



—DINNER—
—SHARING EXPERIENCE—

EST. ULTIMATE SEAFOOD TOWER*

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

TWO PERSONS | 68 FOR FOUR PERSONS | 123

MARKET OYSTERS ON THE HALF SHELL*

Rosé Champagne Mignonette | Yuzu & White Soy Cocktail Sauce

HALF DOZEN | 16 DOZEN | 27

POACHED PRAWNS | 18

Classic Cocktail Sauce

YELLOWFIN TUNA TARTARE* | 17

Blood Orange | Sesame Ginger | Taro Root Chips

WAGYU BEEF TARTARE* | 26

Red Wine Shallot | Roasted Garlic Herb Aioli | Brioche

PACIFIC NORTHWEST DUNGENESS CRAB CAKES | 19

Provençale Vegetables | Whole Grain Mustard Béarnaise

BLUE CRAB & AVOCADO TOAST | 18

Shaved Radish | Micro Watercress | Sumac | Lemon Oil

HAND-MADE PORK & SHRIMP DUMPLINGS | 16

Cilantro | Soy | Sesame | Yuzu

SMOKED EGGPLANT BABA GHANOUSH | 14

Stem on Artichoke | Harissa Chile | Warm Olives | Grilled Baguette

SAFFRON RISOTTO | 17

Italian Arborio Rice | Roasted Vegetable Broth | Parmesan | Basil

—THE MUST HAVE—

TOY BOX TOMATOES & ROASTED BEETS | 12

Creamy Goat Cheese | Candied Pistachio | Shallot & Sherry Vinaigrette

POACHED SHRIMP & CRAB SALAD | 19

California Avocado | Heirloom Tomato | Shishito Louie Sauce

LITTLE GEM WEDGE | 13

Buttermilk Bleu Cheese Dressing | Shaved Radish | Crispy Pork Belly

EST. PRIME STEAKHOUSE CAESAR | 11

Hand Torn Romaine | Crostini | Anchovy Parmesan Dressing

CLASSIC SHRIMP SCAMPI | 21

Lemon | French Baguette

—SEASONAL RECOMMENDATIONS—

DAY BOAT SCALLOPS* | 34

Murray Farm's Squash | Pumpkin Seed | Maitake Mushrooms | Broccolini | Red Pepper Jelly

WINTER SALAD | 12

Roasted Pear | Pomegranate | Humboldt Fog Goat Cheese | Hazelnut | Brioche | Basil Dressing

MUSHROOM RAVIOLI | 22

Morel Cream Sauce | Kale | Pine Nut | Sage

Gluten Free 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.*



— DINNER —

— SOUPS —

EST. LOBSTER BISQUE | 14

American Caviar | Lobster Meat | Chive

KUMATO TOMATO BISQUE | 12

Olive Oil | Black Pepper

— EST. FEATURED PRIME CUTS —

BARREL CUT PRIME BEEF FILET* 10oz. | 58

**35 DAY AGED BONE-IN
KANSAS CITY STEAK* 16oz. | 65**

DOUBLE R RANCH NEW YORK* 14oz. | 59

**AMERICAN WAGYU
TOMAHAWK RIBEYE* 34oz. | 105**

CHATEAUBRIAND FOR TWO* 20oz. | 89

DELMONICO RIBEYE STEAK* 22oz. | 62

— JAPANESE KOBE BEEF —

FILET MIGNON* 4 oz. minimum | MP

NEW YORK STEAK* 4 oz. minimum | MP

ADDITIONAL 2 oz. per cut | MP

— ENHANCEMENTS —

MAINE LOBSTER TAIL | 23

KING CRAB OSCAR | 17

TEMPURA BATTERED LOBSTER TAIL | 18

THICK CUT BROWN SUGAR BACON | 12

ROGUE RIVER SMOKED BLUE CHEESE | 9

ORGANIC SUNNY SIDE UP EGG* | 5

HAND SHAVED BLACK TRUFFLES MP

AMERICAN CAVIAR* | 22

TRUFFLE & HAWAIIAN SEA SALT BUTTER | 8

— SAUCES —

BÉARNAISE | PEPPERCORN & COGNAC | BORDELAISE SAUCE | EST. STEAK SAUCE

SALVADORIAN CHILTEPE CHIMICHURRI | LEMON & VIRGIN OLIVE OIL VINAIGRETTE

CREAMY HORSERADISH | CITRUS GINGER BUTTER SAUCE | SZECHUAN SAUCE

— FROM THE SURF —

— FROM THE TURF —

SCOTTISH SALMON FILLET* 10oz. | 34

JIDORI DOUBLE BREAST CHICKEN | 28

PACIFIC WHOLE FISH* | MP

BLACKENED PORK TOMAHAWK* | 41

BLUE NOSE BASS* 10oz. | 36

NEW ZEALAND RACK OF LAMB 15oz. | 54

WHOLE MAINE LOBSTER | MP

12 HOUR BRAISED SHORT RIB | 48

— VEGETABLES —

CUT OFF THE COB CREAM CORN | 9

FRENCH BEANS WITH ALMONDS | 9

WILD MUSHROOMS | 11

SAUTÉED JUMBO ASPARAGUS | 12

CREAMED SPINACH & KALE | 10

CARROTS VICHY | 9

CRISPY BRUSSELS SPROUTS | 9

— SIDES —

GRUYÈRE POTATO GRATIN | 9

PECORINO | TRUFFLE | SHOE STRING FRIES | 8

MASHED POTATOES | 9

LOBSTER MAC & CHEESE | 11

MACARONI & CHEESE | 9

LOADED CREAMER POTATOES | 9

OLIVE OIL POACHED FINGERLINGS | 8

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