

**SOUP & SALADS**

**Toasted Corn Bisque**

*snow crab tot, pickled baby corn, cilantro*

**Warm Bloomsdale Spinach Salad**

*bacon mustard vinaigrette, house cured bacon, peaches  
candied almonds, goat cheese*

**Argyle Caesar Salad**

*baby gem romaine, shaved grana padano  
boquerones, fried capers, anchovy*

**Baby Iceberg Wedge**

*bacon jam crostone, pickled red onions  
smokey blue cheese dressing*

**Local Heirloom Tomato**

*watermelon, cucumber, basil, black currant balsamic*

**APPETIZERS**

**Lobster Tacos**

*achiote slaw, avocado, cilantro, aji panca aioli*

**\*Market Fresh Oysters Half or Dozen**

*fresh horseradish, house made cocktail sauce  
mignonette*

**Smoked Scallop**

*brandt beef bacon, roasted corn, radish, poblano*

**Albacore Poke**

*seaweed, rice pearls, macadamia, sea bean, avocado*

**\*Prime Filet Steak Tartare & Bone Marrow**

*free range hen egg, matchstick fries, squash blossoms*

**\*Coffee Smoked Steak Carpaccio**

*wagyu fat confit wild mushrooms, pickled cherry, béarnaise  
radish*

**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**

- \***Hanger Steak 8 oz**, *Brandt Farm*
- \***Filet Mignon 8 oz**, *King Natural*
- \***Grass Fed Tenderloin 5oz**, *Sun Fed Ranch*
- \***Grass Fed Tenderloin 10oz**, *Sun Fed Ranch*
- \***New York 5 oz**, *King Natural*
- \***New York 10 oz**, *King Natural*
- \***Bone-In New York 16 oz**, *Brandt Farm*
- \***Bone-In Rib Eye 18 oz**, *King Natural*

**WAGYU**

- \***Japanese Wagyu, Eye of Rib**  
*A5 Miyazaki Prefecture*
- \***Flat Iron Steak 6 oz**, *Kuroushi Farms, Oregon #8*
- \***Filet Mignon 8 oz**, *Kuroushi Farms, Oregon #8*
- \***New York Sirloin 5 oz**, *Kuroushi Farms, Oregon #8*
- \***New York Sirloin 10 oz**, *Kuroushi Farms, Oregon #8*

**SPECIALTIES**

- \***Taste of New York Striploin**  
*5 oz Vintage NY, 5 oz Bison NY, 5 oz Wagyu NY*
- \***American Bison New York 5 oz**  
*Frontier Natural Meats, Great Plains*
- \***American Bison New York 10 oz**  
*Frontier Natural Meats, Great Plains*
- Natural California Lamb Rack**
- Jidori Chicken**  
*lemon brined, oven roasted*
- Vegan Saffron Rice**  
*seasonal vegetables, tofu, tomato sofrito*

**SEAFOOD**

- \***Seafood Saffron Rice**  
*prawns, clams, mussels, baja striped bass, chorizo, octopus*
- Alaskan Halibut**
- \***“Wild Isles” Salmon**  
*sustainable scottish salmon*

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**CRUSTS**

Truffle Butter  
 Horseradish Persillade  
 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*

**ENHANCERS**

Bone Marrow  
 \*Foie Gras  
 Jumbo Prawns  
 Surf Your Turf  
*4oz. salmon or halibut*  
 Half Maine Lobster Tail

**SIDES**

**Jumbo Asparagus**  
*lemon butter, parmesan cheese*

**Creamy Spinach**  
*gruyere cheese and mascarpone*

**Market Greens**  
*black kale, mustard greens, chimichurri*

**Local Corn**  
*cherry tomato, pickled peppers*

**Roasted Heirloom Squash**  
*basil butter, cashews*

**Sautéed Seasonal Mushrooms**

**Argyle Potato Tots**

**Yukon Gold Whipped**

**Twice Baked Potato**  
*sour cream, bacon, scallion*

**\*Seafood Saffron Rice**  
*prawns, clams, mussels, halibut, chorizo, octopus*

**Lobster Mac & Cheese**  
*house pasta, saint andré brie, chives*

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