



SHELLFISH PLATTERS



RED MISO BROILED

4 OYSTERS
4 SHRIMP
HALF MAINE LOBSTER
KING CRAB
OCTOPUS

MP

*ICE-COLD GF

4 OYSTERS
4 SHRIMP
HALF MAINE LOBSTER
KING CRAB
SALMON TARTARE

MP

BOURBON STEAK RESERVE CAVIAR

SUSTAINABLY HARVESTED BY REGIIS OVA
DOMESTIC ROYAL 135 • OSSETRA 195
SERVED WITH TRADITIONAL GARNISHES
& BOURBON STEAK BLINIS

À LA CARTE
CHILLED SHELLFISH

AVAILABLE BROILED
UPON REQUEST

WASHINGTON STATE OYSTERS GF GREEN APPLE & CHAMPAGNE MIGNONETTE **24 / 48**

HALF MAINE LOBSTER GF DIJONNAISE **MP**

SHRIMP COCKTAIL GF GIN-SPIKED COCKTAIL SAUCE **4^{PC} / 22**

‘CAMPECHANA’ POPPERS JARRITOS MANDARIN AIR, DIANE’S ORIGINAL BLOODY MARY MIX **4^{PC} / 20**

APPETIZERS

* **KING SALMON SASHIMI GF** PASSION FRUIT, AVOCADO, RADISH, MICRO-CILANTRO **20**

* **MICHAEL’S TUNA TARTARE** ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME **33**

* **PHYLLO-WRAPPED SCALLOP** BUTTERNUT SQUASH, SMOKED TROUT ROE, MELTED LEEKS **19**

BEETROOT ‘CARPACCIO’ GF,V ARUGULA, GRAPE, HAZELNUT, RED WINE VINAIGRETTE **14**

* **HAND-CUT STEAK TARTARE** TRADITIONAL GARNISHES, CHIPPEREBEC POTATO CHIPS **24**

‘INSTANT’ BACON PURE COUNTRY PORK BELLY, TEMPURA OYSTER, BOURBON-SOY GLAZE **18**

WILD MUSHROOM SOUP V,CBGF FARRO, CHESTNUT, BLACK TRUMPET, LEMONGRASS **13**

A5 WAGYU HOT STONE GF PICKLED CUCUMBERS, WASABI, YUZU PONZU, PINE-SPRUCE SALT **72**

SALADS

THE ‘WEDGE’ GF BUTTERMILK RANCH, BACON, EGG, TOMATO, ONION, BLUE CHEESE **16**

CHELAN FRESH HONEYCRISP APPLE GF,CBV AGED CHEDDAR, PECAN, CHICORIES, MAPLE **14**

TRUFFLE CAESAR VEG SWEET ONION CREMA, PARMESAN, GARLIC STREUSEL **15**

SIGNATURES



MAINE
LOBSTER
POT PIE

BRANDIED LOBSTER CREAM
MARKET VEGETABLES

MP

KIRSOP FARMS
‘BRICK’ CHICKEN

BUTTERNUT SQUASH
AGNOLOTTI
CRISPY PARSNIP
PURPLE KALE

37

LEMON-ROASTED
BLACK COD

SWISS CHARD, BACON
BASIL ESSENCE
CLAM VELOUTÉ

38

TRIPLE-SEARED
SNAKE RIVER FARMS
STRIPLOIN GF

ASIAGO POTATO ‘GRATIN’
BLACK TRUFFLE SAUCE

85

FROM THE CHAR-BROILER GRILL

OUR STEAKS ARE BRIEFLY TEMPERED IN A CLARIFIED BUTTER BATH, WITH AROMATICS.
ALL STEAKS ARE THEN FINISHED WITH OUR RED WINE-SHALLOT BUTTER

* USDA PRIME

8 oz CENTER-CUT FILET MIGNON - PAINTED HILLS, OR **GF 65**

9 oz HANGER STEAK - ROYAL RANCH, WA **GF 41**

12 oz NEW YORK STRIP - PAINTED HILLS, OR **GF 63**

16 oz BONELESS RIB EYE - PAINTED HILLS, OR **GF 75**

16 oz DRY-AGED BONE-IN STRIP - WASHINGTON STATE **GF 79**

30 oz ELLENSBURG, HAY-SMOKED DRY-AGED PORTERHOUSE - WASHINGTON STATE **GF 155**

* WAGYU

A5 NEW YORK STRIP, JAPAN **GF 4^{OZ}** or **8^{OZ} - 38 PER OZ**

8 oz EYE OF RIB - SNAKE RIVER FARMS, ID **GF 72**

6 oz RIB CAP - SNAKE RIVER FARMS, ID **GF 75**

* FROM THE SEA

SIMPLY PREPARED WITH
CITRONETTE GRILLED LEMON

KING SALMON **45**

AHI TUNA **55**

BRANZINO, BUTTERFLIED WHOLE **46**

ACCOMPANIMENTS

DIVER SCALLOPS **28**

HORSERADISH CRUST **5**

BROILED SHRIMP **16**

DUNGENESS CRAB ‘OSCAR’ **GF 22**

BLACK TRUFFLE BUTTER **6**

BLUE CHEESE CRUMBLES **GF 7**

SAUCES \$2

or trio of sauces \$5

BÉARNAISE **GF**

BOURBON STEAK SAUCE **GF**

CREAMY HORSERADISH **GF**

RED WINE JUS **GF**

AU POIVRE **GF**

MARKET SIDES

BLACK TRUFFLE MAC & CHEESE **16**

WHIPPED POTATOES GF CHIVES **12**

ROASTED BROCCOLI V EUREKA LEMON **10**

BAKED POTATO GF ‘ALL THE FIXINS’ **11**

BRUSSELS SPROUTS GF TAMARI, LIME **13**

GLAZED MUSHROOMS GF MIRIN, SESAME **15**

CREAMED SPINACH GF CRISPY ONIONS **12**

BUTTERNUT SQUASH V, GF ‘CAPPONATA’ **11**

