

## | 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 Signature, PNW **54** \*\*combo surcharge 6

**Tomahawk** \* | 45oz, Double R Signature, PNW **140**  
\*\*combo surcharge 92

**Porterhouse** \* | 32oz, Double R Signature, 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.