



APPETIZERS

PRIME COWBOY SUSHI NIGIRI*

micro-arugula, horseradish cream,
forbidden rice, fingerling chips,
black sesame seeds 21

CRAB CAKES

cajun remoulade, radish sprouts,
chive oil 18

SCALLOPS*

pomegranate, quinoa cakes, hearts of fire,
green apple 20

OYSTERS*

six Rockefeller or Robert Mondavi
mignonette 23

SHRIMP COCKTAIL

housemade cocktail sauce, freshly grated
horseradish 19

MEAT & CHEESE PLATTER

chef's selection of three meats &
three cheeses 20

CHILLED SEAFOOD FOR TWO*

poached shrimp, lobster tail, oysters,
crab legs MP

FRIED CALAMARI

house steak sauce remoulade 17

SOUP & SALAD

CARAMELIZED ONION SOUP

melted gruyere crostini, chives 12

LOBSTER BISQUE

poached lobster, lemon oil, parsley 14

OAKVILLE WEDGE

pickled shallots, smoked bleu cheese,
bacon, tarragon buttermilk dressing 13

CAESAR SALAD

romaine, parmesan, polenta croutons,
white anchovy, housemade dressing 13

HEIRLOOM TOMATO AND BURRATA CHEESE

grilled artichoke, olives, toasted ciabatta,
basil oil, balsamic pearls 16

An 18% service charge is added to parties of eight or more

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these are raw or undercooked.

STEAKS

USDA PRIME

Creekstone Farms Prime Black Angus beef represents the highest quality, hand-selected, USDA certified beef raised exclusively in the United States.

AUSTRALIAN TAJIMA WAGYU

Raised in Northern Victoria, Tajima Wagyu beef is Halal-approved, free from growth hormones and fed a specially formulated Japanese grain diet for a minimum of 400 days.

New York Strip* 16 oz	59	New York Strip* 14 oz	59
Bone-In Ribeye* 18 oz	69	Ribeye* 18 oz	74
Bone-In Filet* 12 oz	85	Filet* 8 oz	55
Porterhouse* 40 oz serves two	115		

Crab Oscar 18 | Lobster Oscar 19 | Foie Gras Butter 10 | Foie Gras Topper* 14
Chimichurri, Housemade Steak Sauce, Orange Peel Bearnaise

SPECIALTIES

BOLOGNESE

pappardelle, parmesan, micro-basil 39

SEAFOOD LINGUINE

shrimp, scallop, clams, calamari, mussels, white wine, garlic, sun-dried tomatoes 41

SEA BASS

forbidden rice, fennel cream, almonds 41

SEARED SCALLOPS*

risotto, peas, prosciutto 41

SOUTH AFRICAN LOBSTER TAIL

lemon, drawn butter MP

ROASTED LEMON-HERB

HALF CHICKEN

grilled tomatoes, artichokes, rosemary potatoes, preserved lemons 35

CRISPY SKIN SALMON*

basmati rice, shrimp creole broth, hearts of fire 41

PRIME RIB*

12 or 16 oz, au jus 35 | 39

LAMB CHOPS*

watercress, tri-colored peewee potatoes, confit baby root vegetables, mint and pomegranate demi 49

CHATEAUBRIAND FOR TWO*

24 oz, choice of two sides, house sauces 120

An 18% service charge is added to parties of eight or more

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these are raw or undercooked.