

SOUPS & SALADS

Caramelized Carrot Coconut Bisque <i>prawn, chili oil, ginger, scallion</i>	15
Warm Bloomsdale Spinach Salad <i>bacon mustard vinaigrette, house cured bacon cherries, candied almonds, goat cheese</i>	15
Argyle Caesar Salad <i>baby gem romaine, shaved Grana Padano boquerones, fried capers, anchovy</i>	12
Baby Iceberg Wedge <i>bacon jam, pickled red onions smokey blue cheese dressing</i>	11
Baby Artichokes <i>hazelnut, cauliflower, radish carrots, peas, pernod pickled strawberries</i>	13

APPETIZERS

*Prime Filet Steak Tartare & Bone Marrow <i>quail egg, Scotch mustard seed alder smoked salt</i>	17
*Steak Carpaccio and Tuna Poke <i>rice tuile, avocado, coconut, ponzu</i>	14
Lobster Tacos <i>achiote slaw, avocado, cilantro aji panca aioli</i>	12
*Market Fresh Oysters Half or Dozen <i>fresh horseradish, house made cocktail sauce mignonette</i>	17 30
Seared Scallop <i>uni-cauliflower crème, vanilla pickled rhubarb</i>	14

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.

CALIFORNIA NATURAL
PRIME BEEF

*Hanger Steak 8 oz, Brandt Farm	26
*Filet Mignon 8 oz, Vintage Farm	45
*Grass Fed Tenderloin 5oz, Sun Fed Ranch	34
*Grass Fed Tenderloin 10oz, Sun Fed Ranch	68
*New York 5 oz, Vintage Farm	28
*New York 10 oz, Vintage Farm	56
*Bone-In New York 16 oz, Brandt Farm	52
*Bone-In Rib Eye 18 oz, Vintage Farm	

Gluten Free Menu

WAGYU

*Japanese Wagyu, Eye of Rib <i>A5 Miyazaki prefecture</i>	18 per oz
*Flat Iron Steak 8 oz, Kuroushi Farms, Oregon #8	38
*Filet Mignon 8 oz, Kuroushi Farms, Oregon #8	68
*New York Sirloin 5 oz, Kuroushi Farms, Oregon #8	48
*New York Sirloin 10 oz, Kuroushi Farms, Oregon #8	96

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
*Grass Fed Lamb Rack <i>Anderson Farm Oregon</i>	56
Jidori Chicken <i>lemon brined, oven roasted</i>	28
Vegetarian Saffron Rice <i>seasonal vegetables, tofu, tomato sofrito</i>	25

SEAFOOD

*Seafood Saffron Rice <i>prawns, clams, mussels, albacore, chorizo, octopus</i>	28
Alaskan Halibut	34
*"Wild Isles" Salmon <i>sustainable Scottish salmon</i>	31

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CRUSTS

- Truffle Butter
- Blue Cheese
- Confit of Peppers and Onions

RUBS

- Argyle Steak Spice
- Cajun
- BAJA BBQ Spice Rub

SAUCES

- Shallot and Red Wine
- Argyle Sauce
- Cognac and Green Peppercorn
- Béarnaise
- Lemon Butter
- Chimichurri

Crust, rub or sauce included with entrée

Additional sauce, crust, or rub 2

ENHANCERS

- Bone Marrow 7
- *Foie Gras 19
- Jumbo Prawns 10
- Surf Your Turf 16
4oz. salmon or sea bass
- Half Maine Lobster Tail 18

SIDES

- Creamy Spinach 7
- “Valdivia Farm” Peas 8
morels, house bacon, crème Fraiche, mint
- Green Asparagus 9
black truffle hollandaise, parmesan
- “Valdivia Farm” BBQ Carrots 7
fava bean puree, torpedo onion
- Sautéed Seasonal Mushrooms 9
- Grilled Royal Trumpet Mushrooms 9
pepperonata, chipotle romesco
- Yukon Gold Whipped 7
- Twice Baked Potato 7
sour cream, bacon, scallion
- * Seafood Saffron Rice 12
prawns, clams, mussels, albacore, chorizo, octopus

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