



— LUNCH —

— RAW SHARE —

POACHED PRAWN | 15

Classic Cocktail Sauce

SEASONAL OYSTERS ON THE HALF SHELL*

Rose Champagne Mignonette | Yuzu and Soy Cocktail Sauce

1/2 Dozen | **16**

1 Dozen | **27**

— TASTERS —

WAGYU BEEF TARTARE* | 23

Red Wine Shallot | Roasted Garlic and Herb Aioli | Warm Brioche

YELLOWFIN TUNA TARTARE* | 15

Blood Orange | Sesame Ginger | Taro Root Chips

PACIFIC NORTHWEST DUNGENESS CRAB CAKES | 17

Provençale Vegetables | Whole Grain Mustard Béarnaise

BLUE CRAB AND AVOCADO TOAST | 16

Shaved Radish | Micro Watercress | Sumac | Lemon Oil

HAND-MADE PORK AND SHRIMP DUMPLINGS | 14

Cilantro | Soy | Sesame | Yuzu

— BISQUE & GREENS —

KUMATO TOMATO BISQUE | 10

Olive Oil | Black Pepper

LITTLE GEM WEDGE | 13

Buttermilk Bleu Cheese Dressing | Shaved Radish | Crispy Pork Belly

EST. STEAKHOUSE CAESAR | 11

Hand Torn Romaine | Crostini | Anchovy Parmesan Dressing

WINTER SALAD | 12

Roasted Pear | Pomegranate | Goat Cheese | Hazelnuts | Brioche | Basil Dressing

ENHANCEMENTS: Chicken **5** | Shrimp **8** | Salmon | **8**

— TOASTIES —

EST. "BLT" GRILLED CHEESE & KUMATO TOMATO BISQUE | 19

Hand-Cut Smoked Bacon | Poached Lobster | Tomato Jam | Mornay Sauce

CHEESE SELECTION: English Cheddar | Gruyère | Fresh Mozzarella

CLASSIC AMERICAN BURGER | 19

Double Beef | House-Made Sauce | Heirloom Tomato | Gem Lettuce | Pickle | Shoestring Fries

CHEESE SELECTION: English Cheddar | Gruyère | Fresh Mozzarella

JIDORI CHICKEN CLUB | 17

Chicken Breast | Bacon | Heirloom Tomato | Gem Lettuce | Shoestring Fries

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.



— LUNCH —

— EST. PRIME FEATURED CUTS —

PETIT JAPANESE KOBE BEEF FILET* 4oz. | 46

BARREL CUT PRIME BEEF FILET* 10 oz. | 54

DOUBLE R RANCH NEW YORK* 14 oz. | 57

DELMONICO RIBEYE STEAK* 22 oz. | 59

— VEGETABLES —

WILD MUSHROOMS | 11

SAUTÉED JUMBO ASPARAGUS | 12

CARROTS VICHY | 9

— SIDES —

TRUFFLE FRIES | 8

MASHED POTATOES | 9

MAC & CHEESE GRATIN | 9

— SAUCES —

BÉARNAISE | PEPPERCORN & COGNAC | CHEFS BORDELAISE STEAK SAUCE

SALVADORIAN CHILTEPE CHIMICHURRI

EST. STEAK SAUCE

— ENHANCEMENTS —

ROGUE RIVER SMOKED BLEU CHEESE | 9

KING CRAB OSCAR STYLE | 17

TRUFFLE & HAWAIIAN LAVA SEA SALT BUTTER | 8

— ENTREES —

SCOTTISH SALMON FILLET* 10 oz. | 28

Cannellini Bean Ragout | Pesto | Shaved Fennel

JIDORI BREAST OF CHICKEN | 24

Pan Jus | Provençale Vegetables

GRILLED PACIFIC FISH TACOS | 18

Chorizo Aioli | Pico de Gallo | Shaved Vegetable Slaw | Lime

MUSHROOM RAVIOLI | 16

Slow Braised Short Rib | Peppercorn Cream Sauce | Kale | Pine Nuts

BULGAR WHEAT & LOCAL FARMERS MARKET VEGETABLES | 16

Curry Yogurt | Crispy Garbanzo Beans | Mint

- DESSERTS -

CHEF'S INSPIRED BREAD PUDDING | 11

DULCE DE LECHE MOLTEN CAKE | 12

Tequila Whipped Cream | Cinnamon

ESPRESSO CRÈME BRÛLÉE | 11

Chocolate Covered Coffee Bean | Cinnamon Cream

ICE CREAM & SORBET | 10

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