

SHAREABLES

Steak Tips

Tender steak seared and served with our signature aioli \$17

Goat Cheese Cigars

Crispy goat cheese phyllo dough cigars with roasted grape reduction, and whipped honey goat cheese \$13

Truffle Brie Creme

Bubbly brie creme with sauteed mushrooms, thyme, honey, truffle dust and toast points \$13

Rock Shrimp

House battered tempura rock shrimp with spicy bang bang aioli \$15

BURGERS & SALADS

SOUP, HOUSE, OR CAESAR, AVAILABLE FOR \$5

All American Burger

Double patties and double cheese with house made burger sauce on a toasted bun. Served with fries \$18

Black Garlic Aioli Burger

Double patties, with black garlic aioli, blue cheese crumbles, sauted onions and greens on a toasted brioche bun. Served with fries \$18

Steak Salad

Grilled steak with tomatoes, radishes, pickled onions, blue cheese crumbles and a balsamic drizzle. Best served with blue cheese dressing \$25

Roasted Cauliflower Salad

A mix of spring greens, roasted cauliflower, four cheese blend, tossed in a sweet tangy honey lime vinaigrette, topped with truffle croutons \$15
Add Chicken \$5, Steak \$10,

COMPOSED PLATES

SERVED WITH SOUP OR SALAD

Chicken

Panko crusted chicken breast fried golden brown topped lemon caper cream sauce. and dressed greens \$25

Lamb Rack

Brown butter basted Prairie Harvest rack of lamb with pomegranate molasses pan sauce, mashed potatoes, chili crisp roasted carrots and creme fraiche \$45

Surf & Turf

Petite filet best served medium rare with miso reduction, seared scallops, mashed potatoes, and crispy brussels sprouts \$48

Scallops

Seared U10 scallops, with a coconut lime sauce, forbidden rice, and crispy brussels sprouts \$42

Pasta

Orecchiette pasta tossed with creamy spinach blue cheese sauce, truffle breadcrumbs \$18
Add Chicken \$5 Add Steak \$10

Salmon

Tender, steamed cod fillet with a rich miso butter sauce and tempura crumble, accompanied by creamy mashed potatoes and caramelized roasted carrots \$29

Pork Flatiron

Seared pork flatiron with apple, brussels sprouts slaw, and creamy mashed potatoes \$25

STEAKS

STEAKS SERVED WITH YOUR CHOICE OF SOUP, HOUSE, OR CAESAR, AND SIDE

Filet

Seven Ounces \$38
Ten Ounces \$45

Sirloin

Seven Ounces \$25
Twelve Ounces \$30

Ribeye

American Wagyu by snake River Farms ,
Sixteen Ounces \$46

New York

Twelve Ounces \$37

RARE: COOL RED CENTER, **MEDIUM RARE:** WARM RED CENTER, **MEDIUM:** WARM PINK CENTER, **MEDIUM WELL:** HOT SLIGHTLY PINK CENTER, **WELL:** HOT WITH LITTLE TO NO PINK

STEAK ENHANCEMENTS

Onion Soubise

Smooth onion sauce \$2

Miso Butter Sauce

Sweet, salty, and rich \$2

Spicy Garlic Butter

A creamy kick \$2

Whiskey Cream

Whiskey sauce with mushrooms \$2

Herbed Truffle Butter

Truffle and herb infused garlic butter \$2

Sauteed Mushrooms & Onions

Sauteed with garlic and butter \$2

SIDES

COMPLEMENTARY BAKED POTATO, MASHED POTATO, FRENCH FRIES, OR SWEET POTATO FRIES

Sweet Potato Fries

Brown sugar bacon butter \$3

Crispy Brussels Sprouts

Crispy with sriracha aioli \$3

Caramelized Carrot Soup

Caramelized carrots with brown butter
lemon thyme drizzle \$5

Asparagus Soup

Smooth asparagus soup with cream and
truffle croutons \$5

Parm Truffle Fry

With truffle aioli and parmesan \$3

Caramelized Carrots

Top on Carrots with sweet and spicy 3
Queens Honey glaze \$3

Loaded Truffle Baked Potato

Truffle butter, bacon, and sour cream and
chives \$3

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

20% GRATUITY ADDED TO ALL PARTIES OF SEVEN AND OVER