



## APPETIZERS

CAVIAR CHEF'S SELECTION	MKT	ABALONE "ALLEY WEST" LIGHTLY BREADED, SAFFRON ASPARAGUS RISOTTO	85
BLACK MUSSELS SPICY ITALIAN SAUSAGE, TOMATO BROTH, BASIL, TOASTED CIABATTA	21	PETITE LAMB CHOPS MARINATED GRILLED LAMB, KIWI RELISH, MINTED DEMI	25
FILET CARPACCIO CAPERS, SHAVED PARMESAN, PINE NUTS, BABY GREENS, WHITE BALSAMIC VINAIGRETTE	20	FRIED CALAMARI CRISPY GOLDEN RINGS, PARMESAN, KAFFIR LIME AIOLI, MARINARA	17
CRAB CAKE JUMBO LUMP BLUE CRAB, RED PEPPER SAUCE, GRILLED LEMON	30	PAN SEARED JUMBO SCALLOPS CAULIFLOWER PURÉE, PANCETTA CRISP SEAWEED BUTTER	30
ESCARGOTS OVEN BAKED, GARLIC PARSLEY BUTTER	19	JUMBO PRAWN SCAMPI BUTTERY DIJON GARLIC SAUCE	24
SESAME CRUSTED SEARED AHI ASIAN SLAW, GINGER SOY SAUCE, BEER MUSTARD	20	COLOSSAL PRAWN COCKTAIL COCKTAIL SAUCE	27
FRIED BUFFALO GINGER CAULIFLOWER ASIAN SLAW	16	OYSTERS ON THE HALF SHELL 1/2 DOZEN, TANGY COCKTAIL SAUCE, LEMON	26

## CHILLED SEAFOOD SELECTIONS

CREATE YOUR SEAFOOD TOWER

COLOSSAL PRAWN	9	ALASKAN KING CRAB	MKT
SEASONAL OYSTERS 1/2DZ ON THE HALF SHELL	26	LOBSTER TAIL	59
SEARED AHI	20	CAVIAR <i>Chef's Selection</i>	MKT

## SOUPS AND SALADS

LOBSTER BISQUE	14 CUP	16 BOWL
NEW ENGLAND CLAM CHOWDER	13 CUP	15 BOWL
FRENCH ONION GRATINÉE	12 CUP	14 BOWL

THE WEDGE ICEBERG LETTUCE, BACON, TOMATO, ONION, BLUE CHEESE DRESSING	15	ASIAN PEAR SALAD ARTISAN GREENS, ASIAN PEAR, GORGONZOLA, CANDIED PECANS, RASPBERRY VINAIGRETTE	16
ASPARAGUS SALAD BURRATA CHEESE, PROSCIUTTO, CANDIED PISTACHIOS, TRUFFLE HONEY VINAIGRETTE	17	MIXED GREENS SALAD TOMATO, CUCUMBER, RED ONION, WHITE BALSAMIC VINAIGRETTE	13
CAESAR SALAD ROMAINE HEARTS, PARMESAN CRISP, GARLIC CROUTONS	14		

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients. Please inform your server if you have any allergies or dietary restrictions. Menu items and pricing subject to change.*



## SEAFOOD AND VEGETARIAN

BASEBALL CUT SWORDFISH GRILLED OR BLACKENED, LEMON GARLIC CAPER SAUCE	52	CIOPPINO MUSSELS, CALAMARI, FISH, PRAWNS, KING CRAB, LOBSTER	55
JUMBO PRAWN LINGUINE CREAMY BASIL PESTO, SUNDRIED TOMATO, MUSHROOMS, TOASTED PINE NUTS	39	ALASKAN KING CRAB LEGS <i>1 LB</i> SEASONAL VEGETABLES, DRAWN BUTTER, LEMON	MKT
CHILEAN SEABASS PAN SEARED, MISO MUSTARD SAUCE	51	BROILED JUMBO LOBSTER TAIL GARLIC HERB BUTTER, LEMON	61
JUMBO SEA SCALLOPS CAULIFLOWER, SPINACH, MUSTARD BEURRE BLANC	53	GRILLED HERB CAULIFLOWER STEAK FARRO SALAD, HERB OIL, WHITE BALSAMIC DRESSING	29
SKUNA BAY SALMON LEMON BUTTER SAUCE	39		

## STEAKS, CHOPS & BURGERS

FILET MIGNON <i>8 oz</i>	51	BONE-IN PORK CHOP MILANESE BASIL PESTO, MARINATED TOMATO SALAD	38
PRIME NEW YORK <i>14 oz</i>	55		
PRIME RIB EYE <i>16 oz</i>	57	HERB ROASTED JIDORI	29
NEW ZEALAND RACK OF LAMB	49	CHICKEN BREAST	
THE WEDGE BURGER ICEBERG LETTUCE, DANISH BLUE CHEESE, TOMATO PICKLE FRIED ONION RINGS, AIOLI SPREAD	18	AHI BURGER HOUSEMADE AHI PATTY, AVOCADO, ASIAN SLAW SPICY MAYONNAISE, BRIOCHE BUN OR LETTUCE WRAP	17

*FEATURING CORN FED MID-WEST CUTS OF BEEF*

## STEAK TOPPERS AND ADDITIONS

JUMBO LUMP CRAB CAKE	29	OSCAR STYLE	22
BROILED JUMBO LOBSTER TAIL <i>12 oz</i>	59	BONE MARROW BUTTER	16
PRAWN SCAMPI	20	DANISH BLUE CHEESE	13
JUMBO GRILLED SCALLOPS	26	SEAWEED BUTTER	11

## SIDES

TRUFFLE ROASTED PURPLE POTATOES	14	GRILLED ASPARAGUS	17
CRISPY PARMESAN PARSLEY FRIES	12	SAUTÉED WILD MUSHROOMS	15
AU GRATIN POTATOES	14	PANCETTA BRUSSEL SPROUTS	13
GARLIC MASHED POTATOES	12	SAFFRON ASPARAGUS RISOTTO	17
WHITE TRUFFLE MAC AND CHEESE	14	SAUTÉED SPINACH	13

EXECUTIVE CHEF--- JESUS MENDOZA

PLEASE ALLOW 30 MINUTES PREPARATION  
FOR OUR FAMOUS SOUFFLE