



STEAKS, CHOPS AND SEAFOOD SINCE 1989

BY THE GLASS

SPARKLING

Prior Bortolomiol, Prosecco - Italy 15
Chandon, Blanc de Pinot Noir - California 17
Bailly-Lapierre Brut, Rosé - Burgundy, France 16

WHITE

Fess Parker, Riesling - Santa Barbara 14
Testarossa, Cuvée Los Gatos, Chardonnay - Monterey 15
ZD, Chardonnay - California 18
Rombauer, Chardonnay - Carneros 25
Balletto, Rosé - Russian River Valley 14
Duck Pond, Pinot Gris - Willamette Valley, OR 14
Allan Scott, Sauvignon Blanc - Marlborough, New Zealand 16

RED

Hess, Shirtail Ranches, Cabernet Sauvignon - North Coast 16
Justin, Cabernet Sauvignon - Paso Robles 19
Post & Beam by Far Niente, Cabernet Sauvignon - Napa 22
Grgich Hills, Cabernet Sauvignon - Napa Valley 27
Faust, Cabernet Sauvignon - Napa 35
Trefethen, Merlot - Napa Valley 18
Cloudline by Drouhin, Pinot Noir - Willamette Valley, OR 15
Cumulus, Pinot Noir - Sonoma Coast 18
Bruliam, Soberanes Vineyard, Pinot Noir - Santa Lucia Highlands 22
Ridge, Three Valleys, Zinfandel - Sonoma County 17
Maal, Biutiful, Malbec - Mendoza, Argentina 14
The Prisoner, Red Blend - California 25
\*Bottles of wine can be uncorked at a fee of \$40 per bottle.

DRAUGHT BEERS

Golden State, Apple Driven Dry Cider - Sonoma County, CA (6.1%) 12
Trumer Pils, Pilsner - Berkeley, CA (4.9%) 12
Firestone Walker, 805, Blonde Ale - Paso Robles, CA (4.7%) 12
Stella Artois, Lager - Leuven, Belgium (5.2%) 12
Firestone Walker, 805 Cerveza, Citrus Lager - Paso Robles, CA (4.5%) 12
Golden Road, Mango Cart Wheat Ale - Los Angeles, CA (4.0%) 12
Allagash White, Belgian-Style Wheat - Portland, ME (5.0%) 12
Drake's, Hefeweizen - San Leandro, CA (4.5%) 12
Delirium Tremens, Belgian Strong Ale - Belgium (8.5%)
10 oz - 14 16 oz - 19
Lagunitas, A Little Sumpin', Sumpin' Ale - Petaluma, CA (7.5%) 12
Firestone, Mind Haze, Tropical IPA - Paso Robles, CA (6.2%) 12
Deschutes, Fresh Squeezed, IPA - Bend, OR (6.4%) 12
Henhouse, IPA - Sonoma County, CA (6.9%) 12
Ballast Point, Sculpin, IPA - San Diego, CA (7.0%) 12
Almanac, Hazy IPA - Alameda Island, CA (6.1%) 12
Anderson Valley, Boont, Amber Ale - Boonville, CA (5.8%) 12
North Coast, Rasputin, Imperial Stout - Fort Bragg, CA (9%)
10 oz - 10 16 oz - 14

Inquire for additional selections

BOTTLED BEERS

Modelo Especial 8
Corona 8
Heineken 8
Clausthaler, N.A. 8
Peroni, N.A. 8

HANDCRAFTED COCKTAILS

Aged Tropic Old Fashioned

Elijah Craig bourbon, infused pineapple, cinnamon,
Madagascar vanilla bean & brown sugar,
old fashioned bitters 20

Añejo Old Fashioned

Don Julio Añejo Tequila, old fashioned bitters,
orange bitters, Luxardo cherry 21

WhistlePig Barrel Aged Smoked Old Fashioned

WhistlePig 10 Year, Luxardo, blended bitters 38

Barrel Aged Maple Old Fashioned 22

Barrel Aged Manhattan 22

Barrel Aged Negroni 22

- Barrel aged 6-8 weeks in charred white oak barrel -

Blood and Sand

Highland Park 12yr, Antica sweet vermouth,
Cherry Heering, fresh squeezed orange 19

Spanish Gin Tonic

Empress gin, Fever-Tree Mediterranean tonic,
mixed berries, rosemary 18

Sundown

Tito's vodka, limoncello, Aperol, lemon,
blood orange purée 18

Blackberry Sidecar

Hennessy VS cognac, Cointreau, lemon, blackberry purée,
plum bitters, orange zest sugar rim 18

Nuevo Leon

Lalo Tequila, Aperol, pineapple, lime, agave,
habanero bitters, Tajin rim 18

Lychee Royale

Nolet's gin, blackberry, lime, agave 18

Sunset Mirage

Diplomático rum, guava, lychee, lime, agave 18

Viva La Vida

Maestro Dobel Diamante Tequila, lychee, lemon, agave,
muddled raspberries 18

Mezcal Me Maybe

Vanilla infused Mezcal Unión Uno, Aperol,
yellow chartreuse, Licor 43, lime 18

Aged Brazilian Daiquiri

Pineapple, vanilla bean & brown sugar infused in
light rum, dark rum, & spiced rum 18

PREMIUM FLIGHTS

Price is per flight

The Macallan Collection 68

Sherry Oak 12 YR | Double Cask 15 YR | Sherry Oak 18 YR

The WhistlePig 53

"100-100" 10 YR | Old World 12 YR | 15 YR

MOCKTAILS

Dragon Fruit Luxe

Dragon fruit, lychee, lemon, soda 12

Mango Passion Fusion

Mango & passion fruit purée, lemon, soda 12

Full Espresso Bar

On parties of 8 or more, 18% service charge will be added.

## STARTERS

\***Fried Calamari** *Romano, parmesan, garlic, herbs* 23

\***Chipotle Steak Bits** *Chipotle-blue cheese aioli* 24

\***Crab Croquettes** *Sunchoke-fennel purée, frisée, wild arugula* 25

\***Smoked Bone Marrow** *Pickled onions, wild arugula, shiitake chimichurri, focaccia crostini* 22

\***Olive Oil Poached Shrimp** *Chile de árbol, garlic, herbs, sea salt, black pepper* 25 (Additional tiger shrimp +5 ea)

**Flatbread Pancetta** *sliced potatoes, red onion, cherry tomatoes, stracciatella basil pesto, parmesan, basil oil* 20

**Mezze Platter** *Sun-dried tomato-avocado dip, feta, cucumber, celery, carrots, watermelon radish, red onion, grilled pita, lavash, bread sticks* 23

\***Steak Carpaccio** *Filet mignon, fried capers, red onion, anchovy aioli, parmesan crisps, focaccia crostini, pea shoots* 20

\***Charcuterie & Cheese Board** *Duck salami, Coppa, truffle mousse, Toma, torched brie, blue cheese, spiced nuts, grapes, olives, apricot marmalade, lavash, breadsticks* 36

\***Appetizer Sampler** *Chipotle steak bits, fried calamari, blackened garlic fries* 42

### Bread Service 5

## RAW BAR

\***Oysters on the Half Shell** *Today's Selection 4 | Rockefeller (4)* 24

\***Ahi Tuna Tartare** *Avocado, cilantro, cucumber, scallions, cabbage, truffle-sake aioli, nori furikake, wasabi tobiko, fried wontons* 24

\***Scallop Crudo** *Apple, fennel, red onion, cilantro, micro amaranth, black tobiko caviar, taro chips, calamansi-wasabi vinaigrette* 25

\***Tiger Shrimp Cocktail** 25 (Additional tiger shrimp +5 ea)

\***Seafood Platter** *Oysters, tiger shrimp, lobster tail, mussels, ahi tuna, truffle crab salad* 195

## SALADS & SOUP

**Wedge Iceberg** *tomato, blue cheese, applewood bacon, blue cheese dressing* 18

**Baby Spinach** *Red onion, dried apricots, pine nuts, fuji apple, feta, sherry vinaigrette* 16

**Heirloom Tomato Burrata** *Black salt, focaccia crostini, balsamic reduction, basil pesto* 20

**Chop House** *Butter lettuce, red onion, cucumber, tomato, feta, red wine vinaigrette* 16

**Caesar** *Garlic croutons, Romano, parmesan* 16 | *Anchovies upon request*

**Organic Mixed Greens** *Choice of dressing* 14

**Clam Chowder | Soup of the Day** *Cup 9 | Bowl 11*

## STEAKS & CHOPS

*All steaks are prepared with Birk's house rub and finished with rendered beef tallow.*

*Served with choice of baked potato or garlic mashed potatoes with bacon-infused creamed spinach or vegetables unless noted.*

**Enhancements:** *Tiger Shrimp 5 ea | Crab Croquette 12 ea | Birk's Oscar 22 | Lobster Tail (5 oz. | 10 oz.) MP*

\***Filet Mignon** 8 oz. *Garlic mashed potatoes, sautéed spinach with garlic* 60 | *Blue Cheese & Port Sauce +7*

\***Filet Mignon** 10 oz. *Garlic mashed potatoes, bacon-infused creamed spinach* 64 | *Blue Cheese & Port Sauce +7*

\***Peppered Filet Mignon** *Brandy-green peppercorn sauce* 66

\***Lamb Chops** *Baby carrots, roasted corn polenta, baby corn, plum demi-glace* 84

\***Pork Chop** 10. oz *Satay-style peanut sauce, roasted marble potatoes, French green beans* 34

## PRIME CUTS

\***Blackened Ribeye** 15 oz. 86

\***Bone-In Ribeye** 20 oz. *Blue cheese butter* 96

\***New York** 12 oz. *Potatoes au Gratin, truffle wild mushrooms* 82

## WOOD SMOKED

\***Certified Angus Beef Prime Rib** *Garlic mashed potatoes with bacon-infused creamed spinach or vegetables*  
*Executive 12 oz. 57 | Chairman 16 oz. 64 | CEO 20 oz. 72*

## HOUSE SPECIALTIES

\***Lobster Tail** *Drawn butter, choice of side (5 oz. | 10 oz.) MP*

\***Crab Stuffed Lobster Tail** *Butter poached asparagus, béarnaise* 78

\***Chilean Sea Bass** *Bamboo sesame rice, cherry tomatoes, bell peppers, spinach, yuzu-soy sauce* 58

\***Pan Seared Scallops** *Yukon potatoes, sugar snap peas, cauliflower medley, carrot purée, roasted corn-pancetta oil, watermelon radish* 58

\***Seafood Pasta** *Mussels, scallops, clams, shrimp, fin fish, basil, tomatoes, peas, sherry clam broth, sun-dried tomato pesto* 44

\***Mary's Chicken** *French green beans, squash, taro, shishito pepper cream sauce* 41

**Chickpea Curry Stew** *Lemongrass-coconut curry cream, kale, cherry tomatoes, broccolini, basmati rice, grilled pita bread* 28

## SIDES TO SHARE

**Brussels Sprouts** 16 | **Sautéed Mushrooms** 16

**Butter Poached Asparagus** 18

**Truffle Mac & Cheese** 18 (Lobster +12 | Crab +10)

## SAUCES

**Demi Port** 8

**Béarnaise** 8

**Brandy-Green Peppercorn Sauce** 8