

TAKE-OUT MENU

EXPRESS WINES 39

add any of these wines to your to-go order for only \$39 a bottle!

SPARKLING

montefresco, prosecco, veneto, it
jules bertier, premier cuvee, fr
schramsberg, "mirabelle," brut rose, ca

WHITE

chardonnay
ramey, fort ross-seaview, ca, '16
thevenet & fils, macon pierreclos, macon-villages, fr, '17

chenin blanc
david finlayson, "camino africana,"
old vine, stellenbosch, sa, '18

pinot grigio
scarpetta, friuli, it, '18

riesling
dr. pauly bergweiler, berkasteler badstube,
kabinett, mosel, ger, '15

sauvignon blanc
auntsfield "single vineyard," marlborough, nz, '19

RED

cabernet sauvignon
telaya, red mountain, wa, '17

malbec
vaglio "temple", mendoza, arg, '17

merlot
substance, stoneridge vineyard, columbia valley,
wa, '14

pinot noir
frederic magnien, bourgogne, burgundy, fr, '17
soter vineyards, "north valley," willamette valley, or, '17

proprietary blends
il fauno di arcanum, tuscan, it, '16

j.l. chave selection, "mon coeur," cotes du rhone, fr, '17

nebbiolo
pecchenino "botti," langhe, piedmont, it, '17

syrah
k vintners, "milbrandt," wahlake slope, wa, '17

zinfandel
quivira, dry creek valley, ca, '16

sangiovese
badia a coltibuono, chianti classico, tuscan, it, '17

TO-GO COCKTAILS 14

comes with a martini glass to keep!

boulevardier
jim beam bourbon, campari + carpano antica formula
sweet vermouth, flamed orange

ten minute vesper reconsidered plymouth gin, koenig
vodka, lillet

maker's mark manhattan
maker's mark, carpano antica formula sweet vermouth
and angostura bitters, with a bada bing cherry

WINES BY THE BOTTLE

scan with phone camera to see full wine list



TAKE*
25% OFF
MENU
PRICE

*certain allocated and vintage wines not eligible

STARTERS

tower of tuna 16
ahi and hamachi tuna, avocado, tomato,
red onion, sesame crisps

the black orchid 18
seared rare ahi, black orchid mustard sauce

the ritz burger (limited availability) 30
japanese + american wagyu, filet mignon,
bacon jam, foie gras aioli, citrus-dressed
arugula, pommes frites, black pepper +
truffle ketchup, pickled veggies – optional egg

filet sliders (3) 16
filet mignon, caramelized onions, bernaise,
pommes frites

lollipop lamb chops 18
pan seared, apple-mint chutney

cheese plate 22
berries, nuts, chutney, honeycomb, french baguette

sweet chili brussels sprouts 9
shishito peppers, pickled red onion, furikake,
sambal chili sauce

spicy meatballs 12
tomato sauce, truffled pommes frites

crab cakes mp
stone-ground mustard, watercress, tomato salad

pork belly steamed buns 12
korean bao bun, pickled slaw, hoisin peanut sauce

prawn cocktail 15
cocktail sauce, fresh lemon

teriyaki bites 18
prime new york steak, red bell pepper,
onion, teriyaki sauce, truffled pommes frites

SOUPS + SALADS

bread service is available upon request – gluten-free galaxy rolls one dollar each

soup of the season	10	steakhouse wedge	10
lobster bisque	12	organic iceberg, chandlers ranch dressing, bacon, tomato	
heirloom tomato + watermelon salad	15	caesar salad	11
ballard farms feta, basil pesto, frisée, pickled watermelon rind, balsamic reduction		organic romaine, anchovy caesar dressing, parmesan cheese crouton, white anchovy	
burrata salad	14	limousine salad	13
ancho chile + honey dressed pluots, arugula, candied pistachios, crisp prosciutto, lemon		butter leaf, roquefort bleu cheese, spiced cashews, crispy shallots, garlic croutons, roquefort vinaigrette	

PRIME STEAKS

broiled tomato provençale, charred broccolini, red pepper coulis
cognac peppercorn sauce • fresh chimichurri

MIDWEST CORN-FED BEEF

filet mignon	6 oz 38
	10 oz 48
usda prime new york steak	14 oz 44
usda prime rib eye steak	16 oz 48
usda prime smoked ribeye	16 oz 55
ancho chile rubbed, mesquite smoked	

ON THE SIDE

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 rib eye	10 oz 95
filet-style cut from the heart of the rib, eye of the ribeye	
certified authentic japanese wagyu	
filet mignon	5 + 10 oz mp
all natural grass-fed beef	
filet mignon dry chimichurri rub	6 oz 42

SEAFOOD

all fish is flown in jet-fresh

hawaiian ahi tuna	39	ora king salmon	35
pan-seared rare, wasabi mashed potatoes, ginger soy sauce, shiitake mushrooms, watercress salad		marcona almond + dijon crusted, roasted cauliflower, heirloom baby carrots, fingerling potato chips, raspberry beurre rouge	
alaskan halibut	38	day boat scallops	36
pan-seared, fingerling potatoes, spinach, fava beans, sautéed asparagus, lemon dill beurre blanc		pan-seared, truffled potato cakes, shiitake mushrooms, citrus beurre blanc	
fishmarket salad	29	maine lobster tail	12 oz mp
prawn shrimp, dungeness crab, bay scallops, bay shrimp, organic romaine, tomato, avocado, green goddess dressing		broiled, asparagus, hollandaise, pommes frites	
wild mexican abalone steaks	95	surf + turf	mp
preserved lemon beurre blanc, lemon, parsley, citrus jasmine rice, sautéed asparagus		maine lobster tail, petite filet mignon	

PRIX FIXE THREE-COURSE DINNER 45

soup or mixed green salad or steakhouse wedge, entrée, dessert

veal picatta
lemon butter caper sauce, broccolini, mascarpone polenta

roasted quail
anson mills calico wild rice, golden raisin chutney, charred kale, morel mushrooms, fried quail egg

shrimp + grits
blackened prawns, anson mills native blue corn grits, ballard farms white cheddar, pork belly, english peas, fresh corn, honey, preserved lime

baby lamb chops
pan-seared, apple-mint chutney, potatoes au gratin, baby carrots

cauliflower steak
marinated + roasted, charred broccolini, red pepper coulis, citrus dressed arugula – for complete vegan meal, pair with mixed green salad + sorbet

dessert

chocolate trifecta or fromage blanc cheesecake