


## appetizers

<b>CRAB CAKES</b> grilled lemon and dijon aioli	<b>23.95</b>	<b>SHRIMP SCAMPI</b> garlic butter / puff pastry / havarti cheese / pita bread	<b>21.95</b>
<b>FRIED CALAMARI</b> spiced caper remoulade	<b>18.95</b>	<b>SHRIMP COCKTAIL</b> 360 cocktail sauce / fresh lemon	<b>17.95</b>

<b>ESCARGOT</b> garlic parsley butter / havarti cheese / puff pastry / pita bread	<b>16.95</b>
<b>SALMON CROQUETTE</b> grilled lemon dijon aioli / asparagus and roasted red pepper micro salad	<b>14.95</b>
<b>PORTABELLA FRIES</b> IPA beer battered portabellas / roasted garlic sweet chili aioli	<b>12.95</b>
<b>HOUSE FLATBREAD</b> <b>PRIME RIB NAAN</b> tomato bacon jam / balsamic reduction / mozzarella cheese / micro salad	<b>12.95</b>
<b>SPINACH &amp; ARTICHOKE DIP</b>  pita bread / parmesan bread bowl	<b>12.95</b>
<b>OLIVE OIL AND SEA SALT CRUSTED FRENCH ROLL</b> honey butter / 360 herb butter	<b>5.95</b>

## salads and soups

<b>WEDGE SALAD</b> iceberg wedge / blue cheese dressing / blue cheese crumbles / applewood-smoked bacon / grape tomato	<b>8.95</b>
<b>CAESAR SALAD</b> romaine / parmesan cheese / garlic croutons / caesar dressing add Anchovies <b>\$2.95</b>	<b>8.95</b>
<b>BABY SPINACH AND FRESH BERRIES</b> candied pecans & feta cheese / red onions / raspberry white truffle vinaigrette	<b>8.95</b>
<b>FRENCH ONION SOUP</b> toasted crouton / gruyère cheese / parmesan cheese	<b>8.95</b>
<b>GARDEN SALAD</b> mixed greens / cucumber / grape tomato / garlic croutons	<b>6.95</b>
<b>SOUP OF THE DAY</b>	<b>6.95</b>

## house features

<b>SLOW-ROASTED PRIME RIB*</b> fourteen ounce	<b>46.95</b>	<b>PORK CHOPS*</b> sweet beer brined / smothered wild mushroom ragout	<b>40.95</b>
SUGGESTED WINE PAIRING: Clos du Bois Pinot Noir	Glass <b>11</b>	SUGGESTED WINE PAIRING: Decoy Chardonnay	Glass <b>11</b>

<b>BABY BACK RIBS</b> 360 bourbon BBQ sauce	<b>38.95</b>
<b>TUSCAN LINGUINE</b> choice of shrimp / chicken or salmon / roasted tomatoes / spinach / parmesan / white wine cream sauce	<b>34.95</b>
<b>GRILLED FRENCH CHICKEN BREAST</b> sesame marinated / hoisin honey glazed / fried cilantro	<b>32.95</b>
<b>AMERICAN WAGYU BURGER</b> 10oz American wagyu / jalapeno tomato bacon jam / bourbon fried haystack onion straws served on a Brioche bun with hand cut french fries	<b>28.95</b>
SUGGESTED WINE PAIRING: Seaglass Riesling	Glass <b>9</b>

All entrees are served with one side and choice of salad or soup of the day  
(wedge, caesar, seasonal salad or french onion soup +3.00)

Vegetarian 

# charbroiled steaks **OMAHA STEAKS**

seasoned with kosher salt, black pepper and herb-garlic butter

<b>NY STRIP</b> sixteen ounce	<b>63.95</b>	<b>BLACKENED FILET &amp; SHRIMP*</b> six ounce blackened filet / three blackened gulf shrimp / spicy lobster cream sauce	<b>58.95</b>
<b>RIBEYE*</b> sixteen ounce delmonico	<b>63.95</b>		
<b>BONE-IN RIBEYE*</b> twenty ounce			<b>75.95</b>
<b>SURF &amp; TURF*</b> six ounce filet mignon / half pound cold water lobster tail			<b>82.95</b>
<b>FILET MIGNON*</b> eight ounce			<b>56.95</b>
six ounce			<b>46.95</b>
<b>SUGGESTED WINE PAIRING:</b> Louis M. Martini Alexander Valley Cabernet Sauvignon			Glass <b>15.95</b>
<b>STEAK &amp; CAKE*</b> six ounce filet mignon / jumbo lump crab cake / grilled lemon and dijon aioli			<b>60.95</b>
<b>STEAK TEMPERATURES</b> rare – cool red center / medium rare – warm red center / medium – warm pink center / medium well – a touch of pink center / well – gray-brown throughout			

<b>sauces and steak toppers</b> sautéed onion and mushroom / bacon and blue cheese crust / béarnaise sauce / lobster cream sauce / garlic cream	<b>4.95</b>
<b>BLACKENED SEASONING</b>	<b>3.95</b>

## seafood

<b>ALASKAN KING CRAB</b>	<b>MARKET PRICE</b>
<b>HALF-POUND LOBSTER TAIL</b> eight ounce cold water lobster	<b>MARKET PRICE</b>
<b>SUGGESTED WINE PAIRING:</b> White Haven Sauvignon Blanc	Glass <b>12</b>
<b>CRISPY SKIN SALMON*</b> pinot noir berry reduction / king crab risotto	<b>38.95</b>
<b>GULF SHRIMP</b> IPA Beer battered or sweet chili sesame-marinated grilled shrimp	<b>36.95</b>

<b>to accompany your entrée</b>	<b>sides</b>	<b>7.95</b>
<b>TWO CRAB CAKES</b> grilled lemon and dijon aioli	garlic-mashed potatoes	herb-butter asparagus
<b>GULF SHRIMP</b> IPA beer battered or sweet chili sesame-marinated gulf shrimp	hand-cut fries	chef's seasonal vegetable
<b>OSCAR STYLE</b> asparagus / king crab meat / béarnaise sauce	mushroom risotto	wild mushroom ragout
<b>KING CRAB MAC &amp; CHEESE</b>	mac & cheese	
	baked potato (loaded + <b>3.00</b> )	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
No split checks on tables of seven or more.