

SHELLFISH PLATTERS

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| <p>(M) RED MISO BROILED
6 EA. OYSTERS
6 EA. SHRIMP
WHOLE MAINE LOBSTER
140</p> | <p>OR</p> | <p>ICE-COLD* GF
6 EA. OYSTERS
6 EA. SHRIMP
WHOLE MAINE LOBSTER
SALMON CEVICHE
140</p> |
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THE CAVIAR CO.

SUSTAINABLY HARVESTED
KALUGA* 195
CREAMY AND NUTTY BRONZE CAVIAR
TRADITIONAL SERVICE
SIEVED EGG YOLK, CRÈME FRAÎCHE, CHIVE
RED ONION, POTATO RÖSTI, TOAST POINT

**À LA CARTE
CHILLED
SHELLFISH**
BROILED UPON REQUEST

- WASHINGTON STATE OYSTERS* GF** GREEN APPLE & CHAMPAGNE MIGNONETTE **24 / 48**
SHRIMP COCKTAIL GF GIN-SPIKED COCKTAIL SAUCE **4^{EA} 22**

APPETIZERS

- HAMACHI SASHIMI* GF** SERRANO CHILI, YUZU SOY, PICKLED CUCUMBER, CRISPY RICE **28**
(M) MICHAEL'S TUNA TARTARE* CBGF ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME **34**
'INSTANT' BACON CBGF SALMON CREEK PORK BELLY, TEMPURA OYSTER, BOURBON-SOY GLAZE **22**
PANKO CRUSTED DUNGENESS CRAB CAKE* GF WINTER CITRUS, MISO CAULIFLOWER PUREE **30**
A5 WAGYU HOT STONE* GF PICKLED CUCUMBERS, WASABI, YUZU PONZU, TOGARASHI **74**
WAGYU STEAK TARTARE* GF TRADITIONAL GARNISHES, MICRO BASIL, TOAST POINTS **28**

SALADS

- THE 'WEDGE' GF** BUTTERMILK RANCH, BACON CRUMBLE, EGG, TOMATO, ONION, BLUE CHEESE **18**
TRUFFLE CAESAR VEG SWEET ONION CREMA, PARMESAN, GARLIC STREUSEL **19**
HONEYCRISP APPLE SALAD GF, VEG AGED CHEDDAR, PECAN, CHICORY, MAPLE **18**

FROM THE CHAR-BROILER GRILL

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

ANGUS*

- 8 oz. CENTER-CUT FILET MIGNON - 1855 RANCH, NE **GF 69**
9 oz. FLAT IRON - THOMAS CATTLE CO., ID **GF 48**
12 oz. NEW YORK STRIP - THOMAS CATTLE CO., ID **GF 68**
16 oz. BONELESS RIB EYE - 1855 RANCH, NE **GF 75**
16 oz. DRY-AGED BONE-IN STRIP - WASHINGTON STATE **GF 92**
32 oz. DRY-AGED PORTERHOUSE - WASHINGTON STATE **GF 155**

WAGYU*

- (M) 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 79**

LAND & SEA*

- 8 oz. FILET & TWO U-10 SCALLOPS **GF 89**
U-10 DIVER SCALLOPS **GF 3^{EA} 40**

ACCOMPANIMENTS

- HORSERADISH CRUST **7**
BROILED SHRIMP **GF 16**
BLACK TRUFFLE BUTTER **GF 8**
BLUE CHEESE CRUMBLE **GF 11**

TRIO OF SAUCES

PLEASE SELECT THREE **12** OR **5** EA

BÉARNAISE **GF**
BOURBON STEAK SAUCE **GF**
CREAMY HORSERADISH **GF**
RED WINE JUS **GF**
AU POIVRE **GF**

MARKET SIDES

- (M) BLACK TRUFFLE** MAC & CHEESE **22**
WHIPPED POTATOES GF CHIVES **15**
BRUSSELS SPROUTS CBGF TAMARI, LIME **15**

- GLAZED MUSHROOMS GF, VEG** PEARL ONION, SESAME **17**
CREAMED SPINACH CBGF CRISPY ONIONS **15**
BAKED POTATO GF 'ALL THE FIXINS' **15**

SIGNATURES

**DUCK
BOLOGNESE**
PACCHERI
PARMESAN FOAM
BASIL
38

**MARY'S CHICKEN
& TORTELLINI**
CELERY ROOT PUREE
MICRO TURNIPS
CHICKEN JUS
46

**(M) MAINE LOBSTER
POT PIE**
MARKET VEGETABLE
BLACK TRUFFLE
BRANDIED LOBSTER CREAM
135

**KING
SALMON**
MUSSELS
ARTICHOKES
CLAM CHOWDER
50