ICONIC STARTERS

SHRIMP COCKTAIL 34
Chilled jumbo shrimp,
"bloody mary" cocktail sauce, mini crudité

HAMACHI CRUDO 24
Pistachio, orange, avocado, capers, mint,
tiny greens, agrumato oil, tangerine vinaigrette

OYSTERS ROCKEFELLER 34
Local oysters with spinach,
hollandaise sauce, Pernod

OYSTER ON THE HALF SHELL 26
6 local oysters, mignonette, cocktail sauce, lemon

CHILLED SEAFOOD TOWER 150
Maine lobster, snow crab, jumbo shrimp,
oysters, tuna crudo, scallop ceviche

S BUTTER POACHED LOBSTER AVOCADO "TOAST" 34
Frisee, blistered tomatoes, avocado crema,
grapefruit, red raddish, tangerine vinaigrette,
tiny greens, crispy planket of puff dough,
lobster medallions

STEAK TARTARE 26
Minced beef, cornichons, shallots, capers,
quail egg, chives, toast points

GARLIC BREAD 16
Rogue creamery bleu cheese fondue,
bleu cheese crumble

ESCARGOT 24
Herb-garlic butter, toasted French baguette

JUMBO LUMP BLUE CRAB CAKES 32
Corn & bacon ragu, lemon chive aioli

SPANISH CHARGRILLED OCTOPUS 26
Fresh fennel & orange salad,
dried cherries, charred lemon,
crispy planket of puff dough, romesco sauce

S HOUSE-MADE WAGYU MEATBALLS 28
House-ground meatballs, pomodoro sauce,
Parmigiano-Reggiano, garlic bread

WAGYU HOT ROCK
Tableside cooking on a hot stone, Mishima Reserve Wagyu,
king trumpet mushrooms, Japanese dipping sauces
6 oz 46 | 9 oz 65

FROMAGE PLATTERS

S ROGUE RIVER BLUE CHEESE 46
Honeycomb, toasted Marcona almonds, dried fruit,
brioche toast points, red wine poached pear

BAKED BRIE 46
Honeycomb, toasted Marcona almonds, dried fruit,
brioche toast points, red wine poached pear

SOUPS & SALADS

S BUTTERNUT SQUASH SOUP 28
Pumpkin seed oil, fried leeks

SPINACH 19
Baby spinach, raddico, fried basil, poached egg,
enoki mushrooms, crispy bacon,
warm bacon vinaigrette

CRUSTACEAN LOUIE 28
Crab, shrimp, bay scallops, baby gem lettuce,
hearts of palm, Kalamata olives,
heirloom cherry tomatoes, avocado,
zesty Russian dressing

FRENCH ONION SOUP 19
Caramelized Walla Walla onions,
Swiss and white cheddar cheese,
Parmigiano-Reggiano crouton

BABY BLT WEDGE 19
Baby iceberg, bleu cheese,
heirloom cherry tomatoes, crisp maple bacon,
buttermilk bleu cheese dressing

CAESAR 19
Baby gem lettuce, marinated white anchovies,
Parmigiano-Reggiano, torn croutons

S 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.

ENTRÉES

S LOBSTER THERMIDOR 85
Maine lobster, cognac butter sauce, chervil, tarragon, mushrooms, parmesan crust

BEEF MEDALLIONS PÉRIGOURDINE 68
Sautéed beef medallions, truffles, Périgourdine sauce, grilled asparagus

BLACK COD 56
Pan-seared black cod, Parisian herb gnocchi, yellow pepper romesco sauce

CHICKEN CORDON BLEU 48
Prosciutto cotto, aged Swiss cheese, cracker crumbs, grilled asparagus, Dijon Champagne mustard sauce

S DIVERCAUGHT SEA SCALLOPS 58
Pear cognac purée with crispy gaufrette potatoes, whipped Yukon potatoes, chives

KING SALMON 56
Grilled local salmon, corn & pepper ragu, marionberry barbecue sauce

CHILEAN SEABASS 65
Edamame succotash, citrus beurre blanc

ROASTED OREGON LAMB CHOPS 68
Roasted double chops, ratatouille, Tinkerbell peppers, mint jus

KUROBUTA PORK CHOP 64
14 oz bone-in chop, coffee rub, ragu of heirloom beans, baby spinach, fig & port wine sauce

S SOVEREIGN CEDAR PLANK SALMON 58
Local salmon stuffed with crab, roasted on a cedar plank with rosemary, edamame succotash, horseradish cream sauce

S SURF & TURF BURGER 48
Wagyu beef, bacon, onion & balsamic jam, tempura African tiger prawn, aged white cheddar, lettuce, tomato, brioche bun

GRILLED AFRICAN TIGER PRAWNS 110
Chargrilled colossal tiger prawns, grilled polenta cake, petite salad, lime garlic herb chili butter

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

BÉARNAISE SAUCE 7

BORDELAISE SAUCE 8

S HOUSE-MADE STEAK SAUCE 7

PEPPERCORN SAUCE 8

PÉRIGOURDINE SAUCE 10

SIDES

TRUFFLE PARMESAN FRIES 16

ROASTED BRUSSELS SPROUTS 15
With bacon, balsamic glaze

XXL TATER TOTS 18
With Boursin & bacon

BAKED POTATO 15
Loaded or plain with butter

CINNAMON HONEY ROASTED BABY CARROTS 15

LOBSTER MAC & CHEESE 32
With black truffle

GRILLED JUMBO ASPARAGUS 15

WHIPPED YUKON POTATOES 15

FORAGED MUSHROOM MEDLEY 15

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CREEKSTONE
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

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 NY STRIP (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

JAPANESE A5 WAGYU RIBEYE (12 oz) 195

Ⓢ SOVEREIGN FILET FLIGHT
78

A trio of Wagyu, elk & buffalo tenderloins with sautéed wild mushrooms & haricots verts, brioche toast, choice of two sauces

3 - COURSE DINNER FOR TWO

TOMAHAWK TUESDAY 140
Choice of mixed greens, Caesar salad or seasonal vegetables, 36 oz tomahawk steak, whipped potatoes, dessert

CHATEAUBRIAND WEDNESDAY 150
Choice of mixed greens or Caesar salad, 16 oz center-cut roasted filet mignon served with a bouquetière of vegetables, turned portobello mushrooms, Bordelaise sauce, dessert

SURF & TURF SUNDAY 120
Choice of mixed greens, Caesar salad or seasonal vegetables, shareable 16 oz prime rib, two 4 oz Canadian lobster tails, whipped potatoes, dessert
Substitute 16 oz Ribeye or 14 oz NY Strip +20

Ⓢ Sovereign Signature Dishes

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