

# SMOKE & CEDAR

## CAVIAR

\***AMERICAN CAVIAR** / \***OSETRA CAVIAR** shallot, crème fraîche, egg whites, egg yolk, chive pancakes

90 / 150

## RAW & CHILLED

\***THE 19<sup>TH</sup> FLOOR TOWER** traditional cocktail, French cocktail, and dijonnaise sauces, cabernet mignonette, fresh horseradish, Tabasco, lemon **190**

**Tier 1:** poached jumbo prawns, PNW oysters on the half shell, ahi tuna poke

**Tier 2:** Alaskan King crab, poached Maine lobster

**Tier 3:** scallop crudo, crab salad, smoked Penn Cove mussels

**POACHED JUMBO PRAWNS** traditional cocktail sauce, lemon **18**

\***AHI TUNA POKE** pickled ginger, shallot, wasabi foam, avocado crème, ponzu vinaigrette, crisp nori **20**

\***PNW OYSTERS ON THE HALF SHELL** cabernet mignonette, fresh horseradish, Tabasco, lemon **26**

\***CEVICHE THREE WAYS** Peruvian style King crab and salmon, yuzu marinated Ahi tuna and cherries, coconut mango halibut, chili peppers, sweet potatoes, yucca chips, crisp nori, plantain tostones **28**

## STARTERS

**FRENCH ONION SOUP** fortified wine, baguette, Comté cheese **14**

**HEIRLOOM TOMATO CAPRESE** burratini cheese, DeGoede Farms basil, extra virgin olive oil, aged balsamic vinegar, artisan bread **16**

**FARM FIELD GREENS** 🌿 garden herbs and vegetables, avocado, raspberry champagne vinaigrette **13**

**WEDGE SALAD** crisp iceberg, Rogue Creamery blue cheese, candied pork belly, pickled shallots, heirloom tomato, chives, egg, Thousand Island vinaigrette **14**

☞ \***CAESAR SALAD** romaine hearts, pecorino, parmesan tuile, white anchovy, croutons **13**

\***SMOKED STEAK TARTARE** beef tenderloin, capers, cornichons, olive oil, quail egg yolk, artisan bread **24**

\***DIVER SCALLOPS** crisp bacon, parsnip purée, watercress emulsion, pepitas, pumpkin seed oil **28**

**MUSHROOM RAVIOLI** 🌿 kabocha squash, sage, almonds, brown butter **18**

\***GREEN CHILI OYSTERS** hatch green chili pesto, pork belly, sauce choron, lemon **30**

## ENTRÉES

☞ \***ORA KING SALMON** wilted spinach, horseradish potato purée, chervil gremolata **48**

\***POTATO WRAPPED ALASKAN HALIBUT** creamed leeks, verjus gastrique **56**

\***AHI TUNA STEAK** snow pea shoots, cashews, roasted Yukon potatoes, lemongrass butter sauce **52**

**ALASKAN KING CRAB LOUIE SALAD** poached shrimp, field greens, snap peas, egg, heirloom tomatoes, avocado, heart of palm, pickled shallots, verjus vinaigrette, French cocktail sauce **52**

**ROASTED TRUFFLE JIDORI CHICKEN** sunchoke purée, asparagus, marsala sauce **48**

**TRUFFLE TORTELLINI** 🌿 ricotta cheese, patty pan squash, zucchini, cipollini onions, heirloom tomatoes, basil pesto **32**

\*Certain items on our menu are cooked to order and may be served raw or undercooked.

Consuming undercooked meats, poultry, shellfish, fish, or eggs may increase the risk of a foodborne illness. Please be aware that our food may contain or may have come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, or shellfish. We take steps to minimize risk and safely handle the foods that contain potential allergens, but please be advised that cross contamination may occur. Please drink responsibly. Menu items are subject to change without notice. While supplies last. Management reserves all rights. ©2024



🍷 A gratuity of 18% will be added for parties of 8 or more.

# SMOKE & CEDAR

## CHEF'S TASTING MENU

90

WITH WINE PAIRINGS

145

### BROILER

All broiler items served with gougère, king oyster mushroom, roasted shallot, & butter

#### WAGYU SELECTION

*American Snake River Farms Wagyu	25 per oz	Sold individually at a 3 oz minimum
*Australian M6 Wagyu	30 per oz	
*Miyazaki A5 Wagyu	35 per oz	

#### COUNTRY NATURAL BEEF

We are proud to partner with family-owned ranches in the region, with a mission of producing healthy and sustainable farming practices. Absolutely no antibiotics or growth hormones are used ever, while fed a 100% vegetarian diet.

#### 45 DAY DRY-AGED STEAKS

*Ribeye 12 oz	85
*New York Strip 12 oz	80

#### PRIME STEAKS

*Bone-In NY Strip 20 oz	85
*Porterhouse 40 oz <i>For two guests</i>	160
*Rib Cap 8 oz	80
*Ribeye 16 oz	80

#### UPPER CHOICE STEAKS

*Filet Mignon 8 oz	72
*Bone-In Cowboy Cut Ribeye 22 oz	95

#### ENHANCEMENTS

Crater Lake Blue Cheese Crust	10
*King Crab & Asparagus Oscar Style	30
Grilled Prawns, Scampi	16
King Crab Legs	50
Lobster Tail	70

#### SAUCES

Chimichurri	7
*Bearnaise	7
Bordelaise	7
Creamy Horseradish	7
Sauce Au Poivre	7

#### SIDES

Yukon Gold Potato Purée	14
Hand-Cut Fries <i>truffle, pecorino</i>	12
Loaded Baked Potato	14
 Mac & Cheese <i>With Half Maine Lobster</i>	14 40
Creamed Spinach	14
Roasted Mushrooms	14
*Jumbo Asparagus <i>sauce bearnaise</i>	14
Creamed Corn <i>tarragon, fresh horseradish</i>	14
Crispy Brussels Sprouts <i>roasted chili &amp; local honey butter</i>	14


**SPLIT STEAKS WILL BE SERVED ON TWO PLATES, BOTH WITH GOUGÈRE, KING OYSTER MUSHROOM, ROASTED SHALLOT AND BUTTER**

5

\*Certain items on our menu are cooked to order and may be served raw or undercooked.

Consuming undercooked meats, poultry, shellfish, fish, or eggs may increase the risk of a foodborne illness. Please be aware that our food may contain or may have come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, or shellfish. We take steps to minimize risk and safely handle the foods that contain potential allergens, but please be advised that cross contamination may occur. Please drink responsibly. Menu items are subject to change without notice. While supplies last. Management reserves all rights. ©2024



 A gratuity of 18% will be added for parties of 8 or more.

# SMOKE & CEDAR

## DESSERTS

### NEW YORK STYLE CHEESECAKE

warm stone fruit compote

12

### MADAGASCAR VANILLA BEAN CRÈME BRÛLÉE

sesame honey tuille

12

### CHOCOLATE DECADENCE

flourless chocolate cake, milk chocolate Bavarian, macadamia nougat, couverture chocolate mousse, dark chocolate ganache

12

### LEMON MERINGUE TART

huckleberry relish

12

### SELECTION OF SORBET & ICE CREAM

7

### YAKIMA APPLE TREE

local apple and sauterne fritters, crème anglaise, dark chocolate, and spiced rum caramel sauces

14 / 18 FOR TWO GUESTS

\*Certain items on our menu are cooked to order and may be served raw or undercooked.

Consuming undercooked meats, poultry, shellfish, fish, or eggs may increase the risk of a foodborne illness. Please be aware that our food may contain or may have come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, or shellfish. We take steps to minimize risk and safely handle the foods that contain potential allergens, but please be advised that cross contamination may occur. Please drink responsibly. Menu items are subject to change without notice.

While supplies last. Management reserves all rights. ©2024



A gratuity of 18% will be added for parties of 8 or more.

# SMOKE & CEDAR

## AFTER DINNER DRINKS

*Coffee and tea service is served with a madeleine cookie,  
and chocolate truffle*

*Please ask your server for non-dairy and sugar substitutions*

### COFFEE

5

French Press | Regular / Decaf

### TEA SERVICE

5

Art of Tea flavors

Earl Grey / Chamomile / Green / Jasmine

Mint / Oolong

### CAFÉ ESPRESSO

6

Espresso / Cappuccino / Latte

Mocha / Americano

### PORT

Kopke Tawny 10 Year

10

Kopke Tawny 20 Year

15

Kopke Tawny 30 Year

20

Kopke Tawny 40 Year

40

### DESSERT WHITES

Sauternes

10

Oremus Late Harvest Tokaji

10

Please drink responsibly.

# SMOKE & CEDAR

## A VERY SPECIAL FINISH

PAPPY VAN WINKLE 10 YEAR	90
PAPPY VAN WINKLE 12 YEAR	125
PAPPY VAN WINKLE 15 YEAR	160
LITTLE BOOK "THE FINISH" BY FREDDY NOE	40
WHISTLE PIG BOSS HOG	55
GEORGE T. STAGG	30
FOUR ROSES SMALL BATCH	26
WELLER 12 YEAR	30
W.L. WELLER "ANTIQUE"	35
WELLER "SPECIAL RESERVE"	18
BLANTON'S GOLD	70
BLANTON'S BARREL AGED	60
MAKER'S MARK S&C BARREL	18
E.H. TAYLOR RYE	28
WHISTLE PIG 12 YEAR RYE	50
THOMAS H. HANDY SAZERAC RYE	70
MACALLAN 18 YEAR	55
MACALLAN 25 YEAR	240
MACALLAN 30 YEAR	495
MACALLAN M	675
YAMAZAKI 18 YEAR	100
JOHNNIE WALKER BLUE LABEL	65
BALVENIE 21 YEAR	75
HIGHLAND PARK 18 YEAR	28
HINE RARE COGNAC	20
COURVOISIER XO ROYAL COGNAC	75
LOUIS XIII COGNAC	225

Please drink responsibly.

# SMOKE & CEDAR

## COCKTAILS

### **SPICED CHOCOLATE RASPBERRY MARTINI**

14

Four Roses Bourbon, Baileys Irish Cream, raspberry liqueur, chocolate bitters, cinnamon bitters, chocolate shavings

### **\*EGG WHITE ESPRESSO MARTINI**

14

Stoli™ Vodka, chilled espresso, simple syrup, walnut bitters, cocoa powder, egg whites

### **BRANDY ALEXANDER**

14

Hennessy VS Cognac, Crème de Cacao, Frangelico Hazelnut liqueur, heavy cream, topped with cocoa powder