



APPETIZERS

SESAME CRUSTED SEARED AHI ASIAN SLAW, GINGER SOY SAUCE, BEER MUSTARD	17	JUMBO PRAWN SCAMPI BUTTERY DIJON GARLIC SAUCE	18
FILET CARPACCIO BABY GREENS, CAPERS, SHAVED PARMESAN, PINE NUTS, BALSAMIC	15	PETITE LAMB CHOPS MARINATED GRILLED LAMB, KIWI RELISH, MINTED DEMI	20
CRAB CAKE JUMBO LUMP BLUE CRAB, RED PEPPER SAUCE, GRILLED LEMON	26	FRIED CALAMARI CRISPY GOLDEN RINGS, PARMESAN, KAFIR LIME AIOLI, MARINARA	14
GRILLED ARTICHOKE MARINATED ARTICHOKE, LIME AIOLI, GRILLED LEMON	14	PROSCUITTO WRAPPED SCALLOPS CAPER BEURRE BLANC, HERB OIL	24
ESCARGOTS OVEN BAKED, GARLIC PARSLEY BUTTER OR ROCKEFELLER STYLE, CROSTINI	17	ABALONE "ALLEY WEST" LIGHTLY BREADED, SAFFRON ASPARAGUS RISOTTO, HERB OIL	79
COLOSSAL PRAWN COCKTAIL COCKTAIL SAUCE	24	SEASONAL OYSTERS 1/2DZ ON THE HALF SHELL	22

CHILLED SEAFOOD SELECTIONS

CREATE YOUR TOWER

COLOSSAL PRAWN	8	ALASKAN KING CRAB	36
SEASONAL OYSTERS 1/2DZ ON THE HALF SHELL	22	LOBSTER TAIL 5OZ	25
SEARED AHI	16	CAVIAR <i>Chef's Selection</i>	MKT

SOUP AND SALADS

LOBSTER BISQUE	12 CUP	14 BOWL
NEW ENGLAND CLAM CHOWDER	11 CUP	13 BOWL
FRENCH ONION GRATINEE	10 CUP	12 BOWL

THE WEDGE ICEBERG WEDGE, BACON, TOMATO, ONION, BLUE CHEESE DRESSING	13	ASIAN PEAR SALAD ARUGULA, ASIAN PEAR, GORGONZOLA, CANDIED PECANS, RASPBERRY VINAIGRETTE	14
ASPARAGUS SALAD BURRATA CHEESE, PROSCIUTTO, CANDIED PISTACHIOS, TRUFFLE HONEY VINAIGRETTE	15	MIXED GREENS SALAD TOMATO, CUCUMBER, RED ONION, WHITE BALSAMIC VINAIGRETTE	12
CAESAR SALAD ROMAINE HEARTS, PARMESAN CRISP, GARLIC CROUTONS	12	LITTLE GEM SALAD GOAT CHEESE, WATERMELON RADISH, TOASTED ALMONDS, MUSTARD VINAIGRETTE	13

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne 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.

Please refrain from cell phone use in the Dining Room.



SEAFOOD AND VEGETARIAN

BASEBALL CUT SWORDFISH GRILLED OR BLACKENED, LEMON GARLIC CAPER SAUCE	46	JUMBO PRAWN LINGUINI CREAMY BASIL PESTO, SUNDRIED TOMATO, MUSHROOMS, TOASTED PINE NUTS	33
SKUNA BAY SALMON LEMON BUTTER SAUCE	34	CIOPPINO CLAMS, FISH, PRAWNS, LOBSTER, KING CRAB	46
CHILEAN SEABASS PAN SEARED, MISO MUSTARD SAUCE	49	ALASKAN KING CRAB LEGS <i>1 LB</i> SEASONAL VEGETABLES, DRAWN BUTTER, LEMON	69
JUMBO SEA SCALLOPS CAULIFLOWER, SPINACH, MUSTARD BEURRE BLANC	43	BROILED JUMBO LOBSTER TAIL GARLIC HERB BUTTER, LEMON	51
		GRILLED HERB CAULIFLOWER STEAK FARRO SALAD, HERB OIL	23

STEAKS AND CHOPS

FILET MIGNON <i>8 oz</i>	46	PRIME RIB EYE <i>16 oz</i>	49
PRIME NEW YORK <i>14 oz</i>	48	NEW ZEALAND RACK OF LAMB	44
PRIME PORTERHOUSE <i>24 oz</i>	69	ROASTED LEMON HERB JIDORI CHICKEN BREAST	29

FEATURING CORN FED MID-WEST CUTS OF BEEF

STEAK TOPPERS AND ADDITIONS

BROILED LOBSTER TAIL <i>5 oz</i>	25	ALASKAN KING CRAB	36
BROILED JUMBO LOBSTER TAIL <i>12 oz</i>	49	OSCAR STYLE	10
PRAWN SCAMPI	13	BONE MARROW BUTTER	13
JUMBO GRILLED SCALLOPS	19	DANISH BLUE CHEESE	10

SIDES

TRUFFLE ROASTED PURPLE POTATOES	13	WHITE TRUFFLE MAC AND CHEESE	10
CRISPY PARMESAN PARSLEY FRIES	10	GRILLED ASPARAGUS	12
AU GRATIN POTATOES	12	SAUTÉED WILD MUSHROOMS	12
GARLIC MASHED POTATOES	10	PANCETTA BRUSSEL SPROUTS	10
LOBSTER MASHED POTATOES	29	SAFFRON ASPARAGUS RISOTTO	13

VEGETARIAN AND GLUTEN FREE ITEMS ARE AVAILABLE

SPLIT ENTRÉE CHARGE \$6

PLEASE ALLOW 30 MINUTES PREPARATION
FOR OUR FAMOUS SOUFFLE

EXECUTIVE CHEF - Jesus Mendoza