

January 18, 2024

COCKTAILS

Classic Negroni 11
Bombay Sapphire Gin,
Carpano Antica Sweet Vermouth, Campari

Yuzu Margarita 11.50
Cazadores Silver Tequila, lime, yuzu, agave syrup

Signature Lemon Drop Martini 12
Absolut Citron Vodka, Cointreau, lemon

Ship Shape Manhattan 12
Buffalo Trace Bourbon, Carpano Antica Sweet Vermouth,
Noilly Prat Dry Vermouth, Bitters

WINES



Domaine Ste. Michelle Brut 11 | 44
Columbia Valley, Washington



Chateau Ste. Michelle 11 | 44
Chardonnay, Washington

Sokol Blosser Evolution 13.50 | 54
Pinot Noir, Willamette Valley, Oregon

Oberon 16 | 64
Cabernet Sauvignon, California

STARTERS

Maguro No Tataki *  
seared tuna on noodle salad, chili daikon,
jellied ponzu sauce, flying fish roe



Quinoa, Dry Cherries, Goat Cheese  
apples, roasted red onions, toasted hazelnut,
honey lemon vinaigrette

Mussels Au Safran
steamed mussels, Pernod, dijon mustard, saffron broth

Cobb Salad Vegas Style *
sliced cracked pepper tenderloin, ranch dressing

Cream of Asparagus 
focaccia croutons, parmesan


Chilled Apple Vichyssoise
julienne of apple, cinnamon

Jumbo Shrimp Cocktail  
horseradish cocktail sauce

French Onion Soup
gruyere cheese crouton



Classic Caesar Salad
romaine lettuce, parmesan cheese, garlic croutons,
caesar dressing, anchovies

MAINS

Gnocchi Al Pistachio Siciliano 
potato dumplings, pistachio pesto, grana padano,
semi-dried cherry tomatoes


Braised Short Rib Diane
truffled mashed potatoes, wild mushrooms, root vegetables,
brandy peppercorn

Crumbed Miso Sesame Lamb Chops *
honey glazed roasted carrots, bok choy, sticky soy pomegranate
glaze, ginger jasmine fried rice

Roasted Artichokes, Zucchini and Peas  
semolina cake, goat cheese, sweet and
sour spicy red beets

Seared Scallops, Caramelized Cauliflowers * 
raisin-caper emulsion, parsnip puree', roasted vegetables

Garlic-Herb Roasted Chicken 
avocado-tomato corn salad

New York Strip Loin with Steak Fries* 
garlic herb butter

Grilled Salmon with Capers and Dill * 
cilantro rice

Morimoto Epice Lobster Tails * 25
lemon foam, seasonal vegetable


Yuzu Fresh Black Cod * 25
yogurt miso pickle vegetables, Kimchi eggplant,
fried rice, garlic soy

DESSERTS

Chocolate Hazelnut Paris Brest
strawberries, hazelnut

Vanilla Chocolate Cheesecake
caramel, peanuts, crème chantilly strawberry

Mixed Berries Cheesecake 
chantilly cream, berries

Hot Fudge Sundae 
vanilla ice cream, warm chocolate ganache, chopped nuts,
marshmallows, whipped cream

AFTER DINNER DRINKS

Disaronno Amaretto 9.25

Remy Martin VSOP 15

Highland Park Single Malt Scotch 12.50

Graham's Six Grapes Port 11

Solo Espresso 2.75

Cappuccino 3.75

 Vegetarian  Gluten-Free  Non Dairy  No Sugar Added

* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

An 18% service charge is automatically applied to all purchases.
Local sales taxes are applied as required