

SOUP & SALADS

Lobster Butternut Bisque <i>bacon infused leeks, celery, fines herbes</i>	16
Warm Bloomsdale Spinach Salad <i>bacon mustard vinaigrette, house cured bacon, apples candied walnuts, goat cheese</i>	15
Argyle Caesar Salad <i>baby gem romaine, shaved grana padano boquerones, fried capers, anchovy</i>	13
Baby Iceberg Wedge <i>bacon jam crostone, pickled red onions smokey blue cheese dressing</i>	13
Local Baby Beets <i>asian pear, smoky goat cheese foam, orange water cress, walnut vinaigrette</i>	15

APPETIZERS

Lobster Rice Crisp <i>achiote slaw, avocado, cilantro, aji panca aioli</i>	17
*Market Fresh Oysters Half or Dozen <i>fresh horseradish, house made cocktail sauce mignonette</i>	17 30
Mussels & Clams <i>Brandt beef bacon, tequila, cilantro crème, jalapenos</i>	16
Baja Striped Bass Crudo <i>nopales, avocado, dill, ancho chili oil</i>	16
*Prime Filet Steak Tartare & Bone Marrow <i>free range hen egg, matchstick fries, arugula, truffle</i>	17
Beef Tongue <i>Bitter greens, wagyu fat confit wild mushrooms, tomato jam</i>	15

Chef de Cuisine William Griggs

Parties of 8 or Larger will be subject to an 18% Gratuity Charge.

*Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. *Proudly serving only antibiotic and hormone free meats.

*Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm.

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CALIFORNIA NATURAL

PRIME BEEF

*Hanger Steak 8 oz, Brandt Farm	34
*Filet Mignon 8 oz, King Natural	47
*Grass Fed Tenderloin 5oz, Sun Fed Ranch	34
*Grass Fed Tenderloin 10oz, Sun Fed Ranch	68
*New York 5 oz, King Natural	29
*New York 10 oz, King Natural	58
*Bone-In New York 16 oz, Brandt Farm	64
*Bone-In Rib Eye 18 oz, King Natural	62

WAGYU

*Japanese Wagyu, Eye of Rib <i>A5 Miyazaki Prefecture</i>	26 per oz
*Flat Iron Steak 6 oz, Kuroushi Farms, Oregon #8	34
*Filet Mignon 8 oz, Kuroushi Farms, Oregon #8	68
*New York Sirloin 5 oz, Kuroushi Farms, Oregon #8	49
*New York Sirloin 10 oz, Kuroushi Farms, Oregon #8	98

SPECIALTIES

*Taste of New York Striploin <i>5 oz Vintage NY, 5 oz Bison NY, 5 oz Wagyu NY</i>	89
*American Bison New York 5 oz <i>Frontier Natural Meats, Great Plains</i>	24
*American Bison New York 10 oz <i>Frontier Natural Meats, Great Plains</i>	49
Natural California Lamb Rack	53
Jidori Chicken <i>lemon brined, oven roasted</i>	29
Vegan Saffron Rice <i>seasonal vegetables, tofu, tomato sofrito</i>	25

SEAFOOD

*Seafood Saffron Rice <i>prawns, clams, mussels, baja striped bass, chorizo, octopus</i>	28
Dock Side Catch of the Day	Market Price
*"Sixty South" Salmon <i>sustainable antarctic salmon</i>	33

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CRUSTS	Truffle Butter	RUBS	Argyle Steak Spice
	Horseradish Persillade		Cajun
	Blue Cheese		BAJA BBQ Spice Rub
	Confit of Peppers and Onions		
SAUCES	Shallot and Red Wine		
	Argyle Sauce		
	Cognac and Green Peppercorn		
	Béarnaise		
	Lemon Butter		
	Chimichurri		
	<i>Crust, rub or sauce included with entrée</i>		
	<i>Additional sauce, crust, or rub</i>		2
ENHANCERS	Bone Marrow		7
	Jumbo Prawns		10
	Surf Your Turf		16
	<i>4oz. salmon or dock side catch of the day</i>		
	Half Maine Lobster Tail		18
SIDES	Brussels Sprouts		8
	<i>smoked duck breast, pickled red onion</i>		
	Creamy Spinach		7
	<i>gruyere cheese and mascarpone</i>		
	Market Greens		7
	<i>black kale, mustard greens, chimichurri</i>		
	Roasted Root Vegetables		8
	<i>local carrots, turnips, celery root, persimmons</i>		
	Roasted Pumpkin		7
	<i>sage butter, pomegranate</i>		
	Sautéed Seasonal Mushrooms		9
	Argyle Potato Tots		7
Yukon Gold Whipped		7	
Twice Baked Potato		7	
<i>sour cream, bacon, scallion</i>			
*Seafood Saffron Rice		12	
<i>prawns, clams, mussels, halibut, chorizo, octopus</i>			
Lobster Mac & Cheese		15	
<i>house pasta, saint andré brie, chives</i>			

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