

APPETIZERS

HOT

GARLIC BREAD

ROGUE CREAMERY BLUE CHEESE FONDUE 9.

WAGYU MEATBALLS

TOMATO BASIL SAUCE, GRILLED SOURDOUGH 15.

DOUBLE SMOKED BACON

BLACK-PEPPER MAPLE GLAZE 16.

COLOSSAL CRAB CAKE

MEYER LEMON AÏOLI 23.

STEAKHOUSE BRUSCHETTA

SHAVED STEAK, CHIMICHURRI, BLUE CHEESE 14.

BATTERED ONION RINGS

CAROLINA GOLD BBQ 11.

COLD

SHRIMP COCKTAIL

SHAVED CELERY, VODKA-SPIKED COCKTAIL SAUCE 20.

AHI TUNA POKE

AVOCADO, SWEET ONION, WONTON CRISPS 16.

OYSTERS ON THE HALF SHELL

NORTHWEST OYSTERS, MIGNONETTE 19/36.

CHILLED SHELLFISH PLATTER

CRAB, SHRIMP, OYSTERS, THREE SAUCES 69.

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

PACIFIC CLAMS, DOUBLE-SMOKED BACON 12.

CARAMELIZED ONION SOUP

PROVOLONE CRUSTED CROUTON 10.

CAESAR

OLIVE OIL CROUTONS, PARMESAN 11.

NORTHWEST HARVEST SALAD

HAZELNUTS, DRIED CHERRIES, GOAT CHEESE 12.

THE WEDGE

BACON, TOMATOES, BLUE CHEESE, CRISPY SHALLOTS 12.

SIDES

MASHED POTATO TRIO

ROASTED GARLIC, CRAB & OLD BAY BUTTER, SCALLION & GOAT CHEESE 16.

PARMESAN-TRUFFLE FRIES

FRESH HERBS, GREEN ONION 'RANCH' 9.

BACON MACARONI & CHEESE

BACON, PARMESAN, CHEDDAR, MOZZARELLA 13.

BRUSSELS SPROUTS

BACON JAM, PICKLED RED ONION 10.

ROASTED ASPARAGUS

BÈARNAISE, PROSCIUTTO 14.

CREAMED SPINACH

BOURSIN CHEESE, PARMESAN CRUST 11.

ROASTED MUSHROOMS

TRUFFLE CREAM 14.

CORN OFF THE COB

CHILE-LIME BUTTER, QUESO FRESCO, RED ONION 10.

TWICE BAKED POTATO 11.

STEAKS

MJ'S DELMONICO {16oz}

USDA PRIME, DRY-AGED 45 DAYS, GINGER-BALSAMIC JUS 59.

NEW YORK STRIP {14oz}

USDA PRIME, WET-AGED 28 DAYS 52.

DRY AGED PORTERHOUSE {34oz}

LINZ HERITAGE ANGUS, GRILLED LEMON, ARUGULA 99.

PETIT FILET {7oz}

BÈARNAISE BUTTER 47.

HAND-CUT RIBEYE {14oz}

CHIMICHURRI, CHARRED ONION 48.

BONE-IN RIBEYE {24oz}

USDA PRIME, WET-AGED 28 DAYS, PICKLED RED ONION 58.

FILET MIGNON {10oz}

BÈARNAISE BUTTER 53.

ADD ON

ROGUE CREAMERY BLUE CHEESE CRUST 5.

GARLIC CREAM SHRIMP 11.

SNOW CRAB CLAWS 15.

BUTTER POACHED LOBSTER TAIL 25.

STEAKSMANSHIP SERIES

SEASONAL, UNPARALLELED STEAKS, FIT FOR A KING.

CHEF'S CUTS

PAINTED HILLS TOMAHAWK {32oz}

WET-AGED 28 DAYS, ARUGULA SALAD, 99.

LINZ HERITAGE BONE-IN COWGIRL RIBEYE {14oz}

BOURBON-MUSTARD STEAK SAUCE, ONION RINGS 65.

FLIGHT 23 180.

PETIT FILET MIGNON {7oz}

PAINTED HILLS TOMAHAWK RIBEYE {32oz}

LINZ HERITAGE PRIME N.Y. STRIP {10oz}

LEGENDARY FLIGHT 225.

PETIT FILET MIGNON {7oz}

PAINTED HILLS TOMAHAWK RIBEYE {32oz}

LINZ HERITAGE PRIME N.Y. STRIP {10oz}

BUTTER POACHED LOBSTER TAIL

GARLIC CREAM SHRIMP

SNOW CRAB CLAWS

ALL FLIGHTS ARE SERVED WITH A SEASONAL SELECTION OF SAUCES & SEA SALTS.

ENTRÉES

STEAK FRITES

USDA PRIME, HERB BUTTER 34.

SEARED SEA SCALLOP

WILD MUSHROOM & TRUFFLE RISOTTO 34.

CEDAR-PLANKED SALMON

PINOT NOIR REDUCTION, BACON-LACED POLENTA 32.

MAPLE-GLAZED PORK CHOP

APPLE-BACON CHUTNEY 33.

PAN-ROASTED HALF CHICKEN

CORNBREAD PANZANELLA, HOT-HONEY 29.

BARBECUE SHRIMP

NEW ORLEANS STYLE, SMOKED-GOUDA GRITS 29.

GENERAL MANAGER **BRIAN NAPIANY**
EXECUTIVE CHEF **CORY CHUNN**

SPRING 2019

CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES YOU MAY
HAVE BEFORE ORDERING.