

— STARTERS —

- CALAMARI** Saffron and roasted pepper aioli, sweet cherry peppers. 20
- DUNGENESS & KING CRAB CAKES** Granny Smith apple slaw, European style citrus butter sauce. 30
- BLACKENED AHI TUNA\*** Miso scallion sauce, green papaya salad, wonton. 28
- 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 25 Dozen 50
- 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. 16
- MAINE LOBSTER BISQUE** Rich lobster stock, heavy cream, Cognac. 15
- CLAM CHOWDER** New England style. 12
- HEIRLOOM STACK** Heirloom tomatoes, goat cheese, basil, arugula, tomato vinaigrette, balsamic reduction. 20
- 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** Strawberries, blueberries, feta, toasted almonds, poppy seed vinaigrette. 12
- 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 FETTUCCHINE** Mesquite grilled prawns, Dungeness crab, red onions, mushrooms, Parmigiano-Reggiano, alfredo, herbed breadcrumbs. 49
- 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. 58
- VEGAN BOLOGNESE** Penne pasta, plant based meat substitute, red sauce. 28

A 20% service charge is included on each guest check. This service charge helps enable us to offer our valued service team competitive industry compensation, which includes a commission on sales and benefits. 100% of the service charge is retained by the company. 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 —

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

SNOW BEEF FILET\* 6 oz. 180 4 oz. 125

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

DELMONICO\* 20 oz. 89

PORTERHOUSE\* 34 oz. 115 25 oz. 90

FILET MIGNON\* 13 oz. 89 8 oz. 74

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. 185

THE MET "LONG BONE" RIBEYE\* American Wagyu, served sliced. 40 oz. 200

### — 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 14

ASPARAGUS WITH BÉARNAISE 14

STEAMED BROCCOLI  
WITH CHEDDAR CHEESE SAUCE 14

CREAMED SPINACH 12

### — ADDITIONS —

DUNGENESS CRAB Oscar style. 30

GRILLED PRAWNS (2) Lemon garlic scampi butter. 26

CRAB CAKE Dungeness and King crab. 10

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

LOBSTER TAIL Market Price

BONE MARROW Hazelnut romesco sauce. 15

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