



◇ Appetizers ◇

**Chilled Jumbo Shrimp Cocktail**

Spicy Cocktail Sauce with Fresh Horseradish,  
Dill, Cucumber 24

**Bigeye Tuna Tartare\***

Avocado and Jicama Mash, Citrus Ponzu, Chile Oil,  
Petite Herb Salad, Spiced Shrimp Chips 26

**Steak Tartare\***

Cornichons, Shallots, Parsley, Fried Capers, Crumbled  
Organic Egg, Fresno Chile Aioli, Crostini 18

**Roasted Bone Marrow Toast**

Bone Marrow served with Black Pepper Bacon Onion Jam,  
Parsley and Red Radish Salad with Grilled Focaccia 23

**Beef Toast**

Braised Tender Beef and Filet Mignon, Grilled Sourdough Toast,  
Sesame Aioli, Shaved Fennel Salad, Fresno Chiles, Cilantro 18

**Chilled Oysters Served on the Half Shell\***

Selected By Fishing with Dynamite over Cracked Ice  
with Pear Mignonette and Cocktail Sauce 4.50 each

**Maryland Lump Blue Crab Cake**

Celery Root Remoulade, Shaved Granny Smith Apple Salad,  
Pickled Mustard Seeds 29

**Pan Seared Diver Scallops**

Ratatouille, Zucchini Noodles, Basil Parsley Pesto 25

**Royal Golden Oscietra Caviar** 1oz.

Buckwheat Blinis, Crème Fraîche, Sieved Organic Egg,  
Red Onion, Chive 150

**Sweet Alaskan King Crab Legs**

Served Chilled or Steamed  
Half Pound 64

◇ In House Breads ◇

**Emmental Popovers**

Puffed Crisps with Strawberry Butter 10

**Parker House Rolls**

Golden Buttery Outside, Soft Warm Inside,  
Served with Deviled Ham 8

◇ Salads ◇

**Classic Caesar Salad**

White Anchovy, Parmigiano-Reggiano,  
Garlic Rosemary Croutons 15

**Blue Cheese Wedge**

Danish Blue Cheese, Nueske's Double Smoked Bacon,  
Crumbled Organic Egg, Red Onion, Cherry Tomato 16

**Heirloom Tomato Panzanella**

Market Stone Fruit, Little Gem Lettuce, Toasted Focaccia,  
Whipped Goat Cheese, Sherry Vinaigrette 17

◇ Soups ◇

**Creamed Brentwood Corn Soup**

Sweet Lime Crema, Basil Oil 15

**French Onion Soup**

Rosemary Croutons, Emmental Cheese 12

◇ Nightly Specials ◇

MONDAY

**Prime Beef Filet Bolognese Lasagna**

Fresh Pasta Stuffed with Filet Mignon  
Bolognese, Creamy Bechamel,  
Pomodoro Sauce 49

TUESDAY

**Beef Stroganoff**

Seared Filet Mignon, Roasted  
Mushrooms, Egg Noodles with  
Sour Cream 38

WEDNESDAY

**Veal Parmesan**

Bone-In Breaded Veal Chop,  
Homemade Tomato Sauce,  
Mozzarella Cheese 42

THURSDAY

**Steak Frites\***

10 oz Grilled Hanger Steak, Herb  
Fries, Bearnaise Sauce 37

FRIDAY

**Whole Grilled Branzino**

Peppadew Pepper Relish,  
Fresh Dill 44

SATURDAY

**Classic Prime Rib\***

Slow Roasted Prime Rib 14 oz.  
served with Au Jus 46

SUNDAY

**Prime Rib French Dip**

Au Jus, In-house Chips 19

◇ Meat of the Month ◇

**Grilled Beef Short Rib** 10oz\*

Braised for 48 hours, Grilled Over White Oak, and served with  
Brentwood Creamed Corn and Chimichurri 45

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

