

## HOT APPETIZERS

<b>Yaya's Eggplant Fries</b>	<b>9.50</b>
<b>Grilled 'Thick Cut' Bacon</b>	<b>10.00</b>
House Cured, Sriracha-Molasses	
<b>Baked Escargot</b>	<b>10.50</b>
Parsley Garlic Butter, Crispy Shallots	
<b>Coca-Cola Baby Back Pork Ribs</b>	<b>11.00</b>
Big Green Egg Smoked, Cabbage-Scallion Slaw	
<b>Asian Style Meatballs</b>	<b>10.50</b>
Mushroom Soy Glaze, Scallion	
<b>Sonoma Jack Cheese-Pecan Fritters</b>	<b>10.00</b>
Red Pepper Jelly	
<b>Japanese BBQ Wagyu Short Rib</b>	<b>16.00</b>
Pineapple Yakimiku Glaze, Miso Aioli	
<b>Roasted Bone Marrow</b>	<b>16.00</b>
Gremolata, Crostini	
<b>Lobster Fritters</b>	<b>16.00</b>
Lemon Zest Honey Mustard	
<b>Hudson Valley Foie Gras</b>	<b>21.00</b>
Daily Accoutrements	

## COLD APPETIZERS

<b>*Ahi Tuna Poke</b>	<b>13.50</b>
Soy Syrup, Pine Nuts, Wasabi Mayo	
<b>*Beef Tartar (3 oz)</b>	<b>16.00</b>
Onion Crostini	
<b>*Wagyu Beef Carpaccio</b>	<b>17.00</b>
Horseradish Paint, Arugula, EVOO	

## CHILLED SEAFOOD

<b>Dutch Harbor King Crab</b>	1/2 Lb	<b>26.00</b>
Drawn Butter, Mustard Dressing, Lemon		
<b>Jumbo Shrimp Cocktail</b>	3 each	<b>14.50</b>
Creole Remoulade, Cocktail Sauce, Lemon		
<b>*Oysters on the 1/2 Shell</b>	6 each	<b>14.00</b>
Champagne Mignonette, Cocktail Sauce, Lemon		
<b>Maine Lobster Tail</b>	Half/Whole	<b>25/50</b>
Drawn Butter, Cocktail Sauce, Lemon		
<b>Full Monty Tower</b>		<b>67.00</b>

## SOUP & SALADS

<b>Seasonal Soup</b>	<b>10.00</b>
<b>Spinach Salad</b>	<b>9.50</b>
Hot Bacon Dressing, Shaved Red Onion, Egg	
<b>Priscilla's Caesar</b>	<b>10.00</b>
Romaine, Parmesan Reggiano, Garlic Croutons	
<b>Heirloom Tomato &amp; Burrata</b>	<b>14.00</b>
Charred Vidalia Onion Balsamic	
<b>Chopped Salad</b>	<b>11.00</b>
Crispy Onion Ring, Blue Cheese, Heart of Palm Radicchio, Cucumber, Sweet Peppers	
<b>The Wedge</b>	<b>11.00</b>
Iceberg Lettuce, Point Reyes Bleu, Bacon Plank Peppadew Peppers	
<b>Roasted Mixed Beet Salad</b>	<b>11.00</b>
Local Creamy Goat Cheese, Candied Pecans	

\*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## U.S.D.A PRIME MEATS

<b>Dry-Aged Steak for 2</b>		<b>104.00</b>
<b>Dry-Aged Steak for 3</b>		<b>130.00</b>
<b>Dry-Aged Cowboy Ribeye</b>		<b>82.00</b>
<b>Ribeye</b>	10, 20 ounce	<b>39/69</b>
<b>Filet Mignon</b>	6, 12 ounce	<b>35/60</b>
<b>NY Strip</b>	8, 16 ounce	<b>36/62</b>

## STEAK ACCOMPANIMENTS

<b>Broiled Maine Lobster Tail</b>	Half/Whole	<b>25/50</b>
<b>Seared Scallops</b>		<b>18.00</b>
<b>Oscar Style</b>		<b>15.00</b>
<b>Seared Foie Gras</b>		<b>15.00</b>
<b>Foie Gras Butter</b>		<b>5.00</b>
<b>Black Truffle Butter</b>		<b>4.00</b>
<b>Roasted Garlic Butter</b>		<b>3.00</b>
<b>Point Reyes Bleu Cheese Butter</b>		<b>3.50</b>
<b>Béarnaise/Hollandaise</b>		<b>3.25</b>
<b>Peppercorn Sauce</b>		<b>3.25</b>
<b>House Steak Sauce</b>		<b>2.25</b>

## STEAK TEMPERATURES

<b>Blue</b>	<b>Very Red, Cold Center</b>
<b>Rare</b>	<b>Red, Cool Center</b>
<b>Medium Rare</b>	<b>Red, Warm Center</b>
<b>Medium</b>	<b>Pink, Hot Center</b>
<b>Medium Well</b>	<b>Dull Pink Center</b>
<b>Well Done</b>	<b>Not Recommended</b>

## FISH AND SHELLFISH

<b>Broiled Maine Lobster Tail (12oz)</b>	<b>50.00</b>
Drawn Butter, Lemon	
<b>Seared Ahi Tuna</b>	<b>35.00</b>
Za'atar Crust, Marinated Heirloom Tomatoes Olives, Capers	
<b>Salmon Fillet, "Bay of Fundy"</b>	<b>25.00</b>
Sherry Soy Broth, Bok Choy, Steamed Rice	
<b>Day Boat Scallops</b>	<b>35.00</b>
Avocado Chili Lime Butter, Tomatillo Salsa, Pepitas	
<b>Dutch Harbor Halibut</b>	<b>39.00</b>
Sauce Piperade, Seasonal Vegetables, Cured Olive	

## ALTERNATIVE SELECTIONS

<b>12oz Prime Ribeye Burger</b>	<b>18.00</b>
Double Patties, Apple Wood Smoked Bacon Tillamook Cheddar	
<b>Double Cut Pork Chop</b>	<b>29.00</b>
Apple-Bourbon Compote, Braised Greens	
<b>Prime 10 oz Ribeye Steak Diane</b>	<b>30.00</b>
Brandy, Mushrooms, Dijon, Shallots	
<b>Colorado Rack of Lamb</b>	<b>46.00</b>
Chermoula Harissa, Pomegranate- Raisin Yogurt	

## SIDES

**9.50**

<b>Steak House O-Rings</b> , House Steak Sauce
<b>Garlic Spinach</b> , Cold Press Olive Oil
<b>Traditional Creamed Spinach</b> , No Nutmeg
<b>Smokey Braised Greens</b> , House Cured Bacon
<b>Sonoma Mushrooms &amp; Onions</b> (add \$2.00)
<b>Charred Jalapeno Creamed Corn</b> , Scallions
<b>Elbow Mac &amp; Cheese Tart</b> , Truffle Crumbs
<b>Steamed Broccoli</b> , Government Cheese
<b>Parmesan Fries</b> , Fancy Green Peppercorn Ranch
<b>Local Silver Queen Grits</b> , Sharp Cheddar
<b>Creamy Mashed Potatoes</b> , Butter
<b>Scalloped Sweet Potatoes</b> , Gruyere
<b>Agave Laced Kale</b> , Fennel, Onion, Pine Nuts
<b>Twice Baked Potato</b>
<b>Seasonal Risotto</b>
<b>Chef's Daily Vegetable</b> , Market Price