

| STARTERS |

A5 Wagyu* | 2oz, Miyazaki, Japan, Mushroom Soy **32**

Bloody Mary Cocktail | Newport Bay Shrimp, Dungeness Crab, Tomato, Celery, Bacon Salt, Horseradish Chip **22**

Taleggio | Roasted Olive, Pistachio, Cherry Tomato, Arugula, Aged Balsamic, Bread **16**

Charcuterie | Olympia Provisions Salami, Prosciutto di Parma, Assorted Cheese, Tomato Chutney, Olives, Pickled Vegetables, Marcona Almonds, Toast **22**

Steak Tartare* | Shallot, Caper Berry, Arugula, Deviled Egg Pate, Parmesan Crisp **20**

Spicy Tuna* | Avocado, Cucumber, Pink Pepper Togarashi, Rice Chip, Micro Wasabi, Yum Yum Sauce **16**

Baked Crab & Pancetta Gnocchi | Pecorino, Parsley, Frisée **20**

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 |

Chef's Selection* | Snake River Farms, PNW **Market Price**

Ribeye* | 14oz, Brandt, Imperial Valley, CA **48**

Filet* | 8oz, Double R, PNW **56**

Lamb Chops* | 16oz, Anderson Ranch, OR **52**

Double Bone-In Pork Chop* | 12oz, Carlton Farms, OR **28**

| DRY AGED 32-40 DAY |

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

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

Porterhouse* | 32oz, Double R, PNW **98**

| SAUCES |

Sauce Diane | **Béarnaise** | **Salsa Verde** | **"Bandonshire"** | **5**

| ENTREES |

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

Wild Sea Scallops* | Heirloom Tomato, Sweet Corn, Cannellini Bean, Prosciutto Froth, Romesco **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 |

Lobster Mac & Cheese **22**

Whipped Potato **10**

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

Papas Bravas | Caramelized Sweet Onions, Smoked Paprika, Citrus Aioli, Chive **12**

Asparagus | Crispy Chicken Skin Butter, Parmesan **12**

Shishito Peppers | Miso Parmesan, Fried Garlic, Citrus **10**

Northwest Mushrooms | Sherry, Shallot **16**

Roasted Cippolini | Aged Balsamic, Pine Nut **12**

Arugula | Agrumato, Pecorino, Pepper **10**

| ADDITIONS |

Dungeness Crab | 2oz **16**

Atlantic Lobster Tail | 6oz **34**

Tiger Shrimp | 3oz **16**

*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.