

**SOUP & SALADS**

<b>Butternut Squash Bisque*</b>	<b>15</b>
<i>foie gras parfait, whiskey and vanilla bean infused citrus, ginger bread mascarpone</i>	
<b>Warm Bloomsdale Spinach Salad</b>	<b>15</b>
<i>bacon mustard vinaigrette, house cured bacon, organic apple, candied walnuts, goat cheese</i>	
<b>Argyle Caesar Salad*</b>	<b>12</b>
<i>baby gem romaine, shaved grana padano boquerones, fried capers, anchovy</i>	
<b>Baby Iceberg Wedge</b>	<b>11</b>
<i>bacon jam crostone, pickled red onions smokey blue cheese dressing</i>	
<b>Baby Beets</b>	<b>13</b>
<i>argyle steakhouse bourbon infused asian pear, hazelnut vinaigrette smoked goat cheese foam, grapefruit, watercress</i>	

**APPETIZERS**

<b>Lobster Tacos*</b>	<b>12</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>Black Mussels*</b>	<b>14</b>
<i>brandt beef bacon, anejo tequila cream, jalapeno, cilantro</i>	
<b>Prime Filet Steak Tartare &amp; Bone Marrow*</b>	<b>17</b>
<i>scotch infused quail egg, mustard seed, alder smoked salt</i>	
<b>Coffee Smoked Steak Carpaccio*</b>	<b>14</b>
<i>wagyu fat confit wild mushrooms, pickled pumpkin, mustard seeds crème fraiche, brulée fig, arugula</i>	

**Chef de Cuisine William Griggs**

Parties of 8 or Larger will be subject to an 18% Gratuity Charge. / Gluten free menu available on request

\*Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

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**CALIFORNIA NATURAL**

**PRIME BEEF**

<b>Hanger Steak 8 oz, Brandt Farm <sup>0</sup></b>	<b>34</b>
<b>Filet Mignon 8 oz, King Natural <sup>0</sup></b>	<b>47</b>
<b>Grass Fed Tenderloin 5oz, Sun Fed Ranch <sup>0</sup></b>	<b>34</b>
<b>Grass Fed Tenderloin 10oz, Sun Fed Ranch <sup>0</sup></b>	<b>68</b>
<b>New York 5 oz, King Natural <sup>0</sup></b>	<b>29</b>
<b>New York 10 oz, King Natural <sup>0</sup></b>	<b>58</b>
<b>Bone-In New York 16 oz, Brandt Farm <sup>0</sup></b>	<b>64</b>
<b>Bone-In Rib Eye 18 oz, King Natural <sup>0</sup></b>	<b>62</b>

**WAGYU**

<b>Japanese Wagyu, Eye of Rib <sup>0</sup></b> <i>A5 Miyazaki Prefecture</i>	<b>26 per oz</b>
<b>Flat Iron Steak 6 oz, Mishima Farms, Oregon #8 <sup>0</sup></b>	<b>34</b>
<b>Filet Mignon 8 oz, Mishima Farms, Oregon #8 <sup>0</sup></b>	<b>68</b>
<b>New York Sirloin 5 oz, Mishima Farms, Oregon #8<sup>0</sup></b>	<b>49</b>
<b>New York Sirloin 10 oz, Mishima Farms, Oregon #8 <sup>0</sup></b>	<b>98</b>

**SPECIALTIES**

<b>Taste of New York Striploin<sup>0</sup></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<sup>0</sup></b> <i>Frontier Natural Meats, Great Plains</i>	<b>24</b>
<b>American Bison New York 10 oz<sup>0</sup></b> <i>Frontier Natural Meats, Great Plains</i>	<b>49</b>
<b>Tomahawk Duroc Pork Chop 14 oz<sup>0</sup></b>	<b>40</b>
<b>Jidori Chicken<sup>0</sup></b> <i>lemon brined, oven roasted</i>	<b>28</b>
<b>Vegetarian 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>Baja Striped Bass*</b>	<b>34</b>
<b>“Wild Isles” Salmon*</b> <i>sustainable scottish salmon</i>	<b>31</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>		
	<i>Additional sauce, crust, or rub</i>		2
ENHANCERS	<b>Bone Marrow*</b> <b>Foie Gras*</b> <b>Jumbo Prawns*</b> <b>Surf Your Turf*</b> <i>4oz. salmon or baja striped bass</i> <b>Half Maine Lobster Tail*</b>		7 19 10 16 18
SIDES	<b>Fall Squash</b> <i>butternut and acorn squash, sage, ruby port cranberry, pecan butter</i> <b>Creamy Spinach</b> <i>gruyere cheese and mascarpone</i> <b>Market Greens</b> <i>black kale, mustard greens, chimichurri</i> <b>Brussel Sprouts</b> <i>house bacon, celery root, red wine pickled spanish onions</i> <b>Roasted Root Vegetables</b> <i>valvida farm baby carrots and turnips, maple roasted rutabaga</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, striped bass, chorizo, octopus</i> <b>Lobster Mac &amp; Cheese*</b> <i>house pasta, saint andré brie, chives</i>		7 7 7 9 7 9 7 7 7 12 15

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