



# SOVEREIGN

STEAKS • CHOPS • SEAFOOD

## ICONIC STARTERS

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

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

## ENTRÉES

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

### 3-COURSE DINNER FOR TWO

<b>🍷 SOVEREIGN FILET FLIGHT</b> A trio of Wagyu, elk and buffalo tenderloins with sautéed wild mushrooms and fiddle head ferns, choice of two sauces	78	<b>SURF &amp; TURF SUNDAY</b> 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
<b>🍷 SOVEREIGN CEDAR PLANK SALMON</b> Local salmon stuffed with crab, roasted on a cedar plank with rosemary, edamame succotash, horseradish cream sauce	58	<b>TOMAHAWK TUESDAY</b> Choice of mixed green or Caesar salad, 32 oz C.A.B 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  
BONE-IN RIBEYE CHOP (22 oz) 145  
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 and ice creams,  
signature shortbread

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