pacific oysters on the half shell  each 3.5
cocktail and mignonette – ask for today's selection
the black orchid

seared rare ahi, black orchid mustard sauce
escargot à la carol
browned garlic butter, asiago cheese
dungeness crab cocktail
crab cakes
stone-ground mustard, watercress, tomato salad
shrimp scampi
white wine butter sauce, garlic crostini
seafood platter

soup of the season
steakhouse wedge
organic iceberg, chandlers ranch dressing, bacon, tomato

caesar salad
organic romaine, anchovy caesar dressing, parmesan cheese crouton, white anchovy

limousine salad
butter leaf, roquefort bleu cheese, spiced cashews, crispy shallots, garlic crooutons, roquefort vinaigrette

SOUPS + SALADS

SPARKLING

martinis

Domaine Chandon, Brut Classic, CA (187ml) 15
Schramsberg, Mirabelle, Brut Rose, CA 15
Veuve Clicquot, Noilly Prat Dry Vermouth, Stirred, Two Spanish Olives or Twist of Lemon 12
Mr. Squyre's Negroni 12
Boodles Gin, Campari, Carpano Antica Formula Sweet Vermouth, Flamed Orange Peel 12
Chicago 12
Boodles Gin, Black Label Scotch, Lemon Twist 13
Aviation 13
Magellan Gin, Violette Liqueur, Maraschino Liqueur, Lemon Juice, Baba Ganoush 12
The Squeeze 12
44° North Nectarine Vodka, Orange Curaçao, Lemon Juice, Sugar, Lemon Twist 12
Huckleberry Lemon Drop 12
Koenig Huckleberry Vodka, Unflavored Huckleberry Liqueur, Lemon Juice, Sugar Rim 12
Templeton Rye Old Fashioned 14
Raw Sugar, Angostura Bitters, Orange, Baba Ganoush 14
Black Manhattan 14
Knob Creek, Averna + Angostura Bitters, Baba Ganoush 14

SPRINGTIME FAVORITES

Ketel One Mule 12
Ketel One Vodka, Ginger Beer, Lime Juice 12
Cadillac Margarita 12
Pâtron, Salted Rim, Grand Marnier 16
Dusk Till Dawn 13
Stoli Cucumber Vodka, Pimm's No. 1, Lemon Juice, Ginger Ale 12
Pomegranate Mojito 12
Bacardi Rum, Pama Liqueur, Lime Juice, Sugar, Mint 12
Caipirinha 12
Leblon Cachaça, Lime 12

在内的扫码使用手机相机观看全菜单葡萄酒列表 干杯！

STARTERS

SOUPS + SALADS

SPARKLING

martinis

Domaine Chandon, Brut Classic, CA (187ml) 15
Schramsberg, Mirabelle, Brut Rose, CA 15
Veuve Clicquot, Noilly Prat Dry Vermouth, Stirred, Two Spanish Olives or Twist of Lemon 12
Mr. Squyre's Negroni 12
Boodles Gin, Campari, Carpano Antica Formula Sweet Vermouth, Flamed Orange Peel 12
Chicago 12
Boodles Gin, Black Label Scotch, Lemon Twist 13
Aviation 13
Magellan Gin, Violette Liqueur, Maraschino Liqueur, Lemon Juice, Baba Ganoush 12
The Squeeze 12
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**PRIME STEAKS**

**MIDWEST CORN-FED BEEF**

- Filet mignon
  - 6 oz 38
  - 10 oz 48

- USDA Prime New York Steak
  - 14 oz 42

- USDA Prime Rib Eye Steak
  - 16 oz 46

- USDA Prime Smoked Ribeye
  - Ancho chile rubbed, mesquite smoked
  - 16 oz 55

- Cowboy Cut Ribeye
  - Aged, bone-in, center-cut rib eye – best served medium rare to medium
  - 24 oz 48

**ON THE SIDE**

- Roasted vegetables with boursin cheese 9
- Pommes frites 7
- Creamed spinach 12
- Asparagus Hollandaise 12
- Rosemary roasted Yukon gold potatoes 7
- Saffron + gouda mac ‘n’ cheese 14
- with lobster 25
- Sautéed mushrooms 12
- Baked Idaho® potato 6
- Leek & fennel au gratin potatoes 12

**NORTHWEST SPECIALTY BEEF**

- American Wagyu – USDA Gold

- Snake River Farms, America’s finest quality, premium beef

- Filet mignon
  - 8 oz 75

- Flat Iron Steak
  - 8 oz 43

- Bull's Eye Ribeye
  - 10 oz 95

- Certified authentic Japanese wagyu

- Filet mignon dry chimichurri rub 6 oz 42

**OVER THE TOP**

- Oscar Style
  - Alaskan King Crab meat, béarnaise, asparagus 27

- A’la Rossini
  - Foie gras, morel mushrooms, port reduction 37

- Le Bleu Roquefort 8

- À Moelle bone marrow flan, morel mushrooms, marrow demi-glace 9

**PRIX FIXE THREE-COURSE DINNER 45**

- Soup or mixed green salad or steakhouse wedge, entrée, dessert

- Veal Picatta
  - Lemon butter caper sauce, broccoli, mascarpone polenta

- Roasted Quail
  - Wild rice stuffed, golden raisin chutney, charred kale, morel mushrooms, fried quail egg

- Cauliflower Steak
  - Marinated + roasted, charred broccoli, red pepper coulis, citrus dressed arugula – for complete vegan meal, pair with mixed green salad + sorbet

- Dessert
  - Chocolate panna cotta or fromage blanc cheesecake

**SEAFOOD**

- All fish is flown in jet-fresh

- Hawaiian Ahi Tuna
  - Pan-seared rare, wasabi mashed potatoes, ginger soy sauce, shiitake mushrooms, watercress salad
  - 39

- Alaskan Halibut
  - Pan-seared, fingerling potatoes, spinach, fava beans, sautéed asparagus, lemon dill beurre blanc
  - 38

- Fishmarket Salad
  - Prawn shrimp, dungeness crab, bay scallops, bay shrimp, organic romaine, tomato, avocado, green goddess dressing
  - 29

- Wild Mexican Abalone Steaks
  - Preserved lemon beurre blanc, lemon, parsley, citrus jasmine rice, sautéed asparagus
  - 95

- Ora King Salmon
  - Marcona almond + dijon crusted, roasted cauliflower, heirloom baby carrots, fingerling potato chips, raspberry beurre rouge
  - 35

- Day Boat Scallops
  - Pan-seared, truffled potato cakes, shiitake mushrooms, citrus beurre blanc
  - 36

- Maine Lobster Tail
  - Broiled, asparagus, hollandaise, pommes frites
  - 12 oz mp

- Surf + Turf
  - Maine lobster tail, petite filet mignon
  - mp

**SPECIALTY DESSERT**

- Classic chocolate soufflé 15
  - Double Belgian chocolate, grand marnier cream, chocolate sauce
  - Please allow 30 minutes for preparation – full dessert menu available from server

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**Please inform your server of any allergies and or dietary restrictions. While our culinary team can prepare dishes without particular ingredients, cross-contact with allergens can occur in our kitchen and we cannot guarantee that any menu item can be completely free of allergens.**

**We are a non-smoking restaurant. A non-obligatory 20% gratuity will be added for parties of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses. Consult with a physician for more information.**