

| STARTERS |

Dungeness Crab | Peas, Tarragon, Charred Lemon, Avocado Butter, Everything Lavosh **22**

Burrata | Spinach, Grilled Apple, Pickled Shallot, Mama Lil, Spiced Walnut, Marinated Tomato, Cranberry Vinaigrette **15**

Charcuterie | Olympia Provisions Salami, Prosciutto di Parma, Assorted Cheese, Tomato Chutney, Olives, Pickled Vegetables, Marcona Almonds, Toast **18**

Pork Belly * | Soft Egg, Frisee, Preserved Lemon Aioli, Pink Pepper Togarashi **14**

Pacific Oyster Stew | Potato, Leek, Fennel, Sherry, Parsley, Guanciale, Chicharron **14**

Romaine | White Anchovy, Reggiano, Garlic Crouton Crumb, Caesar Dressing **12**

Green Salad | Cucumber, Radish, Tomato, Champagne Vinaigrette **10**

Butter Leaf | Rogue Smoky Blue, Peppered Bacon, Tomato Concasse, Shallot, White Balsamic Vinaigrette **14**

| STEAKS & CHOPS |

Ribeye * | 14oz, Painted Hills, OR **48**

Filet * | 8oz, Painted Hills, OR **56** **combo surcharge 8

Lamb Chops * | 16oz, Anderson Ranch, OR **52** **combo surcharge 4

Double Bone-In Pork Chop * | 12oz, Carlton Farms, OR **26**

| DRY AGED 32-40 DAY |

Bone-In New York Strip * | 18oz, Double R, PNW **54**
**combo surcharge 6

Cowboy Cut Ribeye * | 24oz, Double R, PNW **80**
**combo surcharge 32

Porterhouse * | 32oz, Double R, PNW **98** **combo surcharge 50

| WAGYU |

A5 Wagyu * | 6oz, Miyazaki Japan, Mushroom Soy, **100**
**combo surcharge 52

| SAUCES |

Peppercorn | **Béarnaise** | **Chimichurri** | **“Bandonshire”** | **5**

| ENTREES |

King Salmon * | Herb Spatzle, Peas, Pancetta, Sweet Onion Soubise, Carrot Top Pesto **38**

Wild Sea Scallops * | Sage, Potatoes Fondant, Winter Squash Bisque, Pear, Fennel, Chorizo, Pumpkin Seed Oil **42**

Tiger Shrimp | Creole Seasoned, Blue Corn Grits, Kale, Tasso Ham, Peperonata, Smoked Scallion Crema **38**

Mary's Chicken | Brussel Sprout & Almond Risotto, Roasted Carrots, Jus **28**

| SIDES |

Black Truffle Mac & Cheese | **16**

Whipped Potato | Parsley **8**

Baked Potato | Face Rock Cheddar, Guanciale, Truffle Butter, Sour Cream, Chive **12**

Marbled Potatoes | Sea Salt, Roasted Garlic, Herb **10**

Roasted Cauliflower | Bagna Cauda, Crispy Capers, Fried Garlic **10**

Roasted Carrots | Brown Butter, Fermented Honey **10**

Northwest Mushrooms | Sherry, Shallot **15**

Delicata Squash | Farmers Cheese, Pepita, Fennel Pollen, Pumpkin Seed Oil **12**

****Surcharges apply to combo vouchers only.**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk to foodborne illness.

Not every ingredient is listed on our menus. If you have dietary restrictions or food allergies, Please inform your server and our culinary team will gladly assist.

Individual billing available for parties of 12 or less.

A 21% service fee will be added to parties of 8 or more.