

— STARTERS —

- CALAMARI** Saffron and roasted pepper aioli, sweet cherry peppers. 18
- DUNGENESS & KING CRAB CAKES** Granny Smith apple slaw, European style citrus butter sauce. 23
- SEARED AHI TUNA*** Coriander crusted ahi, shiitake mushrooms, baby bok choy, lime butter sauce, ginger soy glaze. 25
- PRAWN COCKTAIL** Cocktail sauce, lemon. 35
- ROASTED BONE MARROW** Hazelnut romesco sauce, pickled shallot, capers, grilled crostini. 24
- HALF SHELL OYSTERS*** Champagne mignonette. ½ Dozen 24 Dozen 48
- STEAK TARTARE*** Tenderloin, Dijon Worcestershire dressing, capers, shallots, chives, egg, crostini. 21
- DUNGENESS CRAB COCKTAIL** Classic cocktail sauce. 42
- PRIME TENDERLOIN BITES** Citrus soy glaze, house made chili oil, pineapple powder, roasted macadamia nuts. 20
- GOLDEN OSETRA CAVIAR*** Egg, crème fraiche, shallot, chive and brioche toast points. 160

— ICED SHELLFISH PLATTER* —

Half shell oysters, Prawns, Dungeness crab legs and Maine lobster. 150
Add caviar service. 300

— SOUPS AND SALADS —

- FRENCH ONION SOUP** Swiss Emmentaler, caramelized onions, crostini, beef and veal stock, vermouth. 14
- MAINE LOBSTER BISQUE** Rich lobster stock, heavy cream, Cognac. 14
- CLAM CHOWDER** New England style. 12
- ICEBERG WEDGE** Gala apples, grape tomatoes, toasted hazelnuts, Point Reyes blue cheese, maple glazed slab bacon. 14
- CAESAR** Whole romaine hearts, house made croutons, shaved Parmigiano-Reggiano, Spanish white anchovies, Caesar dressing. 12
- ORGANIC BABY SPINACH** Roasted beets, feta cheese, pistachio, pickled shallots, white balsamic dressing. 11
- HOUSE FIELD GREENS** Anjou pears, Gorgonzola, candied walnuts, Dijon mustard vinaigrette. 12

— DINNER SPECIALTIES —

- GRILLED KING SALMON*** Steamed asparagus, Yukon Gold mashed potatoes, lemon chive beurre blanc. 58
- DUNGENESS CRAB AND PRAWN FETTUCCINE** Mesquite grilled prawns, Dungeness crab, red onions, mushrooms, Parmigiano-Reggiano, alfredo, herbed breadcrumbs. 45
- FRESH HALIBUT** Fresh Pacific halibut, southwest creamed corn, cilantro lime jasmine rice and charred tomato butter sauce. 60
- LOBSTER TAIL** Steamed asparagus, Yukon Gold mashed potatoes, lemon, drawn butter. Market Price
- STEAKHOUSE CHICKEN** Pan seared half chicken, wild mushroom Cambozola bread pudding, lacinato kale, pan jus. 38
- BONE-IN HERITAGE PORK CHOP*** Mesquite grilled, Calvados morel maître d'butter, apple mostarda, Yukon Gold potato cake. 50
- VEGAN BOLOGNESE** Penne pasta, plant based meat substitute, red sauce. 28

A 20% service charge is included on each check. The entirety of this service charge is retained by the company.
Our valued service team receives competitive industry compensation. We are required by law to collect tax on the service charge.
*Consuming raw or undercooked meats may increase your risk of foodborne illness..



THE BEST STEAK IN TOWN

Choice of baked potato, mashed potatoes, steak house fries or asparagus with béarnaise sauce.

— DRY AGED PRIME — DOUBLE R RANCH BEEF

Our proprietary dry-aged prime beef from Eastern Washington.

— JAPANESE A5 BEEF —

SNOW BEEF FILET* 6 oz. 165 4 oz. 110

OHMI BEEF FILET* 6 oz. 165 4 oz. 110

OLIVE BEEF FILET* 6 oz. 195 4 oz. 130

DELMONICO* 20 oz. 85

PORTERHOUSE* 34 oz. 99 25 oz. 85

FILET MIGNON* 13 oz. 86 8 oz. 72

NEW YORK STRIP LOIN* 16 oz. 79 12 oz. 68

TOP SIRLOIN* 14 oz. 49

BONELESS RIBEYE* 16 oz. 82

— AMERICAN WAGYU — NATURAL BEEF

FILET MIGNON* 10 oz. 89

SKIRT STEAK* 10 oz. 49

STRIPLOIN* 10 oz. 85

— DINNER FOR TWO —

CHATEAUBRIAND* Carved tableside. Classic cliff sauce, Parmesan tomato crowns, mushroom caps. 24 oz. 165

THE MET "LONG BONE" RIBEYE* American Wagyu, served sliced. 40 oz. 185

— COMBINATIONS —

PRIME FILET & AMERICAN WAGYU FILET* 4 oz. each 80

PRIME FILET & AMERICAN WAGYU FILET & OHMI FILET* 4 oz. each 185

SNOW FILET & OHMI FILET & OLIVE FILET* 4 oz. each 300

RARE red center, very cool MEDIUM RARE red, warm center MEDIUM red center MEDIUM WELL pink throughout WELL pink center VERY WELL no pink

— SIDES FOR THE TABLE —

THICK CUT CARAMEL BACON 18

FOUR CHEESE MAC & CHEESE 14

SOUTHWEST CREAMED CORN
WITH COTIJA CHEESE 15

YUKON GOLD POTATO CAKES 12

ASPARAGUS WITH BÉARNAISE 14

STEAMED BROCCOLI
WITH CHEDDAR CHEESE SAUCE 14

CREAMED SPINACH 11

— ADDITIONS —

DUNGENESS CRAB Oscar style. 25

GRILLED PRAWNS (2) Lemon garlic scampi butter. 24

CRAB CAKE Dungeness and King crab. 8

PEPPERCORN STYLE Cracked peppercorns, green pepper
demi-glace. 8

LOBSTER TAIL Market Price

BONE MARROW Hazelnut romesco sauce. 15

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