

## Starters

<b>HOISIN CHILLI CAULIFLOWER</b>	9.50
crispy tempura fried cauliflower, hoisin chili sauce	
<b>BACON WRAPPED SCALLOPS</b>	15.50
3 large hokkaido scallops served with wasabi spiked cocktail sauce	
<b>SURF 'N' TURF BITES</b>	14.75
Fried, breaded steak bites served with tiger-eye aioli	
<b>MUSHROOMS NEPTUNE BAKE</b>	17.95
wild mushrooms, cream cheese, shrimp and crab claw meat with pretzel bread	
<b>WAGYU CARPACCIO</b>	19.50
crusted with roasted onion ash, horseradish cream, shaved grana padano, artisan greens and crostini	
<b>GARLIC CHEESE TOAST</b>	6.00
<b>ESCARGOT BOURGUIGNONNE</b>	13.50
Burgundy snails, mushroom caps, anchovies, infusion of brandy and sambuca, Café de Paris butter, asiago cheese and herb focaccia bread	
<b>FRESH MUSSELS</b>	17.25
Fresh mussels cooked with fire roasted tomato sauce and herb focaccia bread	
<b>SOUP OF THE DAY</b>	M/P
<b>FRENCH ONION SOUP</b>	7.5

### CAESAR SALAD

10.95

romaine hearts & leaves, creamy house made Caesar dressing, herb focaccia croutons, boar bacon and shaved grana padano

### HOUSE SALAD

13.25

artisan greens, spinach & arugula, feta cheese, orange and grapefruit segments, roasted pumpkin seeds, pickled onions with lemon poppy seed dressing

### SALAD TOPPERS

shrimp and scallop skewer **11.50**      black tiger jumbo garlic shrimp **4.95**  
chicken breast **7.95**      steak skewer **8.95**      organic chinook salmon **16.50**

NOT ALL INGREDIENTS ARE LISTED ON OUR MENU



Gluten friendly. Vegetarian options are available.

We use ingredients on our menu that contain some or all the major allergens and there is a possibility of cross contamination between food items. Before placing your order please inform your server if a person in your party has any food allergies



<b>FILET MIGNON</b>	the leanest cut on the menu	6 oz 37.95	8 oz 49.95
<b>RIB EYE</b>	heavily marbled and full of flavor		14 oz 43.95
<b>NEW YORK STRIPLOIN</b>	often referred to as the "King of Steaks"		10 oz 39.95
<b>TOP SIRLOIN</b>	primal loin steak, fat cap off, served with bearnaise sauce		8 oz 33.95

Steak and Prime Rib entrées served with your choice of baby red skin potatoes, Truffle mac 'n' cheese, Yukon gold mashed potatoes, market vegetables or house fries

**sides & steak toppers**

<b>JUMBO GARLIC SHRIMP</b>		4.95 each
<b>LOBSTER TAIL (4-5 oz)</b>		21.50
<b>ALASKAN KING CRAB LEGS</b>	½ lb. 28.95	lb. 49.95
<b>ROASTED SPLIT BONE MARROW</b>		4.95 each

grana padano	asparagus tips 9	4 mushroom risotto 7	loaded baked potato 6
sautéed mushrooms and green onion 8	loaded potato puffs 7	market vegetables 7	truffle fries 7
gorgonzola cheese 3	red wine demi-glace 3	peppercorn sauce 3	four mushroom demi-glace 3
		sesame sauce 3	horseradish béarnaise 3

**house features**

<b>GOAT CHEESE FILET</b>	41.95	<b>8oz GOAT CHEESE FILET</b>	53.95
6 oz filet mignon, gratinéed with goat cheese, red wine demi-glace, red skin potato and market			
<b>STEAK 'N' SHRIMP</b>			45.75
10 oz New York striploin, 2 garlic jumbo black tiger shrimps, rosemary compound butter, lyonnaise potato and market vegetables			
<b>SURF 'N' TURF</b>			47.50
8 oz Top sirloin, 5oz lobster tail, loaded potato cheese puffs, pink peppercorn glaze horseradish béarnaise sauce and market vegetables			
<b>CREOLE CHICKEN</b>			30.50
8 oz double breasted chicken breast with creole compound butter, 4 mushroom demi-glace, truffle mashed potato and asparagus spears			
<b>VONS BURGER</b>			19.95
house made burger, aged Cheddar cheese, crispy onions, artisan greens, pepperoncini aioli, on a brioche bun with house fries or sweet potato fries			
<b>SEAFOOD PASTA NEST</b>			27.95
linguini pasta tossed with garlic cream sauce, shrimp, scallop, mussels, king crab claw meat, mushrooms, fried capers, asiago cheese and garlic focaccia bread			
<b>PAN SEARED SALMON</b>			30.75
Organic Chinook salmon, roasted potato & navy bean ragout with curry beurre blanc, sautéed spinach, topped with heirloom tomato confit			