Holiday MENU

Starter

WAGYU MEATBALLS*
Hand-Ground & Rolled Wagyu Meatballs, Stuffed with Gruyère Cheese & Topped with Marinara $20

Entrées

GARLIC CHILI TOMAHAWK RIBEYE*
34 OZ., SERVES TWO
Certified Angus Beef Long-Bone Ribeye, Marinated in Fresh Garlic Chili Oil $149

SURF & TURF*
6 oz. Filet Mignon & Petite Cold Water Lobster Tail $89

PAN-ROASTED SALMON WITH CRISPY LOBSTER RISOTTO CAKE
Passion Fruit Butter Sauce, Grilled Asparagus $49

BRAISED SHORT RIB
Short Rib, Heirloom Carrots, Fingerling Potatoes, Cipollini Onions, Red Wine Demi-Glace $59

ELK CHOP*
Pan Seared Double-Bone Elk Chop, Sautéed Fennel, Cremini Mushrooms, Red Wine Reduction $63

Sommelier

HOLIDAY WINE FEATURES

Goldeneye Anderson Valley Pinot Noir
$29 Glass | $130 Bottle

Duckhorn Napa Merlot
$19 Glass | $75 Bottle

Duckhorn Napa Cabernet Sauvignon
$25 Glass | $120 Bottle

*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.