



FIRST PLATES

DUNGENESS CRAB CAKES *

DUNGENESS CRAB, GRILLED SWEET CORN, LEEKS,
MUSTARD SEED, HONEYCRISP APPLE SLAW 25

WHITE TRUFFLE SEA SCALLOPS

JUMBO SEA SCALLOPS, MARSALA-GLAZED MUSHROOMS,
WHITE TRUFFLE BUTTER 29

GRILLED JUMBO PRAWN COCKTAIL

ALDER WOOD-GRILLED JUMBO PRAWNS, HOUSE-MADE
COCKTAIL SAUCE 22

FRIED CALAMARI

GARLIC-HERB SEASONED CALAMARI,
SWEET CILANTRO-CHILI SAUCE 19

GARLIC TRUFFLE FRITES

SHOESTRING RUSSET POTATOES, GARLIC TRUFFLE OIL, AGED PARMESAN
CHEESE, SEA SALT 13

SESAME SEARED AHI TUNA NACHOS *

CRISPY WONTON CHIPS, SESAME SEED-CRUSTED SEARED AHI
TUNA, AVOCADO, MANGO SALSA, WAKAME, SRIRACHA SAUCE,
SOY SAUCE GLAZE 26

BUTTERNUT SQUASH SOUP

ROASTED BUTTERNUT SQUASH, WALLA WALLA ONION, HONEYCRISP
APPLE, SMOKED BACON, TRUFFLE OIL, CRÈME FRAÎCHE 17

TOMATO BASIL BISQUE

FIRE-ROASTED TOMATOES, WALLA WALLA ONION, FRIED BASIL, CRÈME
FRAÎCHE, ROASTED PEPITAS 19

FROM THE GARDEN

ICEBERG WEDGE SALAD WITH BUTTERMILK BLUE CHEESE

ICEBERG LETTUCE WEDGE, BUTTERMILK BLUE CHEESE, RADISHES,
TOASTED CASHEWS, APPLEWOOD-SMOKED BACON, HEIRLOOM GRAPE
TOMATOES, BLUE CHEESE DRESSING 20

ROMAINE CAESAR SALAD

ROMAINE HEARTS, CROUTONS, TOMATOES,
PARMIGIANO-REGGIANO CHEESE, WHITE ANCHOVY, CITRUS,
CAESAR DRESSING 21

ADD GRILLED CITRUS-HERB CHICKEN 9
ADD WILD SOCKEYE SALMON 24

STEAKHOUSE SALAD *

SPRING MIX, 4-OUNCE AGED ANGUS BEEF FILET MIGNON, HONEYCRISP APPLES,
TOASTED PUMPKIN SEEDS, STRAWBERRIES, CANDIED PECANS, AGED BUTTERMILK BLUE
CHEESE, BLOOD ORANGE VINAIGRETTE, BALSAMIC DRIZZLE 47

FROM THE SEA

PRAWN SCAMPI LINGUINE WITH CAPERS

JUMBO PRAWNS, GARLIC, SHALLOTS, LEMON, WHITE WINE, CAPERS,
LINGUINE, GARLIC TOAST 35

WILD SOCKEYE SALMON WITH LOBSTER *

8-OUNCE PAN-SEARED WILD SOCKEYE SALMON, MAINE LOBSTER,
ROASTED CITRUS-THYME CAPER BEURRE BLANC, RICE PILAF 57

BLACKENED LINGCOD WITH DUNGENESS CRAB *

8-OUNCE PAN-SEARED BLACKENED LINGCOD, DUNGENESS CRAB, CITRUS
BEURRE BLANC, MANGO-LIME SALSA, RICE PILAF 55

WHITE TRUFFLE SEA SCALLOPS

JUMBO SEA SCALLOPS, MARSALA-GLAZED MUSHROOMS,
WHITE TRUFFLE BUTTER, RICE PILAF 59

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. OUR KITCHEN PREPARES FOOD THAT MAY CONTAIN OR COME INTO CONTACT WITH THE SAME SURFACES OF THE FOLLOWING ALLERGENS: MILK, EGGS, FISH, SHELLFISH, TREE NUTS, PEANUTS, WHEAT (GLUTEN), AND SOY. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES. NOT ALL INGREDIENTS ARE LISTED ON THE MENU. MENU SUBJECT TO CHANGE. 20% GRATUITY WILL BE ADDED TO GROUPS OF SIX OR MORE. A PLATE-SPLITTING FEE OF \$6 WILL BE APPLIED TO ALL SHARED DISHES.



FROM THE LAND

FILET MIGNON *

8-OUNCE AGED ANGUS BEEF STEAK, SERVED WITH YUKON GOLD GARLIC MASHED POTATOES OR A SAMISH RUSSET BAKED POTATO **59**

TOURNEDOS OF BEEF *

TWO 4-OUNCE FILET MIGNONS, BLUE CHEESE, MARSALA MUSHROOMS, SERVED WITH YUKON GOLD GARLIC MASHED POTATOES OR A SAMISH RUSSET BAKED POTATO **60**

BONE-IN RIBEYE *

18-OUNCE AGED ANGUS BEEF STEAK, SERVED WITH YUKON GOLD GARLIC MASHED POTATOES OR A SAMISH RUSSET BAKED POTATO **69**

TOMAHAWK RIBEYE *

34-OUNCE AGED ANGUS BEEF STEAK WITH HERB COMPOUND BUTTER, SERVED WITH ROASTED YUKON GOLD POTATOES, ASPARAGUS, AND BELL PEPPERS **129**

PORTERHOUSE *

28-OUNCE AGED ANGUS BEEF PORTERHOUSE, SERVED WITH YUKON GOLD GARLIC MASHED POTATOES OR A SAMISH RUSSET BAKED POTATO **129**

STEAK AND LOBSTER *

6-OUNCE AGED ANGUS BEEF FILET MIGNON, 5-OUNCE BUTTER-POACHED LOBSTER TAIL, BÉARNAISE SAUCE, SMOKED PAPRIKA, SERVED WITH YUKON GOLD GARLIC MASHED POTATOES **80**

WAGYU NY STRIP LOIN *

14-OUNCE WAGYU NEW YORK STRIP LOIN, SERVED WITH YUKON GOLD GARLIC MASHED POTATOES OR A SAMISH RUSSET BAKED POTATO **125**

BRAISED LAMB SHANK

20-OUNCE SLOW-BRAISED LAMB HIND SHANK, CHERRY PORT DEMI-GLACE, FRIED LEEKS, SERVED WITH YUKON GOLD GARLIC MASHED POTATOES **50**

PRIME RIB *

FRIDAY & SATURDAY ONLY

CHOICE CUT 12-OUNCE PRIME RIB, SERVED WITH YUKON GOLD GARLIC MASHED POTATOES OR A SAMISH RUSSET BAKED POTATO **45**

STEAK COOKING GUIDE

RARE: RED THROUGHOUT, COOL BLUE CENTER

MEDIUM-RARE: RED CENTER, WARM

MEDIUM: PINK CENTER

MEDIUM-WELL: SLIGHTLY PINK CENTER

WELL-DONE: NO PINK THROUGHOUT

ENHANCEMENTS

STEAKHOUSE COMPOUND BUTTER **6**

BÉARNAISE SAUCE **5**

AGED BUTTERMILK BLUE CHEESE **7**

GREEN PEPPERCORN CREAM DEMI-GLACE **10**

MARSALA MUSHROOM SAUCE **8**

“STEAK OSCAR” (DUNGENESS CRAB & BÉARNAISE SAUCE) **23**

GARLIC JUMBO PRAWNS (6 PIECES) **17**

LOBSTER MEAT (2 OUNCES) **19**

DUNGENESS CRAB MEAT (2 OUNCES) **19**

SEARED SCALLOPS **27**

LOBSTER TAIL (6 OUNCES) **34**

SIDES

HOUSE SALAD **7**

SMALL CAESAR SALAD **9**

DUNGENESS CRAB MAC & CHEESE **20**

CARAMELIZED ONIONS **7**

BAKED POTATO WITH WHIPPED BUTTER **8**

CHEF'S CHOICE VEGETABLES **12**

BACON FOREST MUSHROOMS **9**

RICE PILAF **8**

DUCK FAT-ROASTED BABY YUKON GOLD POTATOES **14**

RAINBOW CARROTS WITH SUGAR SNAP PEAS **12**

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