MARTINIS

Vesper tito's vodka, prairie gin, lillet blanc	23 ⁹⁵
French grey goose vodka, framboise, pineapple juice.....	24 ⁹⁵
Cucumber tito's vodka, st. germain, fresh lime, cucumber.....	23 ⁵⁰
Espresso haku vodka, sawada project x fresh espresso, chocolate, kokuto.....	24 ⁹⁵
Monkey Bar ki no bi gin, dolin dry vermouth, lemon twist & olives	36 ⁰⁰

OLD FASHIONEDS

Classic wild turkey 101 rye, demerara, bitters	24 ⁹⁵
Bourbon russell's reserve 10 year, demerara, bitters.....	26 ⁹⁵
Oaxacan montelobos mezcal, lunazul tequila, agave, bitters.....	23 ⁹⁵
Tokyo® hibiki harmony whisky, kokuto, bitters	42 ⁰⁰

MARGARITAS

House lunazul blanco tequila, cointreau, agave, fresh lime	22 ⁹⁵
Tommy's lalo blanco tequila, agave, fresh lime.....	23 ⁹⁵
Cadillac clase azul plata tequila, louis alexandre grand marnier, fresh lime.....	42 ⁹⁵

SHAKEN

Lillet Rosé Daisy lillet rosé, tito's vodka, st. germain	22 ⁹⁵
Penicillin toki whiskey, ginger, honey, lemon.....	23 ⁹⁵
4 Charles Punch el dorado rum, grapefruit, lime.....	21 ⁹⁵
Pastis Pearl casamigos blanco tequila, st. germain, mint, pastis	22 ⁹⁵
Mezcal Last Word montelobos mezcal, green chartreuse, luxardo maraschino, lime.....	22 ⁹⁵

STIRRED

Negroni prairie gin, campari, carpano antica sweet vermouth	23 ⁹⁵
Bijou plymouth gin, green chartreuse, carpano antica sweet vermouth	21 ⁹⁵
Michter's Manhattan michter's american whiskey, cynar, sweet vermouth, mole bitters	26 ⁹⁵
Cognac Sazerac high west double rye, dudognon reserve cognac, absinthe, peychaud's.....	23 ⁹⁵
St Agrestis "Negroni" bottled st agrestis spirit-free negroni	19 ⁹⁵

