



APPETIZERS

CHILLED SHRIMP COCKTAIL

SERVED WITH OUR SPICY COCKTAIL SAUCE AND CITRON

18

JUMBO LUMP CRAB CAKES

PAN SEARED TWIN CAKES, SERVED WITH LOBSTER AIOLI AND FRIED LEEKS

16

BOURBON STEAK TIPS

SAUTÉED PRIME STEAK WITH ONIONS, FRESH GARLIC,
AND KENTUCKY BOURBON FLAMBÉ

12

SEARED AHI TUNA

DUO SESAME COATED AHI TUNA, DRIZZLED WITH SAKE GINGER MIRIN
GLACÉ AND SEAWEED SALAD

14

OYSTERS ROCKEFELLER

FRESH PLUMP OYSTERS TOPPED WITH SPINACH, CREAM, BACON,
A TOUCH OF PERNOD, AND HOLLANDAISE SAUCE

14

BACON WRAPPED SCALLOPS

SERVED WITH SWEET CHILI HORSERADISH SAUCE AND POIREAUX

17



SOUPS

LOBSTER BISQUE

SUMPTUOUS LOBSTER MEAT BLENDED WITH BRANDY AND CRÈME FRAÎCHE

9

FRENCH ONION AU GRATIN

SAVORY ONION STOCK, SHERRY AND BURGUNDY WINE, FINISHED WITH GRUYERE

7



SALADS

GRILLED ROMAINE

GRILLED ROMAINE LETTUCE, PARMESAN REGGIANO, CROUTONS AND CREAMY CAESAR

8

CLASSIC WEDGE

CRISP WEDGE OF CHILLED ICEBERG LETTUCE, TOPPED WITH PANCETTA,
ROASTED CORN, CHERRY TOMATOES, VALBRESO, AND CHOICE OF DRESSING

9

PLATEAU BABY SPINACH

MÉLANGE OF OEUF DE POULET, RED ONION, FRAISE, DRIZZLED WITH HOT BACON VINAIGRETTE

7

ORIGINAL CAPRESE

ALIGNMENT OF PLUM TOMATO, FRESH MOZZARELLA CHEESE, ITALIAN
BASIL AND AGED BALSAMIC REDUCTION

7



PASTA

SHRIMP SCAMPI

SAUTÉED SHRIMP WITH PLUM TOMATOES, MINCED GARLIC, ONION, WHITE WINE,
IN A FLAVORFUL LOBSTER AND SHRIMP BROTH, SERVED OVER PASTA AL DENTE,
GARLIC CHEESE BREAD AND FRIED BASIL AND YOUR CHOICE OF VEGETABLE

34

ZESTY SHRIMP ALFREDO

SAUTÉED SHRIMP IN CLARIFIED BUTTER WITH MINCED GARLIC,
TOSSED IN A RICH BECHAMEL SAUCE, SERVED OVER PASTA AL DENTE
AND YOUR CHOICE OF VEGETABLE

39



SPECIALTIES

DUCK A L'ORANGE

SEARED BREAST OF DUCK SERVED WITH RICH ORANGE BUTTER SAUCE
27

AIRLINE CHICKEN ÉPINARD

SEARED AIRLINE CHICKEN BREAST WITH GARLIC, ONION, BACON,
AND SIMMERED IN A CREAMY ÉPINARD SAUCE
26



SEAFOOD

KING CRAB LEGS

A FULL POUND OF KING CRAB LEGS SPLIT WITH DRAWN BUTTER CITRON
52

TWIN LOBSTER

QUEUE DE HOMARD DOUBLE SERVED WITH DRAWN BUTTER AND CITRON
52

SALMON PROVENÇAL

8OZ SEARED TRIBAL CAUGHT COLUMBIA RIVER SALMON,
TOPPED WITH PROVENÇAL SLAW, EAU DE TOMATE
26

CHILEAN SEA BASS

8OZ OF SEARED CHILEAN SEA BASS, COUVERT WITH TRI-COLOR
POIVRON AU BEURRE ORANGE
32



STEAK & CHOPS

BLACK ANGUS BONE IN RIBEYE

18OZ OF PERFECTLY MARBLED AND GENEROUSLY FLAVORED BONE-IN CUT
52

SURF AND TURF

6OZ FILET MIGNON AND 8OZ LOBSTER TAIL SERVED WITH BUTTER AND CITRON
54

PENDLETON WHISKY STEAK

14OZ PEPPER-CRUSTED NEW YORK STRIP, DEMI-GLACÉ, AND SHALLOT AIOLI
44

KANSAS CITY STRIP LOIN

14OZ OF THE MOST TENDER SECTION OF BEEF, THE SHORT LOIN
42

BLACK ANGUS FILET MIGNON

8OZ OF OUR MOST TENDER CUT OF LEAN BEEF
46

VEAL CHOP

16OZ VEAL CHOP SERVED WITH LATEAU JUS LIE
60

LAMB CHOPS GREMOLATA

GRILLED HALF RACK OF LAMB, SERVED WITH MINT GREMOLATA INFUSE
33

RARE: VERY RED, COOL CENTER MEDIUM RARE: RED WARM CENTER MEDIUM: PINK CENTER
MEDIUM WELL: SLIGHTLY PINK WELL: BROILED THROUGHOUT, NO PINK



ENTRÉE COMPLÉMENTS

SPECIALTIES, SEAFOOD, STEAK AND CHOPS COME WITH YOUR CHOICE OF 2 COMPLÉMENTS

| | |
|--------------------------------------|---------------------------------|
| SAUTÉED BUTTON MUSHROOMS WITH GARLIC | GREEN BEANS, PANCETTA AND ONION |
| JUMBO ASPARAGUS HOLLANDAISE | CREAMY ORZO |
| TRUFFLE MAC AND CHEESE | GOLDEN JASMINE RICE |
| MASHED POTATOES | FRESH BABY CARROTS |
| BUTTERED BROCCOLINI | BAKED POTATO |

PARTIES OF SIX OR MORE ARE PRESENTED WITH ONE CHECK INCLUDING 18% GRATUITY.

