



FEATURED BEVERAGES

Cocktails	SIGNATURE LEMON DROP MARTINI	10.75	
	Belvedere Vodka, Cointreau, lemon		
	CLASSIC NEGRONI	9.25	
	Bombay Sapphire Gin, Campari, Carpano Antica Vermouth		
	YUZU MARGARITA	11	
	Don Julio Blanco Tequila, lime, yuzu, agave		
	SLIGHTLY LESS THAN PERFECT MANHATTAN	11	
	Knob Creek ye, Carpano Antica Vermouth, Dolin Dry Vermouth		
Sparkling	DOMAINE STE. MICHELLE BRUT	10	39
	Columbia Valley, Washington		
	LE GRAND COURTAGE BRUT ROSÉ	11	41
	France		
White	CLOS DU BOIS CHARDONNAY	11	41
	North Coast, California		
	CLOUDY BAY SAUVIGNON BLANC	17	69
	New Zealand		
Red	SOKOL BLOSSER EVOLUTION PINOT NOIR	12	47
	Willamette Valley, Oregon		
	OBERON CABERNET SAUVIGNON	14	55
	Napa Valley, California		
	HOLLAND AMERICA 150 TH PILSNER	7.75	
	Pike Brewing Co.		

STARTERS

<i>Ethan Stowell</i>	BABY BEETS
	hazelnut, mozzarella, aged balsamic vinegar, olive oil
<i>Andy Matsuda</i>	CALIFORNIA ROLL WITH MASAGO
	spicy tuna volcano roll, asparagus-avocado roll
<i>David Burke</i>	CRAB CAKE
	“Baltimore spiced” tomato vinaigrette
<i>Rudi Sodamin</i>	COCONUT CRUSTED SHRIMP
	beet and snow peas salad, palm hearts, chives vinaigrette
	CHICKEN LEEK CREAM SOUP
	thyme, potato

Limited dietary requests may be accommodated at the Chef’s discretion.
Complimentary off-menu supplemental items are no longer available.



gluten-free



non-dairy



vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.
*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.
Cheese may be non-vegetarian.

MAINS

David Burke

ROASTED SPICE-CRUSTED PRIME RIB
WITH WILD MUSHROOMS *
vegetable stew, horseradish-mustard mousse

PENNE ARTICHOKE AND PROSCIUTTO
garlic, white wine, olive oil, parmesan butter

Jonnie Boer

ROASTED CHICKEN WITH GNOCCHI
fried corn, sour corn, and pumpkin

David Burke

HALIBUT WITH PROSCIUTTO * GF
lemon-potato purée, tomato concasée, zucchini

Andy Matsuda

VEGETABLE TEMPURA RAMEN V
asparagus, shitake mushroom, mirin-soy broth

David Burke

15 oz. BONELESS RIBEYE* 20
shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

Indulge

12 oz. LOBSTER TAIL 20
wild rice pilaf, spinach, broiled cherry tomatoes, drawn butter

DESSERTS

Jacques Torres

CHOCOLATE PUFF PASTRY CRAQUELIN
pastry cream, praline

Rudi Sodamin

RICOTTA RASPBERRY TART
vanilla ice cream

Rudi Sodamin

HAZELNUT MOUSSE CAKE NS
vanilla sponge cake, rum-flavored hazelnut mousse

ESPRESSO \$2.50, CAPPUCCINO \$3.50

Limited dietary requests may be accommodated at the Chef's discretion.
Complimentary off-menu supplemental items are no longer available.



no sugar added



gluten-free



non-dairy

If you have a food allergy or intolerance, please inform your server before placing your order.
An 18% service charge is automatically applied to all beverage purchases and
for-purchase a la carte menu items. Local sales taxes are applied as required