



Menu

Christmas Menu

Dinner Menu

Cocktail Menu

Dessert Menu

Vegan

NYE Menu

All vegetables are available simply steamed. Vegan menu available upon request

Crudo / Chilled

Hamachi Shots* (4) \$22.00

Yellow Tail Hamachi, Ponzu, Fresno Chili, Avocado, Micro Shiso

Big Eye Tuna* \$19.00

Black Garlic Shoyu, Wasabi Tobiko, Green Apple, Sesame Lavash

Faroe Island Salmon Tartare \$22.00

Cucumber, Harissa Crème Fraiche Smoked Salmon Roe, Guafrette Potatoes

Golden Osetra Caviar* \$159.00

Traditional Accoutrements, Idaho Potato Chips

Oysters*

East or West Coast. Spicy Horseradish Cocktail Sauce, Lemon, Macallan Mignonette

| each \$4.00

Shrimp Cocktail	\$19.00
Mexican White Shrimp, Lemon, Spicy Horseradish Cocktail Sauce	
Steak Tartare*	\$23.00
Arugula, Quail Egg, Stone Ground Mustard, Truffle Aioli, Pretzel Toast	
Crab Cocktail	\$24.00
Colossal Lump Crab, Lemon, Mustard Dipping Sauce	
Beef Carpaccio	\$22.00
Bone Marrow and Truffle Aioli, Arugula, Crispy Capers, Parmesan	
Mesquite Fired Crustacean Tower	
Maine Lobster, White Mexican Shrimp, Sea Scallops, Spanish Octopus, Alaskan King Crab, Little Neck Clams	
Small	\$135.00
Large	\$185.00

Starters

Ribeye Ravioli	\$19.00
Roasted Bone Marrow, Braised Swiss Chard, Pickled Mushrooms, Scotch Rubbed Jerky	
Bacon's Best	\$16.00
Nueske's Bacon, Chocolate Root Beer Glaze, Spicy Pecan Brittle	
Tempura Shrimp	\$21.00
Spicy Yuzu Mayo	
Scotch Onion Soup	\$14.00
Walla Walla Onions, Sherry, Gruyère Gratiné	
Lobster Bisque	\$19.00
Fresh Maine Lobster, Crème Fraîche	
Grilled Spanish Octopus	\$22.00
Duck Fat Roasted Potatoes, Jalapeno and Cucumber Tzatziki	
Crab Cake	\$24.00
Colossal Lump Crab, Lemon Crème Fraîche	
Burrata and Speck Ham	\$19.00
Mache, Grilled Bread, Membrillio, Toasted Pistachio, Balsamic Glaze	

Salads

"J" Salad	\$15.00
Organic Spring Greens, Laura Chenel's Goat Cheese, Heirloom Tomatoes, White Balsamic Vinaigrette, Walnuts	
Caesar*	\$15.00
Romaine Lettuce, Parmesan Brioche Croutons	
Add Nueske's Bacon	+\$6.00
Wedge	\$16.00
Chopped or Traditional. Iceberg Lettuce, Cherry Tomatoes, Bermuda Onions, Red Wine Vinaigrette, Point Reyes Blue Cheese Dressing, Nueske's Bacon	
Endive	\$16.00
Watercress, Bosc Pear, Point Reyes Blue Cheese, Fine Herbs, Walnut Vinaigrette	
The Spazz	\$18.00
Organic Spring Greens, Baby Gulf Shrimp, Hearts of Palm, Cerignola Olives, Artichoke Hearts, Salami, Crispy Shallots, Cherry Tomatoes, Bay Blue Cheese Crumbles, Sherry Shallot Vinaigrette	

Entrées

Dover Sole	\$74.00
Sautéed, Roasted Artichokes, Extra Virgin Olive Oil, Fresh Lemon, Meunière Sauce Optional	
Seared Scallops*	\$49.00
Five Spice Butternut Squash Puree, Brussels Sprouts, King Trumpet Mushrooms, Sage	
Faroe Island Salmon*	\$39.00
Celery Root, Sauteed Kale, Pearl Onions, Grapefruit Buerre Blanc	
Organic Mary's Chicken	\$38.00
Roasted Sweet Potato, Parsnips, Swiss Chard, Grilled Hen of The Woods Mushroom, Chicken Jus	
Colorado Lamb Chops*	\$62.00
Sweet Potato Duchesse, Tarragon Lamb Jus	
Prime Burger*	\$29.00
Sweet Onion Jam, Aged Cheddar, Crispy Bacon, Highland Ketchup, Kennebec Fries	
Surf & Turf	\$99.00
Creekstone Farms Center Cut Ribeye, Roasted Baby Tristan Lobster Tails, Cabernet Sauce	
Tristan Lobster Tail	
Charred Lemon, Scampi Sauce	
12 oz	\$79.00

Prime Steaks*

Filet Mignon

Double R Ranch, Okanogan, WA

| 8 oz \$59.00

Rib Cap

Creekstone Farms, Arkansas, KS

| 12 oz \$56.00

New York

Creekstone Farms, Arkansas, KS

| 16 oz \$56.00

Delmonico

Double R Ranch, Okanogan, WA

| 18 oz \$56.00

Chateaubriand for Two

Linz Heritage Angus, Chicago, IL

| 20 oz \$135.00

Tomahawk Ribeye

Creekstone Farms, Arkansas, KS

| 42 oz \$168.00

Pasture Raised and Wagyu*

Bison Filet Mignon

Frontière Bison Ranch, Denver, CO

| 8 oz \$59.00

New York Sirloin

Mishima Reserve, Seattle, WA

| 12 oz \$89.00

Grass-Fed New York

All Natural, Grass Run Farms, Greeley, CO

| 14 oz \$64.00

A5 Japanese Kobe Beef

Available By The Ounce; 4 oz minimum / Kobe, Japan

| per oz \$49.00

Prime Dry Aged Steaks*

Bone-In Filet

Dry Age, Linz Heritage Angus, Chicago, IL

| 18 oz \$75.00

Bone-In New York

Dry Age, Double R Ranch, Okanogan, WA

| 20 oz \$65.00

Bone-In Ribeye

Dry Age, Double R Ranch, Okanogan, WA

| 24 oz \$64.00

Porterhouse

Dry Age, Linz Heritage Angus, Chicago, IL

| 26 oz \$89.00

Add Ons

Baby Tristan Lobster Tails \$39.00

Two Baby Tristan Lobster Tails, Scampi Butter

Alaskan King Crab \$28.00

Mayor Oscar Style

Hudson Valley Foie Gras* \$32.00

Seared Hudson Valley Foie Gras

Fresh Truffles

5 grams / Seasonal, Shaved Tableside

| MP

Organic Fried Egg* \$5.00

Point Reyes Bay Blue Cheese Fondue \$9.00

Sauce

\$3

Scotch 80 Steak Sauce

Creamy Horseradish

Bearnaise

Sauce Diane

Bourbon Peppercorn

Sides

Yukon Potato Gratin \$12.00

Garlic Cream, Aged Cheddar

Creamed Spinach \$12.00

Smoked Bacon, Parmesan Gratiné

Potato Gnocchi \$16.00

Crispy Pancetta, White Truffle Cream

Creamed Corn \$12.00

Sweet Yellow Corn, Fine Herbs

Shishito Peppers \$12.00

Black Garlic Soy, Fresh Lemon, Crispy Garlic Chips

Broccoli \$12.00

Roasted Garlic, Extra Virgin Olive Oil, Chili Flake, Parmesan

Green Asparagus \$14.00

Grilled, Extra Virgin Olive Oil

Baked Tomatoes \$12.00

Spinach, American Cheese

Prime 80 Steak Fries \$12.00

Highland Ketchup

Baby Dutch Pee Wee Potatoes \$12.00

Garlic, Extra Virgin Olive Oil

Roasted Brussels Sprouts \$14.00

Smoked Bacon, PX Sherry Vinegar, Hazelnuts

Mac & Cheese \$14.00

Aged Tipperary Yellow Cheddar Gratiné

Scotch Tots \$12.00

Russet Potatoes, Highland Ketchup

Sautéed Mushrooms	\$12.00
Caramelized Onions	
French Green Beans	\$12.00
Marcona Almonds, Shallots	
Potato Pureé	\$12.00
Vermont Butter, Extra Virgin Olive Oil	
Add Maine Lobster	+\$18.00
Loaded Baked Potato	\$14.00
Smoked Bacon, Aged Cheddar, Chive Butter, Sour Cream	

*Consuming raw or undercooked meat, poultry, seafood, shell stock or eggs may increase your risk of food-borne illness, especially in cases of certain medical conditions

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