



# The Kitchen

## WE LIKE IT RAW

<b>Shrimp Cocktail</b> - pickled jalapeños, shallots, cocktail	<b>18</b>
<b>Salmon Crudo</b> - tomato, citrus ponzu, herbs, citrus oil	<b>17</b>
<b>Seafood Platter*</b> - lobster tail, shrimp, crab legs, yellowtail, salmon, tuna	<b>MKT</b>
<b>Tuna Tataki</b> - dashi marinated tuna, garlic, ponzu, scallions, chili oil, garlic chips	<b>17</b>
<b>Tuna Poke</b> - cucumber, red onion, spicy ponzu	<b>17</b>
<b>Yellowtail Jalapeño</b> - sliced jalapeño, ponzu, cilantro oil	<b>16</b>
<b>Cucumber Ceviche</b> - avocado, tomato, onion, cilantro, jalapeño, lime, chips	<b>14</b>
<b>Crab Legs</b> - alaskan king crab, cocktail sauce, lemon	<b>45</b>

## HOTTIES

<b>House Bread</b> - smoked house butter	<b>6</b>
<b>Meat &amp; Cheese - 2 meats, 2 cheese</b> - see server	<b>19</b>
<b>Alaskan King Crab Cake</b> - chipotle beurre blanc, chipotle slaw	<b>14</b>
<b>Wagyu Dumplings</b> - garlic, ginger, scallions, traditional sauce	<b>15</b>
<b>(v)Vegan Meat &amp; Cheese Platter</b> - grilled sausage, cheese	<b>18</b>
<b>Truffle Spinach Dip Bread Bowl</b> - spinach, cheese, tomato, truffle	<b>15</b>
<b>Chicken Drumsticks</b> - frenched drumsticks, buffalo sauce, carrot puree, parmesan risotto, cilantro	<b>18</b>

## GREENS & MORE

<b>Baby Iceberg</b> - bleu cheese, bacon lardons, chives, roasted tomatoes	<b>13</b>
<b>Cesar Salad</b> - romaine, parmesan crustini	<b>15</b>
<b>Tuna Salad</b> - seared ahi, champagne vinaigrette, cabbage, red bell pepper, mango, citrus soy sauce (COMING SOON)	<b>20</b>

\*no split checks for parties of 6 or more and auto gratuity of 20%

\*consuming raw or undercooked meats, seafood, poultry, shell stock, or eggs may increase your risk of foodborne illness



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## THE MAIN

<b>Ribeye 16oz</b> - bordelaise, mashed potatoes, asparagus	56
<b>Skirt Steak</b> - mashed potatoes, asparagus, roasted cipollini	41
<b>Filet 6oz</b> - spicy béarnaise, mashed potatoes, asparagus	40
<b>Filet 10oz</b> - spicy béarnaise, mashed potatoes, asparagus	49
<b>New York</b> - 45 day dry-aged, mashed potatoes, asparagus	65
<b>Fried Chicken</b> - matzah crusted, house herbs, chili slaw	32
<b>Pork Chop</b> - 16oz double bone pork chop, cherry peppers, white wine butter sauce	32
<b>Blackened Salmon</b> - parmesan risotto, japanese veggies, honey soy glaise	33
<b>Trout</b> - blackened idaho trout, cilantro rice, creole buerr blanc	29
<b>Surf &amp; Turf</b> - skirt steak, crab legs, cauliflower puree, achioté, herb butter	80
<b>Baller Burger</b> - wagyu beef, applewood smoked bacon, blume sauce, pickles, roasted tomatoes, arugula, white cheddar	25
<b>Baby Got Back</b> - baby back ribs, house made bbq, choose three sides	75
<b>Roasted Chicken</b> - breast & thigh, carrot puree, micro greens	33

## BUY THE COOKS A BEER \$5

### STEAK TEMPS

**RARE**- COOL SOLID RED CENTER **MEDIUM RARE**- RED CENTER, SLIGHT PINK **MEDIUM**- PINK, RED MIDDLE  
**\*MEDIUM WELL**- PINK CENTER, GREY EGDE **\*WELL DONE**- BURNT AND POINTLESS  
(\*STEAKS COOKED MEDIUM WELL AND ABOVE WE ARE NOT RESPONSIBLE FOR QUALITY)

### THE SIDE PIECE

Mashed Potatoes	8
Roasted Mushrooms	8
Parmesan Risotto	7
Baked Potato soufflé- cheese, bacon, chives, sour cream	9
The Mac (add Lobster/Shrimp/-additional \$)	9
(v)Roasted Asparagus	9
Parmasean Truffle Fries- truffle oil, parmasean cheese	11

### SAUCES & TOPPERS

Foie Gras	18
King Crab	45
Lobster Tail	30
Shrimp (3ea)	16
Oscar Style	25
Bordelaise	5
Béarnaise	4
Chimichurri	3
Truffle Butter	3
Smoked Butter	2