

# GREAT BEGINNINGS


<b>PRAWN COCKTAIL</b>	26	<b>PAN SEARED FOIE GRAS</b>	39
<i>Housemade Cocktail Sauce, Lemon Wedge</i>		<i>Pineapple-Chili Compote, Toasted Brioche Crumble, Macadamia Nuts, Madeira-Brown Sugar Syrup</i>	
<b>*YELLOWTAIL CRUDO</b>	25	<b>*WAGYU BEEF CARPACCIO</b>	32
<i>Bourbon Barrel Soy, Crispy Shallot, Yuzu Kosho, Avocado Purée</i>		<i>Thinly Sliced Mishima Filet, Roasted Garlic Aioli, Fresh Grated Horseradish, Toasted Tellicherry Peppercorn, Crostini</i>	
<b>COLOSSAL CRAB CAKE</b>	26	<b>CHILLED SEAFOOD TOWER FOR 2 OR 4</b>	Market Price
<i>Frisée-Herb Salad, Dijon Horseradish Aioli</i>		<i>King Crab Legs, Prawns, Maine Lobster, Fresh Oysters, Champagne-Tarragon Mignonette, Housemade Cocktail Sauce</i>	
<b>ESCARGOT</b>	22	<b>BLUE CRAB COCKTAIL</b>	29
<i>Garlic Herb Butter</i>		<i>Colossal Crab, Lemon Vinaigrette, Dijonaise, Cocktail Sauce</i>	
<b>BACON WRAPPED SCALLOPS</b>	25	<b>TSAR NICOULAI GOLDEN OSETRA CAVIAR</b>	Market Price
<i>Jumbo Diver Scallops, Pecan Smoked Bacon, Grilled Pineapple Relish, Lemon Beurre Blanc</i>		<i>Half-Ounce Portion, Shallots, Chives, Minced Egg, Crème Fraiche, Toasted Brioche</i>	
<b>FILET MIGNON SKEWERS</b>	25	<b>*OYSTERS ON THE HALF SHELL</b>	25/42
<i>Balsamic Marinated Beef Tenderloin, Tomato-Red Onion Salad, Point Reyes Bleu Cheese, Trio of Dipping Sauces</i>		<i>Seasonal Oysters, Horseradish, Champagne-Tarragon Mignonette</i>	
<b>CALIFORNIA RED ABALONE</b>	Market Price	<b>HALF DOZEN OR DOZEN</b>	
<i>Meyer Lemon-Caper Polanaise, Opal Basil, Parsley Lemon Butter</i>		<b>*OYSTERS ROCKEFELLER</b>	28
<b>BACON STEAK</b>	22	<i>Seasonal Oysters, Baby Spinach, Garlic, Pernod, Hollandaise</i>	
<i>Nueske's Grilled Bacon, Frisée-Pepper Salad, Maple Ponzu</i>			
<b>ARTISAN CHEESE PLATTER</b>	24		
<i>Season Fruit, Honeycomb, Cranberry-Pistachio Bread</i>			

# SOUPS

<b>LOBSTER BISQUE</b>	18	<b>FRENCH ONION SOUP</b>	15
<i>Maine Lobster, Cognac</i>		<i>Gruyère Toast</i>	

# SALADS

<b>WEDGE SALAD</b>	15	<b>CLASSIC CAESAR</b>	18
<i>Baby Iceberg, Nueske's Bacon, Marinated Tomatoes, Chives, Hard Boiled Egg, Point Reyes Bleu Cheese, Sherry Vinaigrette</i>		<i>Romaine, Focaccia Croutons, Aged Parmesan</i>	
<b>*TOMATO &amp; BLOOD ORANGE SALAD</b>	18	<b>SPINACH SALAD</b>	18
<i>Purple Radish, Whipped Goat Cheese, Tangerine Lace, Chive Oil, EVOO</i>		<i>Traditional Hot Bacon Dressing</i>	
		<b>— Prepared Tableside</b>	

 – New!

18% gratuity will be added to parties of 8 or more.

\* Menu advisory: The Washoe County District Health Department advises that eating raw, undercooked animal foods, or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, young children under the age of four years, pregnant women, & other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness.

# COMPOSITIONS

*With Soup du Jour or Steakhouse Salad*

## BLACKENED DIVER SCALLOPS 52

*Maine Lobster Crust, Champagne Beurre Blanc, Lemon-Herb Couscous, Sea Beans, Cherry Tomatoes, Mini Vegetables, Onion Tuile*

## CHILEAN SEA BASS 56

*Sweet Corn Risotto, Herb Marinated Heirloom Tomatoes, Butter Poached Asparagus, Radish, Micro Sorrel, Red Basil, Pea Shoots, Chive Beurre Blanc*

## RATATOUILLE POTATO BASKET 34

*Zucchini, Squash, Eggplant, Bermuda Onion, Garlic, Basil, EVOO, Sautéed Spinach, Balsamic Syrup, Whipped Potatoes*

## COFFEE RUBBED COLORADO LAMB CHOPS 70

*Roasted Red Pepper Pesto, Edamame Succotash, Basil Oil, Pea Shoots*



## SLOW ROASTED WAGYU PRIME RIB 72

*14 oz. House Cut, Mishima Ultra BMS 8/9  
Sautéed Asparagus & Whipped Potatoes, Au Jus*



## PAN-ROASTED MARY'S CHICKEN BREAST 40

*Sautéed Peas, Asparagus, Trumpet Mushrooms,  
Hen of the Woods Mushrooms, Gnocchi,  
Black Garlic Beurre Monte, Shaved Black Summer Truffles*

## POTATO CRUSTED ORA KING SALMON 54

*Caviar and Champagne Beurre Blanc, Cauliflower Purée, Sautéed  
Fingerling Potatoes, Yellow Squash, Pernod Butter, Fennel, Dill,  
Capers, Fresh Lemon*

## SEARED BISON TENDERLOIN 68

*Cauliflower Purée, Seared Wild Mushrooms, Sautéed Spinach, Seared Foie  
Gras, Crumbled Brioche Croutons, Truffle-Madeira Wine Reduction*

## SINGLE LOBSTER TAIL • TWIN LOBSTER TAILS Market Price

*Roasted Fingerling Potatoes, Sautéed Asparagus, Drawn Butter*

## ALASKAN KING CRAB LEGS Market Price

*Sautéed Asparagus & Whipped Potatoes, Drawn Butter*

# HOUSE SPECIALTIES

*With Soup du Jour or Steakhouse Salad*

## SHRIMP SCAMPI 64

*Garlic, Shallots, White Wine, Butter, Asparagus & Wild Rice Pilaf  
~Prepared Tableside~*

## STEAK DIANE 78

*Filet Medallions, Organic Mushrooms, Asparagus,  
Whipped Potatoes, Demi-Glace  
~Prepared Tableside~*

*We use the freshest, organically grown produce whenever possible.*

# STEAKS & CHOPS

Served with Soup du Jour or Steakhouse Salad

## AMERICAN WAGYU

American raised Japanese cattle breed known for exceptional marbling & tenderness.

FILET MIGNON	105
<i>8 oz. Iodori Sapphire Wagyu, Creekstone Farms</i>	
NEW YORK STRIP	110
<i>12 oz. Mishima Ultra BMS 8/9</i>	

## AUSTRALIAN WAGYU

Founded on a full blood Wagyu herd in Tasmania. Outstanding marbling and texture.

TOMAHAWK RIB-EYE	225
<i>40 oz. Icon XB Australian Wagyu</i>	

## JAPANESE WAGYU

Imported from Kumamoto Japan. Beef Marbling Standard Scale 11/12.

A5 JAPANESE WAGYU STRIP LOIN	MP
<i>4 oz./8 oz.</i>	

## — ACCOMPANIMENTS —

SAUTEED DIVER SCALLOPS	28
SHRIMP SCAMPI	28
SINGLE LOBSTER TAIL	Market Price
TWIN LOBSTER TAILS	Market Price
ALASKAN KING CRAB	Market Price
ANDRÉ-STYLE	9
<i>Bleu Cheese Crusted &amp; Demi-Glace</i>	
AU POIVRE	7
<i>Pepper Crusted, Brandy Cream Sauce</i>	
*OSCAR-STYLE	28
<i>Sauce Béarnaise, Asparagus Spears &amp; Dungeness Crab Meat</i>	
FOIE GRAS	32
<i>Veal Demi-Glace</i>	

## PRIME STEAKS & CHOPS

Sourced from the finest ranches in the United States.

FILET MIGNON	64
<i>8 oz. Linz Heritage Angus, Oklahoma</i>	
FILET MIGNON	79
<i>12 oz. Linz Heritage Angus, Oklahoma</i>	
GRASS FED FILET MIGNON	69
<i>8 oz. Red Top Farms, Missouri</i>	
NEW YORK STEAK	78
<i>16 oz. Prime, Creekstone Farms</i>	
BONELESS RIB-EYE	75
<i>16 oz. Prime, Allen Brothers of Chicago</i>	
T-BONE	86
<i>22 oz. Prime, Allen Brothers of Chicago</i>	



### 35 DAY DRY-AGED BONE-IN RIB-EYE

105

*22 oz. Prime, Allen Brothers of Chicago*



## — STEAKHOUSE — MUST-HAVES

12

SAUTÉED ASPARAGUS SPEARS WITH LEMON AIOLI AND CRISPY GARLIC
ROASTED BRUSSELS SPROUTS WITH NUESKE'S BACON LARDONS
GARLIC BROCCOLINI WITH CHILI FLAKES & PECORINO BREADCRUMBS
SAUTÉED OR CREAMED SPINACH
THICK CUT STEAK FRIES
GARLIC MASHED POTATOES
SEA SALT CRUSTED BAKED POTATO
TRUFFLED TWICE-BAKED POTATO
BOURBON-BACON CREAMED CORN
LOBSTER MAC & CHEESE — 24

# CLASSIC COCKTAILS

18

## SMOKED MANHATTAN

*Bulleit Rye, Averna Amaro, Orange Bitters*

## AVIATION

*Tanqueray 10 Gin, Crème de Violette, Luxardo Maraschino Liqueur,  
Fresh Lemon Juice*

## OLD CUBAN

*Don Q Añejo Rum, Fresh Lime Juice, Simple Syrup, Muddled Mint,  
Sparkling Wine Float*

## PISCO SOUR

*Ku Pisco, Fresh Lime, Simple Syrup, Angostura Bitters, Egg White*

## COSMOPOLITAN

*Grey Goose Le Citron Vodka, Cointreau, Cranberry Juice, Fresh Lime*



# SIGNATURE COCKTAILS

18

## SMOKY PALOMA

*Cazadores Reposado Tequila, El Silencio Mezcal,  
Grapefruit Juice, Lime, Hellfire Bitters*

## LE COLONIAL

*Nolet's Gin, Soho Lychee Liqueur, Campari, Lychee Puree,  
Lemon Juice, Egg White*

## HIGHLAND HONEY DROP

*Oban Little Bay Scotch, Drambuie, Domaine de Canton Ginger Liqueur,  
Spiced Honey Syrup, Fresh Lemon, Ginger Buckspice Bitters*

## THE JUKE OF EARL

*Tahoe Blue Vodka, Chambord, China China Amer, Earl Grey Simple Syrup,  
Muddled Blackberries*

## SMOKE ON THE WATER - 25

*Empress Gin, Italicus Rosolio di Bergamotto, Lemongrass Sake,  
Xocolatl Mole Bitters, Ginger Vapor Bubble*

10

## TEMPERANCE SOUR (NON-ALCOHOLIC)

*Lyre's Non-Alcoholic American Malt, Fresh Grapefruit,  
Espresso, Egg White, Spiced Demerara*

## PEACH SANGRIA (NON-ALCOHOLIC)

*Non-Alcoholic Muller Thurgau, Peach Syrup, Muddled Berries*

## POMPELMO SPRITZ (NON-ALCOHOLIC)

*Grapefruit Juice, Sanpellegrino Pompelmo, Muddled Basil & Lime, Rosewater*