

# ROAST PRIME RIB of BEEF

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

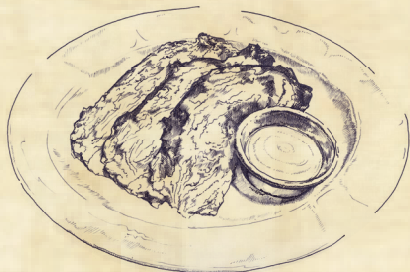
...  
**ENGLISH CUT** \*  
thin sliced & delicate  
74.<sup>99</sup>

♦ ♦ ♦  
**CHICAGO CUT** \*  
generous, center cut  
99.<sup>99</sup>

♦ ♦ ♦  
**KING CUT** \*  
double cut, bone-in beauty  
144.<sup>99</sup>

# 4 CHARLES CUT


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



thin delicate slices or  
generous center cut \*  
119.<sup>99</sup>

## RAW BAR & SHELLFISH

Shrimp Cocktail * cocktail sauce, dijonaise.....	24. <sup>99</sup>
Sizzling Shrimp Scampi * garlic bread, chilies, parsley .....	26. <sup>99</sup>
Hokkaido King Crab * ½ lb.....	89. <sup>99</sup>
full lb.....	175. <sup>99</sup>
Otoro Tartare w/ Caviar bluefin tuna belly, yuasa white soy, brown butter toast.....	125. <sup>99</sup>
Baked Crab Cake ½ lb, preserved lemon, remoulade.....	34. <sup>99</sup>
Golden Osetra Caviar * potato chips & creme fraiche .....	MP



*Fresh  
Oysters*  
- 4.<sup>99</sup> ea -

## ♦ ♦ ♦ Roasted Bone Marrow ♦ ♦ ♦

red onion jam & sourdough toast - 27.<sup>99</sup>

## HOUSE SALADS

Little Gem Salad * lightly dressed with avocado & fines herbes .....	24. <sup>99</sup>
add baked crab cake .....	17. <sup>99</sup>
Smoked Salmon Caesar * crispy potatoes, classic caesar dressing.....	22. <sup>99</sup>

## ENTREES

Crispy Brick Chicken * slow roasted sweet garlic, crushed oregano, natural jus .....	36. <sup>99</sup>
Double Cut Lamb Chops * roasted garlic, rosemary and a few olives.....	74. <sup>99</sup>
10oz Double Wagyu Cheeseburger * griddled and pressed snake river farms wagyu with american cheese, pickles, and marie rose sauce .....	36. <sup>99</sup>
farm egg.....	3. <sup>99</sup>
bacon .....	8. <sup>99</sup>
Prime Rib French Dip swiss cheese, natural jus .....	39. <sup>99</sup>
Honey Peppered Ora King Salmon * aromatic brown butter & lemon.....	49. <sup>99</sup>
Bone-In Filet Mignon * 16oz, bearnaise sauce, steak salt.....	89. <sup>99</sup>
Dry Aged Bone-In Ribeye Steak * 22oz, béarnaise sauce, steak salt.....	124. <sup>99</sup>
Wagyu New York Strip Steak * 16oz bone-in, béarnaise sauce, steak salt.....	129. <sup>00</sup>
Cacio e Pepe Carbonara Pasta thick-cut bacon, toasted black pepper, pecorino, bucatni.....	29. <sup>95</sup>

## ♦ ♦ ♦ ENHANCE ANY ITEM ♦ ♦ ♦

peppercorn crust, maître d' butter, or roasted garlic - 6.<sup>99</sup>  
gorgonzola or roasted mushrooms - 10.<sup>99</sup> • warm king crab oscar - 89.<sup>99</sup>

## SIDES

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

General Manager: EmmyLou Taylor Culinary Director: Matthew Pollard \* Gluten Free Options Available • Vegetarian

\*consuming raw or undercooked meats, shellfish, seafood, poultry or eggs may increase your risk of foodborne illness

# COCKTAILS & BEER

## MARTINIS

Vesper vodka, prairie gin, lillet blanc.....	23 <sup>95</sup>
Tuxedo #1 hayman's old tom gin, fino sherry, orange bitters .....	21 <sup>95</sup>
Cucumber tito's vodka, st. germain, fresh lime, cucumber.....	22 <sup>95</sup>
Espresso haku vodka, fresh espresso, chocolate, kokuto .....	24 <sup>95</sup>

## OLD FASHIONEDS

Classic wild turkey 101 rye, demerara, bitters.....	24 <sup>95</sup>
Bourbon russell's reserve 10yr, demerara, bitters .....	24 <sup>95</sup>
Oaxacan montelobos mezcal, lunazul tequila, agave, bitters .....	22 <sup>95</sup>
Tokyo® hibiki harmony, kokuto, bitters .....	42 <sup>00</sup>

## RESERVE

VEP Alaska sipsmith gin, VEP yellow chartreuse, regans .....	38 <sup>95</sup>
Monkey Bar Martini ki no bi gin, dolin dry vermouth, lemon twist & olives .....	36 <sup>00</sup>
Michter's Bourbon Old Fashioned michter's 10yr bourbon, demerara, bitters.....	62 <sup>00</sup>
Cadillac Sazerac wild turkey rarebreed rye, hine cigar xo cognac, absinthe, lemon .....	52 <sup>00</sup>
Clase Azul Margarita clase azul plata, grand marnier louis alexandre.....	42 <sup>95</sup>

## SHAKEN

Lillet Rosé Daisy lillet rosé, vodka, st. germain.....	22 <sup>95</sup>
Penicillin toki whiskey, ginger, honey, lemon .....	23 <sup>95</sup>
4 Charles Punch el dorado rum, grapefruit, lime .....	21 <sup>95</sup>
French 75 prairie gin, lemon, blanc de blancs.....	21 <sup>95</sup>
Mezcal Last Word montelobos, green chartreuse, luxardo maraschino, lime.....	22 <sup>95</sup>

## STIRRED

Negroni prairie gin, campari, sweet vermouth .....	22 <sup>95</sup>
Bijou plymouth gin, green chartreuse, sweet vermouth.....	21 <sup>95</sup>
Jalisco Manhattan casamigos reposado, sweet vermouth, mole bitters .....	22 <sup>95</sup>
Cognac Sazerac high west double rye, dudognon reserve, absinthe, psychaud's.....	23 <sup>95</sup>
St Agrestis "Negroni" bottled st agrestis spirit-free negroni .....	19 <sup>95</sup>



## BOTTLED BEER

Kronenbourg.....	7 <sup>95</sup>
Allagash White .....	10 <sup>50</sup>
Allagash Stout.....	10 <sup>50</sup>
Rothaus Pils .....	10 <sup>95</sup>
Lagunitas IPA.....	9 <sup>95</sup>
Einbecker NA.....	6 <sup>95</sup>