



SOVEREIGN

STEAKS • CHOPS • SEAFOOD

ICONIC STARTERS

SHRIMP COCKTAIL Chilled jumbo shrimp, "bloody mary" cocktail sauce, mini crudité	34	STEAK TARTARE Minced beef, cornichons, shallots, capers, quail egg, chives, toast points	26
HAMACHI CRUDO Pistachio, orange, avocado, capers, mint, tiny greens, agrumato oil	24	GARLIC BREAD Rogue creamery bleu cheese fondue	16
OYSTERS ROCKEFELLER Local oysters with spinach, hollandaise sauce, pernod	34	ESCARGOT Herb-garlic butter, toasted French baguette	24
OYSTERS ON THE HALF SHELL 6 local oysters, mignonette, cocktail sauce, lemon	26	JUMBO LUMP BLUE CRAB CAKES Corn & bacon ragu, lemon chive aioli	32
CHILLED SEAFOOD PLATTER Maine lobster, snow crab, jumbo shrimp, oysters, tuna crudo, scallop ceviche	150	SPANISH CHARGRILLED OCTOPUS Fresh fennel & orange salad, oven dried tomatoes, charred lemon, crispy blanket of puff dough, romesco sauce	26
🍷 BUTTER POACHED LOBSTER AVOCADO "TOAST" Frisee, blistered tomatoes, avocado crema, grapefruit, tangerine vinaigrette, tiny greens, crispy planket puff dough, lobster medallions	34	🍷 TUNA NICOISE Seared rare bluefin tuna, haricot vert beans, Yukon potatoes, teardrop tomatoes, poached quail egg, Nicoise olives, lemon thyme dressing	28
🍷 WAGYU HOT ROCK 3 oz 29 6 oz 46 9 oz 65 Tableside cooking on a hot stone, Mashima Reserve Wagyu, king trumpet mushrooms, Japanese dipping sauces			

SALADS & SOUPS

SPINACH Baby spinach, poached egg, enoki mushrooms, crispy bacon, warm bacon vinaigrette	19	CAESAR Baby gem lettuce, marinated white anchovies, Parmesan Reggiano, torn croutons	19
CRUSTACEAN LOUIE Crab, shrimp, bay scallops, baby gem lettuce, hearts of palm, Kalamata olives, oven dried tomatoes, avocado, zesty Russian dressing	28	BABY BLT WEDGE Baby iceberg, bleu cheese, heirloom cherry tomatoes, crisp maple bacon, buttermilk dressing	19
🍷 CRAB BISQUE Crab, chive, cheddar cheese biscuit, crème fraise	28	FRENCH ONION SOUP Caramelized Walla Walla onions, gruyere, Parmesan Reggiano crouton	19

ENTRÉES

🍷 LOBSTER THERMIDOR Maine lobster, cognac butter sauce, chervil, tarragon, mushrooms, gruyere parmesan crust	85	KUROBUTA PORK CHOP 14 oz bone in chop, coffee rub, ragu of heirloom beans, baby spinach, fig & port wine sauce	64
BEEF MEDALLIONS PÉRIGOURDINE Sautéed beef medallions, truffles, Périgourdine sauce, grilled asparagus	68	ROASTED OREGON LAMB CHOPS Roasted double chops, ratatouille, tinkerbelle peppers, mint jus	68
BLACK COD Pan seared black cod, Parisian herb gnocchi, yellow pepper romesco sauce	56	KING SALMON Grilled local salmon, corn & pepper ragu, marionberry barbecue sauce	56
CHICKEN CORDON BLEU Prosciutto, gruyere cheese, cracker crumbs, dijon champagne mustard sauce	48	🍷 SURF & TURF BURGER Wagyu beef patty, bacon, onion & balsamic jam, tempura African tiger prawn, aged white cheddar, brioche bun	48
🍷 DIVER CAUGHT SEA SCALLOPS Pear cognac purée with crispy gauffrette potatoes, chives	58	GRILLED AFRICAN TIGER PRAWNS Chargrilled colossal tiger prawns, grilled polenta cake, petite salad, lime garlic herb chili butter	110
CHILEAN SEABASS Edamame succotash, citrus beurre blanc	65		

3-COURSE DINNER FOR TWO

🍷 SOVEREIGN FILET FLIGHT A trio of Wagyu, elk & buffalo tenderloins with sautéed wild mushrooms & fiddle head ferns, choice of two sauces	78	SURF & TURF SUNDAY Choice of mixed green or Caesar salad, sharable 16 oz prime rib, two 4 oz Canadian lobster tails, garlic mashed potatoes, dessert <i>Substitute a 16 oz Ribeye +20</i>	120
🍷 SOVEREIGN CEDAR PLANK SALMON Local salmon stuffed with crab, roasted on a cedar plank with rosemary, edamame succotash, horseradish cream sauce	58	TOMAHAWK TUESDAY Choice of mixed green or Caesar salad, 32 oz tomahawk steak, garlic mashed potatoes, dessert	140

🍷 SOVEREIGN SIGNATURE DISHES

A 20% gratuity will be applied to parties of 5 or more. Corkage Fee \$35 - max 2 bottles. Please limit multiple checks to 3 per group. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



SOVEREIGN

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CHAIRMAN'S RESERVE BLACK ANGUS

PETIT FILET (7 oz) 68
Herb butter

FILET MIGNON (10 oz) 72
Herb butter

HAND CUT NY STRIP (14 oz) 65
Herb butter

HAND CUT RIBEYE (16 oz) 68
Herb butter

SKIRT STEAK FRITES (12 oz) 58
Herb butter, crispy fries

WAGYU

MISHIMA RESERVE FIVE STAR
NY STRIP (14 oz) 98
Washington

Ⓢ MISHIMA RESERVE FIVE STAR RIBEYE (16 oz) 125
Washington

PRIME

CREEKSTONE PRIME RIB (16 oz) 68
Beef au jus, creamed horseradish, yorkshire pudding

CREEKSTONE PRIME PORTERHOUSE (32 oz) 175
Kansas

CREEKSTONE PRIME NY STRIPLOIN (14 oz) 76
Kansas

CREEKSTONE RIBEYE (16 oz) 98
Kansas

DRY AGED

MISHIMA 45 DAY DRY AGED
EYE OF RIBEYE STEAK (14 oz) 120
Washington

Ⓢ MISHIMA 45 DAY DRY AGED
PORTERHOUSE (24 oz) 175
Washington

MISHIMA 45 DAY DRY AGED
NY STRIPLOIN (12 oz) 110
Washington

JAPANESE A5 WAGYU RIBEYE (12 oz) 195

ENHANCEMENTS

CANADIAN LOBSTER TAIL (8 oz) 39

GRILLED COLOSSAL AFRICAN PRAWN 36

SMOKED BLEU CHEESE CRUST 10

OSCAR STYLE 28
Snow crab, asparagus, hollandaise sauce

BEARNAISE SAUCE 7

BORDELAISE SAUCE 8

Ⓢ HOUSE-MADE STEAK SAUCE 7

PEPPERCORN SAUCE 8

PERIGOURDINE SAUCE 10

SIDES

TRUFFLE PARMESAN FRIES 16

ROASTED BRUSSEL SPROUTS
WITH BACON 15
Balsamic glaze

XXL TATER TOTS WITH
BOURSIN & BACON 18

BAKED POTATO 15
Loaded or plain with butter

CINNAMON HONEY 15

ROASTED BABY CARROTS 15

LOBSTER MAC & CHEESE 32
With black truffle

GRILLED JUMBO ASPARAGUS 15

WHIPPED YUKON POTATOES 15

FORGED MUSHROOM MEDLEY 15

DESSERTS

CRÈME BRÛLÉE 15
Seasonal flavors, signature shortbread

FLOURLESS CHOCOLATE CAKE 15
Flourless chocolate cake, pistachio ice cream

BANANAS FOSTER CHEESECAKE 15
Graham cracker crust, brown sugar caramel

LOCAL SUMMER BERRIES 15
Elderflower custard, crème chantilly

Ⓢ MACALLAN BUTTERSCOTCH PUDDING 15
Homemade pudding infused with 12 year old Macallan scotch with
crème fraiche, roasted peanut crumble, served in a chocolate tulip shell

HUCKLEBERRY BAKED ALASKA 15
Lemon pound cake, huckleberry ice cream, toasted meringue

THE PAINTERS PALETTE (3 FLAVORS) 15
Rotating selection of house-made sorbets & ice creams,
signature shortbread

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