



HOUSE FAVORITES

LAVENDER COSMO 13

Absolut Mandrin Vodka, Giffard Crème de Violette, Cointreau Orange Liqueur, fresh lime sour, lavender sugar

APEROL SPRITZ 12

Prosecco, Aperol, soda water

THE ORIGINAL MOJITO 12

Bacardi Superior Rum, mint, lime

MOSCOW MULE 12

Smirnoff Vodka, Fever-Tree Ginger Beer, lime, served in a traditional copper cup

SCRATCH MARGARITA 13

El Jimador Silver Tequila, house-made margarita mix, lime

ULTIMATE LEMON DROP 14

Absolut Citron Vodka, Caravella Limoncello, fresh lemon sour

OLD FASHIONED 13

Maker's Mark Bourbon, Cointreau Orange Liqueur, cherry bitters

CUCUMBER-ELDERFLOWER SMASH 13

The Botanist Gin, St-Germain Elderflower Liqueur, cucumber, mint

APPETIZERS

SHRIMP & UNAGI ROLL 18

Tempura prawn, eel, avocado, daikon sprouts, cucumber, sweet soy

SMOKED SALMON ROLL 17

House smoked salmon, lemon caper cream cheese, spinach, shallot

CHARRED VEGETABLE ROLL 16

Asparagus, peppers, mushroom, avocado, yuzu vinaigrette

AHI POKE STACK* 23

Avocado, English cucumber, togarashi, lotus chips

CHILLED PRAWN COCKTAIL* 20

House-made dipping sauce, lemon

KUNG PAO CALAMARI* 12/20

Peanuts, red bell peppers, onions, spicy Kung Pao sauce

PACIFIC OYSTERS ON THE 1/2 SHELL*

Classic cocktail sauce, seasonal mignonette, lemon, ea. 5 | 6 for 20 | Baker's dozen 36

CALIFORNIA ROLL* 16

Crab, avocado, cucumber, asparagus, tobiko

SPICY YELLOW FIN TUNA ROLL* 18

Avocado, cucumber, house-made sauce

ARTISAN CHEESES 24

Assorted cheeses, grapes, berries, quince pasta, croccantini

BEEF CARPACCIO* 15

Roasted garlic aioli, arugula, capers, Parmesan

CRISPY PORK BELLY & STEAMED BUNS 17

Ginger hoisin glaze, kimchee and sprouts

SEARED RARE YELLOWFISH TUNA* 16

Blacken, kimchee, soy, malt mustard

COCONUT PRAWNS 15

Fried golden brown, rice noodles, Cajun marmalade

SOUPS AND SALADS

APPLE, GORGONZOLA & CANDIED HAZELNUT SALAD 13
Baby greens, Champagne vinaigrette

CHEF'S SEASONAL SOUP 12

Please ask your server for today's selection

ROMAINE CAESAR SALAD 12

Crisp romaine, Asiago, artisan croutons, house-made dressing

LITTLE GEM WEDGE SALAD 12

Radish, bacon, blue cheese crumbles, tomato, house-made blue cheese dressing

ENTREES

RACK OF LAMB WITH HONEY FENNEL RUB* 58

Lacinato kale, Yukon Gold mashed potatoes, demi-glace

BRAISED BEEF SHORT RIBS 34

Yukon Gold mashed potatoes, lemon garlic green beans, demi-glace

PAN SEARED SCALLOPS WITH BROWN BUTTER* 53

Risotto, butternut squash, mushrooms, crispy fried sage

HERB CRUSTED PORK LOIN* 31

Roasted tomato, Yukon Gold mashed potatoes, market fresh vegetables, sauce Robert

CITY GRILL STEAKS*

All steaks served with Steak-House butter, Yukon Gold pommes fondant, asparagus

7OZ CENTER CUT FILET 50

9 OZ CENTER CUT FILET 55

16OZ NEW YORK STRIP 65

18 OZ AMERICAN WAGYU PRIME RIB-EYE 75

STEAK ACCOMPANIMENTS:

SAUTÉED SEA SCALLOPS 25

GRILLED PRAWNS 19

CRAB & BEARNAISE 25

SALMON OSCAR 32

SEAFOOD ALFREDO 36

Penne pasta, bay scallops, prawns, roasted tomato, spinach, lemon, Parmesan cream sauce

CHICKEN MARSALA* 33

Free-range chicken, crimini & shiitake mushroom wine sauce, lacinato kale, Yukon Gold mashed potatoes

CIOPPINO* 39

Dungeness crab, halibut, calamari, prawns, scallops

SEARED RARE YELLOWFIN TUNA NICOISE* 27

Greens, kalamatas, green beans, potatoes, capers, hard cooked egg, champagne vinaigrette

KING SALMON WITH LEMON & THYME* 42

Tomato confit, Yukon Gold mashed potatoes, market fresh vegetables, beurre blanc

OREGON ROCKFISH JAMBALAYA* 35

Sweet Cajun spice, Andouille sausage, prawns, jasmine rice, onion, peppers

STIR FRIED PETITE VEGETABLES 25

Tofu, ginger hoisin sauce, jasmine rice, sesame seeds, green onion

