



LATE NIGHT MENU

SHRIMP COCKTAIL

vodka-spiked cocktail sauce

20.

GARLIC BREAD

rogue creamery blue
cheese fondue

12.

CAESAR SALAD

garlic croutons,
parmigiano-reggiano

12.

MIXED GREEN SALAD

blackberries, candied hazelnuts,
feta cheese, honey ginger vinaigrette

12.

MASHED POTATOES

chives, brown butter

8.

HAND-CUT RIBEYE {14oz.}

usda prime, chimichurri,
charred sweet onions

62.

HAND-CUT NY STRIP {14oz.}

usda, wet-aged 28 days

68.

PETIT FILET {7oz.}

bearnaise butter

56.