

WINE LIST

SPARKLING

montefresco, prosecco, veneto, it	9
domaine chandon, brut classic, ca (187ml)	15
schramsberg, mirabelle, brut rosé, ca	15
veuve clicquot, brut, champagne, fr	25

WHITE

chardonnay	
matthiason, linda vista vineyard, napa valley, ca '19	15
ramey, fort ross-seaview, ca '17	16
thevenet & fils, mâcon pierreclos, mâcon-villages, fr '18	13
chenin blanc	
david finlayson, camino africana, old vine, stellenbosch, sa '18	17
pinot grigio	
scarpetta, friuli, it '19	10
riesling	
dr. loosen, blue slate, kabinet, mosel, ge '19	13
sauvignon blanc	
craggy range, te muna, martinborough, nz '20	13
jean reverdy et fils, la reine blanche, sancerre, fr '19	16
rosé	
pascal jolivet, sancerre, fr '19	13

RED

cabernet sauvignon	
niebaum estate, 1882, napa, ca '16	20
 telaya, red mountain, wa '17	13
malbec	
vaglio temple, mendoza, arg '18	12
merlot	
substance, stoneridge vineyard, columbia valley, wa '16	14
pinot noir	
frédéric magnien, burgundy, fr '18	15
soter vineyards, north valley, willamette valley, or '18	18
sokol blosser, redland cuvée, willamette valley, or '18	16
proprietary blend	
il fauno di arcanum, tuscan, it '17	16
j.l. chave selection, mon coeur, côtes du rhône, fr '18	15
nebbiolo	
vietti perbacco, langhe, piedmont, it '18	14
syrah	
k vintners, milbrandt, wahlake slope, wa '18	17
zinfandel	
quivira, dry creek valley, ca '17	12
tempranillo	
lan, rioja reserva, sp '15	13

COCKTAILS

MARTINIS

ten minute vesper reconsidered	14
 plymouth gin, revolution vodka, lillet, orange bitters	
día de los muertos	13
vida mezcal, aperol, montenegro, lime juice, flower rock	
mr. squyre's negroni	14
boodles gin, campari, carpano antica formula sweet vermouth, flamed orange peel	
rum raider	13
blood orange cordial, bacardi superior rum, lime juice, splash of simple, soda, dehydrated orange	
aviation	13
magellan gin, violette liqueur, maraschino liqueur, lemon juice, amarena cherry	
the squeeze	13
 44° north nectarine vodka, orange curaçao, lemon juice, sugar, lemon twist	
huckleberry lemon drop	13
 koenig huckleberry vodka, revolution vodka, huckleberry liqueur, lemon juice, sugar rim	
black manhattan	14
knob creek, averna, angostura bitters, amarena cherry	
sazerac	14
sazerac rye, hennessy vs, peychaud's + angostura bitters, sugar, absinthe rinse, lemon peel	

SPRING FEVER

fever of the mad	14
empress gin, grapefruit slice, fever tree grapefruit soda	
kiss my spritz	13
titos vodka, aperol, orange slice, fever tree elderflower tonic	




upgrade any of your spirits with premium fever tree mixers tonic, diet tonic, soda, grapefruit soda, elderflower tonic + 2

WINES BY THE BOTTLE

scan with phone camera to see full wine list



STARTERS

pacific oysters on the half shell	each 3.5	wild mexican abalone	mp
cocktail + mignonette sauces		butter, preserved lemon, maitake mushrooms	
tower of tuna	16	escargot à la carol	16
sashimi-grade ahi + hamachi tuna, avocado, tomatoes, red onions, sesame crisps		browned garlic butter, asiago cheese	
the black orchid	18	oysters rockefeller	18
seared rare sashimi-grade ahi tuna, black orchid mustard sauce		pacific oysters, sautéed spinach, shallots, red bell peppers, pernod, citrus hollandaise	
prawn cocktail	18	shrimp scampi	18
cocktail sauce, fresh lemon		garlic, shallots, tomatoes, basil, red chili flakes, butter sauce, white wine, lemon	
dungeness crab cocktail	18	crab cakes	mp
cocktail sauce, fresh lemon		stone-ground mustard, watercress, tomato salad	
seafood platter	mp	foie gras	37
alaskan king crab legs, pacific oysters, large gulf prawns, maine lobster tail		spiced brioche french toast, scarpetta caramel, wine-poached apples, lingonberries, quail egg	
steak tartare	21		
 snake river farms flat iron, garlic, shallots, caperberries, dijon aioli, chive oil, sourdough toast			

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 6 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.

SOUPS + SALADS

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

soup of the season	10	lobster bisque	13
steakhouse wedge	12	sherry, crème fraîche	
organic iceberg, candied spiced bacon, heirloom cherry tomatoes, pickled red onions, chandlers ranch dressing		beet salad	15
caesar salad	12	barley, watercress, arugula, whipped boursin cheese, pickled red onions, orange poppy seed dressing	
organic romaine, parmesan cheese croutons, anchovy caesar dressing, white anchovy		burrata salad	15
limousine salad	14	masala + honey dressed mangoes, arugula, candied spiced filberts, crisp prosciutto, citrus vinaigrette	
butter leaf, roquefort bleu cheese, spiced cashews, crispy shallots, garlic croutons, roquefort vinaigrette		spring spinach salad	15
		fresh strawberries, candied pecans, stilton blue cheese, pickled shallots, raspberry vinaigrette	


PRIME STEAKS

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

MIDWEST CORN-FED BEEF


filet mignon	6 oz 40
	10 oz 52
usda prime delmonico	14 oz 64
usda prime new york strip	14 oz 55
usda prime ribeye steak	16 oz 55
usda prime smoked ribeye	16 oz 58
ancho chile-rubbed, mesquite smoked	
cowboy cut ribeye	24 oz 52
aged, bone-in, center-cut ribeye	

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 85
flat iron steak	8 oz 43
bull's eye ribeye	10 oz 110
filet-style cut from the heart of the rib, eye of the ribeye	

all-natural grass-fed beef

filet mignon dry chimichurri rub	6 oz 42
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CERTIFIED A5 JAPANESE WAGYU

filet mignon	5 + 10 oz mp
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LAMB

prime colorado rack of lamb	16 oz mp
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OVER THE TOP

oscar style alaskan king crab meat, béarnaise, asparagus	27
à la rossini foie gras, wild mushrooms, port reduction	37
le bleu roquefort	8
à moelle bone marrow flan, wild mushrooms, marrow demi-glace	9

SEAFOOD

all fish is flown in jet-fresh

hawaiian sashimi-grade ahi tuna	42	ora king salmon	38
pan-seared rare, wasabi mashed potatoes, ginger soy sauce, shiitake mushrooms, watercress salad		pan-seared, saffron pearl couscous, heirloom cherry tomatoes, pickled cauliflower, dill + ginger yogurt	
seasonal fresh catch	mp	day boat scallops	38
fishmarket salad	32	pan-seared, idaho® potato cakes, shiitake mushrooms, truffled citrus beurre blanc	
prawns, dungeness crab, bay scallops, bay shrimp, organic romaine, tomatoes, avocado, green goddess dressing		maine lobster tail	12 oz mp
wild mexican abalone steaks	mp	broiled, asparagus hollandaise, pommes frites	
preserved lemon beurre blanc, lemon, parsley, citrus jasmine rice, sautéed asparagus		surf + turf	mp
		maine lobster tail, 6 oz 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 pheasant
anson mills calico wild rice, golden raisin chutney, charred kale, wild mushrooms, fried quail egg

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

pasta pescatore
handmade tagliatelle, prawns, lobster, bay scallops, mussels, spiced lobster pan sauce

braised lamb shank
osso buco-cut, basque spices, white bean cassoulet, brussels sprouts, confit tomato

dessert

german chocolate bomb, fromage blanc cheesecake or butterscotch crème brûlée

• CLASSIC CHOCOLATE SOUFFLÉ 15 •

double belgian chocolate, grand marnier cream, chocolate sauce
please allow 30 minutes for preparation – full dessert menu available from server