

## BEGINNINGS

Ahi Tuna   24	Diver Scallops   36 with bacon jam	III Forks Salad   16 toasted pecans, bleu cheese, Granny Smith apples, maple pecan vinaigrette
Shrimp Cocktail*   24	Spinach & Artichoke Dip   24 VEGETARIAN	Wedge Salad   16
Crabcake   24 creole beurre blanc	Chicken Fried Lobster   39	Caesar Salad   16
Chilled Seafood Platter   MKT	Onion Rings   17	French Onion Soup   12
Calamari   24 marinara, Thai chili	Beef Croustades   23	Lobster Bisque   18

## STEAKS

### AMERICAN WAGYU

#### SNAKE RIVER FARMS

Gold NY Strip\* 16 oz | 136  
Gold Bone-In Ribeye\* 24 oz | 179

*Served with flamed  
Jack Daniel's Bottled-In-Bond Bourbon  
Infused Maldon Salt*

### CLASSICS

Filet Mignon\* 6 oz | 55 8 oz | 58  
10 oz Filet Mignon\* "Baseball Cut" | 65  
Strip "Filet"\* 8 oz | 49  
USDA Prime NY Strip\* 16 oz | 73  
USDA Prime Boneless Ribeye\* 16 oz | 74  
Ribeye Cap\* 7 oz | 59  
hand-rolled spinalis, Nueske's bacon  
Eye of Ribeye Pepper Steak\* 10 oz | 53

### BONE-IN

Tomahawk Ribeye\* 32 oz | 142  
USDA Prime Bone-In Ribeye\* 24 oz | 89

### DRY AGED

CERTIFIED ANGUS BEEF® BRAND  
PRIME 75 DAY

Bone-In NY Strip\* 18 oz | 116  
Bone-In Ribeye\* 28 oz | 164

*Served with flamed  
Jack Daniel's Bottled-In-Bond Bourbon  
Infused Maldon Salt*

## BUTTERS & CROWNS

Oscar Style   16 jumbo lump crab, asparagus, hollandaise	Bleu Cheese Crown   9 roasted garlic, bordelaise	Lobster Tail   MKT cold water, drawn butter	King's Butter   16 black truffles, honey, foie gras
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## SEAFOOD & SPECIALITIES

Atlantic Salmon*   42 tarragon chimichurri	Steak Frites   34 Petite Tender, Garrison Brothers Tarragon Butter, Fries
Chilean Seabass*   56	Prime Double-Cut Pork Chop*   39 serrano peach BBQ sauce, balsamic glaze
Fish of the Day*   MKT	Chicken Fried Filet Mignon*   34
Roasted Chicken   32	Charred Cauliflower Steak   32 VEGAN

## STEAKHOUSE BURGERS

FEATURING 100% CERTIFIED ANGUS BEEF® BRAND  
Served with fries

Prime Burger*   27 4 yr aged cheddar, lemon aioli	Truffled Mushroom Burger*   28 portabella mushrooms, King's butter, yellow onion	Crispy Veggie Burger   22 VEGETARIAN lentil cake, lettuce, red onion, pickle
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## SIDES

Off-the-Cob Cream Corn 15	Sautéed Mushrooms 14	Fresh Asparagus 17
Seasonal Vegetables 16	Sautéed Spinach 13	Fried Brussels Sprouts 16
Mashed Potatoes 12	Lobster Mac & Cheese 26	Six Cheese Potatoes 17

### PRIVATE DINING ROOMS AVAILABLE

Call us and let our culinary team prepare the perfect menu for your special occasion.

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please direct any food allergy concerns to the manager prior to placing your order.*

## Featured Wines by the Glass

### SPARKLING & ROSÉ

#### SPARKLING

Lucien Albrecht 'Brut', <i>Crémant d'Alsace</i>	14
Gratien & Meyer 'Brut Rosé', <i>Crémant de Loire</i>	14

#### MOSCATO

i Vignaioli di Santo Stefano by Ceretto, <i>d'Asti</i>	16
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#### ROSÉ

Belle Glos 'Oeil de Perdrix', <i>Sonoma County</i>	15
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### WHITE

#### CHARDONNAY

Calera, <i>Central Coast</i>	14
Chalk Hill, <i>Russian River</i>	17
Flowers, <i>Sonoma Coast</i>	23

#### SAUVIGNON BLANC

Cuvaison, <i>Carneros</i>	18
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#### PINOT GRIGIO

Ferrari-Carano, <i>Russian River Valley</i>	14
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#### RIESLING

Dr. Fischer 'Estate', <i>Mosel</i>	15
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### RED

#### CABERNET SAUVIGNON

Hess 'Shirtail Ranches', <i>North Coast</i>	16
Treana, <i>Paso Robles</i>	19
Austin Hope, <i>Paso Robles</i>	25

#### PINOT NOIR

Benton Lane, <i>Willamette Valley</i>	16
Crossbarn by Paul Hobbs, <i>Sonoma Coast</i>	20



### CORAVIN®

#### PREMIUM POURS

#### PINOT NOIR

Belle Glos 'Clark & Telephone', <i>Santa Maria Valley</i>	24
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#### CABERNET SAUVIGNON

Faust, <i>Napa Valley</i>	33
Justin 'Isosceles', <i>Paso Robles</i>	36
Adaptation, by Odette, <i>Napa Valley</i>	40
Caymus, <i>Napa Valley</i>	50

#### RED BLEND

Paraduxx, <i>Napa Valley</i>	29
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#### MERLOT

Decoy by Duckhorn, <i>Sonoma County</i>	16
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#### RED BLEND

Caymus-Suisun 'The Walking Fool', <i>Suisun Valley</i>	18
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#### MALBEC

Vina Cobos 'Felino', <i>Mendoza</i>	16
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#### CHIANTI CLASSICO

Marchesi Antinori Pèppoli, <i>Chianti Classico DOCG</i>	18
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#### PETITE SIRAH

Two Angels, <i>Red Hills, Lake County</i>	15
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## COCKTAILS

### SUMMER SPRITZ

Aperol Spritz Aperol, Lunetta Prosecco, Q Mixers Club Soda 15

Citrus Sparkler The Botanist Gin, Monin Winter Citrus Syrup, fresh lemon juice, plum bitters, Q Mixers Club Soda 14

Orange Fizz Don Q Naranja Rum, Licor 43, fresh lemon juice, Q Mixers Club Soda 14

Garrison Brothers Old Fashioned Garrison Brothers Small Batch Bourbon, Angostura Bitters, simple syrup 19

Tito's Handmade Martini Tito's Handmade Vodka, 1888 Hand Pressed Olive Juice, bacon and bleu cheese-stuffed olives 17

Ketel One Mule Ketel One Vodka, Fever-Tree Ginger Beer, fresh lime juice 13

Love Potion Housemade strawberry infused Absolut Elyx Vodka, Cointreau, fresh lime juice, Monin Agave Nectar, mint 16

Manhattan Woodford Reserve Bourbon, Carpano Antica Sweet Vermouth, Angostura and Peychaud's Bitters, Pig Candy 14

Blackberry Smash Jameson Black Barrel Irish Whiskey, fresh lime juice and lemon juice, Monin Blackberry Purée, Topo Chico 14

The Grand Margarita Don Julio Silver Tequila, Grand Marnier Orange Liqueur, fresh lime juice, Monin Agave Nectar, orange juice 16

Añejo Old Fashioned La Caza Añejo Tequila, Monin Agave Nectar, Angostura Bitters, Fee Brothers Orange Bitters 17

Berry Tea Punch Don Q Reserva 7 Rum, Raspberry Reäl, fresh lemon juice, black tea 13

Bee's Knees The Botanist Gin, fresh lemon juice, Peach Reäl, Monin Honey Syrup, orange juice 15

Strawberry Rose Sidecar Remy Martin VSOP, Cointreau Orange Liqueur, Monin Strawberry Rose Syrup, fresh lemon juice, Lunetta Prosecco 16  
(Classic Sidecar also available)