

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

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

🍷 BUTTER POACHED LOBSTER AVOCADO “TOAST” 34

Frisee, blistered tomatoes, avocado crema,
grapefruit, 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

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,
oven dried tomatoes, charred lemon,
crispy planket of puff dough, romesco sauce

🍷 TUNA NICOISE 28

Seared rare bluefin tuna, haricots verts,
Yukon potatoes, teardrop tomatoes,
poached quail egg, Nicoise olives,
lemon thyme dressing

WAGYU HOT ROCK

Tableside cooking on a hot stone, Mishima Reserve Wagyu,
king trumpet mushrooms, Japanese dipping sauces

6 oz 46 | 9 oz 65

SALADS

SPINACH 19

Baby spinach, poached egg, enoki mushrooms,
crispy bacon, warm bacon vinaigrette

CRUSTACEAN LOUIE 28

Crab, shrimp, bay scallops, baby gem lettuce,
hearts of palm, Kalamata olives,
oven dried tomatoes, avocado,
zesty Russian dressing

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

SOUPS

🍷 CRAB BISQUE 28

Crab, chive, cheddar cheese biscuit, crème fraîche

FRENCH ONION SOUP 19

Caramelized Walla Walla onions, Gruyere,
Parmigiano Reggiano crouton

🍷 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

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

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 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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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

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 or Caesar salad,
32 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 portabello
mushrooms, Bordelaise sauce, dessert

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

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