

**SOUP & SALADS**

<b>Spring Onion Potato Bisque</b>	<b>15</b>
<i>smoke duck breast, blackberry, celery, pink peppercorn</i>	
<b>Warm Bloomsdale Spinach Salad</b>	<b>15</b>
<i>bacon mustard vinaigrette, house cured bacon, Carlsbad strawberries, rhubarb, candied almonds, goat cheese</i>	
<b>Argyle Caesar Salad</b>	<b>13</b>
<i>baby gem romaine, shaved grana padano boquerones, fried capers, anchovy</i>	
<b>Baby Iceberg Wedge</b>	<b>13</b>
<i>Bacon jam crostone, pickled red onions smokey blue cheese dressing</i>	
<b>Baby Artichoke</b>	<b>14</b>
<i>asparagus, peas, radish, spiced raspberry yogurt chard lemon vinaigrette</i>	

**APPETIZERS**

<b>Lobster Tacos</b>	<b>16</b>
<i>achiote slaw, avocado, cilantro, aji panca aioli</i>	
<b>*Market Fresh Oysters Half or Dozen</b>	<b>17   30</b>
<i>fresh horseradish, house made cocktail sauce mignonette</i>	
<b>Smoked Scallop</b>	<b>17</b>
<i>brandt beef bacon, peas, lemon marmalade, red fresno chili</i>	
<b>Smoked Hamachi</b>	<b>18</b>
<i>pickled strawberries, fava, carrot-ginger emulsion</i>	
<b>*Prime Filet Steak Tartare &amp; Bone Marrow</b>	<b>17</b>
<i>free range hen egg, matchstick fries, pea tendrils</i>	
<b>*Coffee Smoked Steak Carpaccio</b>	<b>15</b>
<i>wagyu fat confit wild mushrooms, pickled asparagus, béarnaise watermelon radish</i>	

**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.*

**CALIFORNIA NATURAL**

**PRIME BEEF**

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

**WAGYU**

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

**SPECIALTIES**

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

**SEAFOOD**

<b>*Seafood Saffron Rice</b> <i>prawns, clams, mussels, baja striped bass, chorizo, octopus</i>	<b>28</b>
<b>Alaskan Halibut</b>	<b>35</b>
<b>*"Wild Isles" Salmon</b> <i>sustainable scottish salmon</i>	<b>33</b>

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CRUSTS	<b>Truffle Butter</b> <b>Horseradish Persillade</b> <b>Blue Cheese</b> <b>Confit of Peppers and Onions</b>	RUBS	<b>Argyle Steak Spice</b> <b>Cajun</b> <b>BAJA BBQ Spice Rub</b>
SAUCES	<b>Shallot and Red Wine</b> <b>Argyle Sauce</b> <b>Cognac and Green Peppercorn</b> <b>Béarnaise</b> <b>Lemon Butter</b> <b>Chimichurri</b>		
	<i>Crust, rub or sauce included with entrée</i>		
	<u><i>Additional sauce, crust, or rub</i></u>		2
ENHANCERS	<b>Bone Marrow</b> <b>*Foie Gras</b> <b>Jumbo Prawns</b> <b>Surf Your Turf</b> <i>4oz. salmon or halibut</i> <b>Half Maine Lobster Tail</b>		7 19 10 16 18
SIDES	<b>Jumbo Asparagus</b> <i>lemon butter, parmesan cheese</i> <b>Creamy Spinach</b> <i>gruyere cheese and mascarpone</i> <b>Market Greens</b> <i>black kale, mustard greens, chimichurri</i> <b>Blistered Green Beans</b> <i>Sun choke miso puree, cilantro, red fresno chili</i> <b>Valdivia Farm Peas</b> <i>house bacon, morels, mint, crème fraiche</i> <b>Sautéed Seasonal Mushrooms</b> <b>Argyle Potato Tots</b> <b>Yukon Gold Whipped</b> <b>Twice Baked Potato</b> <i>sour cream, bacon, scallion</i> <b>*Seafood Saffron Rice</b> <i>prawns, clams, mussels, halibut, chorizo, octopus</i> <b>Lobster Mac &amp; Cheese</b> <i>house pasta, saint andré brie, chives</i>		8 7 7 7 7 9 7 7 7 12 15

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