

Chilled

INTRODUCTIONS

GF POACHED JUMBO PRAWNS	22
Traditional Cocktail Sauce, Lemon	
GF*PNW OYSTERS ON THE HALF SHELL	28
Cabernet Mignonette, Fresh Horseradish, Tabasco, Lemon	
GF*HAMACHI CRUDO	24
Lemon Purée, Olive Oil, Blood Orange Supremes, Pickled Fresno Chili	
ANTIPASTO PLATTER FOR TWO	44
Selection of Artisanal Meats and Cheeses, Fig Jam, Cornichons, Olives, Baguette	
CHILLED CHAR SIU PORK	16
Selection of Mustards, House Pickled Vegetables	
*SMOKED STEAK TARTARE	32
Beef Tenderloin, Capers, Cornichons, Olive Oil, Egg Yolk, Artisan Bread	
*AMERICAN CAVIAR/*OSETRA CAVIAR	90/160
Shallot, Crème Fraîche, Egg, Chive Pancakes	

THE 19TH FLOOR TOWER

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

Traditional Cocktail, French Cocktail, and Dijonnaise Sauces, Cabernet Mignonette, Fresh Horseradish, Tabasco, Lemon

225

Comforting INTRODUCTIONS

*DIVER SCALLOPS	29
Cauliflower Purée, Pickled Cauliflower, Watercress, Marcona Almond	
BAM BAM SHRIMP	18
Crispy Battered, Togarashi, Sweet Spicy Sauce, Cilantro, Mint	
HUNG BOURBON BACON	28
Thick-Cut Nueske Bacon with Brown Sugar Bourbon Glaze, Baguette, Chimichurri	
PROSCIUTTO & BURRATA CHEESE	22
Crostini, Fruit, Pickled Shallots	

Farm & FIELD

FRENCH ONION SOUP	14
Fortified Wine, Baguette, Comte Cheese	
CHEF'S SEASONAL SOUP	14
GF ♡ BEETROOT CARPACCIO	15
Watercress, Goat Cheese, Hazelnut Vinaigrette	
GF ♡ FARM FIELD GREENS	13
Garden Herbs and Vegetables, Avocado, Raspberry, Champagne Vinaigrette	
WEDGE SALAD	17
Crisp Iceberg, Rogue Creamery Blue Cheese, Candied Pork Belly, Pickled Shallots, Heirloom Tomato, Egg, Croutons, Ranch	
*CAESAR SALAD	14
Romaine Hearts, Pecorino, Parmesan Tuile, White Anchovy, Croutons	

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Please be aware that our food may contain or may have come into contact with common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish or wheat. We take steps to minimize risk and safely handle the foods that contain potential allergens, but please be advised that cross contamination may occur.

Butcher's BLOCK

All Broiler Items Served with Gougère, King Oyster Mushroom, Roasted Shallot,  Butter. Split Steaks will be Served on Two Plates.

Wagyu SELECTION	<ul style="list-style-type: none"> *American Snake River Farms Wagyu 3 oz 90 *Australian M6 Wagyu 3 oz 105 *Miyazaki A5 Wagyu 3 oz 115 *Wagyu Flight 3 oz of each 250 	<p style="text-align: center;"><i>Hanging</i> TOMAHAWK 40 oz BEEF RIBEYE</p> <p>Roasted New Potatoes and Carrots <i>For Two Guests, Prepared Tableside</i> 210</p>
<p>45 DAY DRY-AGED STEAKS</p> <ul style="list-style-type: none"> *Ribeye 12 oz 95 *New York Strip 12 oz 98 <p>PRIME STEAKS</p> <ul style="list-style-type: none"> *Bone-In NY Strip 20 oz 95 *Porterhouse 40 oz <i>For Two Guests</i> 195 *Rib Cap 8 oz 90 *Ribeye 16 oz 95 <p>UPPER CHOICE STEAKS</p> <ul style="list-style-type: none"> *Filet Mignon 8 oz 82 *Bone-In Cowboy Cut Ribeye 22 oz 105 	<p>SIDES</p> <ul style="list-style-type: none"> GF Yukon Gold Potato Mash 15 Hand-Cut Fries 14 <i>Truffle Oil, Pecorino</i> GF Loaded Baked Potato 16  Gnocchi & Cheese 18 <i>With Half Maine Lobster</i> 46 Creamed Spinach 15 GF Roasted Mushrooms 18 GF* Jumbo Asparagus 17 <i>Sauce Bearnaise</i> Crispy Brussels Sprouts 15 <i>Roasted Chili & Local Honey Butter</i> GF Roasted Carrots 14 <i>Cacao Nibs</i> 	<p>ENHANCEMENTS</p> <ul style="list-style-type: none"> Crater Lake Blue Cheese Crust 10 *King Crab & Asparagus Oscar Style 35 Grilled Prawns, Scampi 18 Jumbo Scallops 29 King Crab Legs 65 Lobster Tail 75
<p>SAUCES Black Garlic Aioli Horseradish Sauce Au Poivre Chimichurri Bearnaise Bordelaise 8</p>		



CHEF'S TASTING MENU 80 | *With Wine Pairings* 120

WE RECOMMEND FULL TABLE PARTICIPATION TO ENSURE THE BEST EXPERIENCE FOR YOUR PARTY

Premium PASTA

	MUSHROOM TORTELLINI Truffle Ricotta Filling, Sautéed Mushrooms, Truffle Cream Sauce, Pine Nuts	32
	HAND CUT TAGLIATELLE Squash, Baby Kale, Sage Brown Butter, Hazelnut	32
	FOUR CHEESE GNOCCHI Bacon Lardons, Breadcrumbs	32
	LASAGNA VERDI ALLA BOLOGNESE Ricotta, Basil Oil, Pomodoro Sauce	34
	CARBONARA PISELLI Fettuccine, Bacon, Peas, Parmesan	35

Chef's PLAYGROUND

*ORA KING SALMON	Wilted Spinach, Horseradish Potato Mash, Chervil Gremolata	54
*CIOPPINO	Salmon, Mussels, Clams, King Crab, Shrimp, Tomato-Seafood Broth, Fennel, Garlic Baguette	69
*AHI TUNA STEAK FRITES	Rare Seared Ahi, Hand-Cut Fries, Chimichurri	60
MAINE LOBSTER THERMIDOR	Brandy Cream, Roasted Mushrooms, Gruyère and Cheddar Gratinée, Herbed Breadcrumbs, <i>à La Carte</i>	120
GF ROASTED TRUFFLE JIDORI CHICKEN BREAST	Polenta, Asparagus, Marsala Sauce	52
*LEEK ASH CRUSTED VENISON LOIN	Potato Fondant, Maitake Mushroom, Creamed Spinach, Huckleberry Compote	90
BRAISED BEEF SHORT RIB	Roasted Carrots, Potato Mash, Balsamic Cherry Jus, Fried Shallots	53
GF* DRY AGED DOUBLE CUT GRILLED PORK CHOP	Apple Butter, Pickled Mustard Seeds, <i>à La Carte</i>	55

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