

STARTERS

COCONUT PRAWNS	12
<i>Orange Marmalade Sauce, Sweet Chili Sauce</i>	
ESCARGOT BOURGUIGNONNE	9
<i>Garlic, Chardonnay, Shallots, fresh Herb Butter</i>	
JUMBO PRAWN COCKTAIL	12
<i>Zesty Horseradish Cocktail Sauce, Celery, Citrus Round</i>	
BACON-WRAPPED DEEP SEA SCALLOPS	10
<i>Fresh Dill Aioli, Citrus Round</i>	
FRIED ZUCCHINI PLANKS	8
<i>Parmesan Cheese dusting, Ranch Dressing</i>	
OYSTERS ON THE HALF SHELL BLUE POINT FROM DELAWARE	13
<i>Fresh Oysters, Zesty Horseradish Cocktail Sauce and Citrus Round</i>	
STEAMED PACIFIC CLAM	14
<i>Chardonnay, Shallots, Fresh Herbs, Creamery Butter</i>	
OYSTERS ROCKEFELLER	13
<i>Creamed Spinach, Sambuca, Bacon, Hollandaise, Parmesan Gratinee</i>	
DEEP FRIED LOBSTER	27
<i>Lightly dusted Lobster Tail, deep fried and served with Sweet Butter Fondue</i>	
DUNGENESS CRAB STUFFED MUSHROOMS	11
<i>Hollandaise, Parmesan, Lobster Cream</i>	
STEAK HOUSE SAMPLER (NO SUBSTITUTIONS)	17
<i>Steamed Clams, Stuffed Mushrooms, Coconut Prawns, Bacon wrapped Scallops</i>	
ARTICHOKE BRUSCHETTA	8
<i>Grilled Artichoke Hearts, Smoked Gouda and White Cheddar, Baby Greens, Cranberries, Red Onion and Green Goddess Vinaigrette</i>	



= Contains Nuts

THE *Steak House*

SOUP AND SALADS

FRENCH ONION SOUP EN CROUTE <i>Gruyere, Butter Pastry Crust</i>	6
VILLAGE STEAK HOUSE SALAD <i>King Crab, Shrimp, Egg, Avocado, Tomato, Olives, House Vinaigrette</i>	9
BEET SALAD <i>Parma Prosciutto, Goat Cheese, Hazelnuts, Upland Cress</i>	9
STEAK HOUSE WEDGE <i>Crisp Iceberg, Smoked Bacon, Avocado, Red Onion, Chopped Egg, Blue Cheese, Tomato</i>	7
CLASSIC CAESAR SALAD <i>Romaine Hearts, Shaved Parmesan, Roasted Garlic Croutons (Prepared tableside for two or more)</i>	8 PER PERSON
SPINACH SALAD <i>Smokehouse Bacon, Brown Sugar, Vinaigrette, Diced Eggs (Prepared tableside for two or more)</i>	8 PER PERSON



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THE *Steak House*

FROM THE OCEANS

*Served with Soup of the Day or House Salad,
seasonal vegetables and choice of potato or rice.*

PARMESAN CRUSTED HALIBUT 23
Grape Tomatoes, Artichokes, Basil, Chardonnay Cream

PAN SEARED CHILEAN SEA BASS 24
Malibu Rum Lobster Sauce

 **MACADAMIAN SEA BASS** 34
*(Not offered with Seasonal Vegetable or Starch)
Coconut Lobster Risotto, Mango and
Sweet Chili Gastrique, Sautéed Baby Spinach*

ROASTED SALMON 23
*(Not offered with Seasonal Vegetable or Starch)
Parmesan Risotto, Sautéed Spinach,
Grilled Asparagus, Sundried Cranberries,
Chardonnay Butter Sauce*

PETALUMA SEAFOOD PASTA 27
*(Not offered with Seasonal Vegetable or Starch)
Shrimp, Scallops, King Crab, Linguine, Sundried Tomatoes,
Basil and Mushrooms in a Lobster Cream*

COCONUT PRAWNS 27
Served with Orange Marmalade and Sweet Chili Sauce

ALASKAN RED KING CRAB LEGS 39
Sweet Butter Fondue, Caramelized Lemon

AUSTRALIAN LOBSTER TAIL 47
Sweet Butter Fondue, Caramelized Lemon

 = Contains Nuts

THE *Steak House*

FROM THE GRILL

Our Steaks are hand selected USDA Certified Angus Beef® brand, wet aged for 28 days or more, cooked to order and topped with Herb Butter. Served with Soup of the Day or House Salad, seasonal vegetables and choice of potato or rice.



22 OZ. BONE IN RIBEYE	32
18 OZ. BONE IN NEW YORK SIRLOIN	29
24 OZ. PORTERHOUSE	38
8 OZ. PETITE FILET MIGNON	28
12 OZ. GRAND FILET MIGNON	32
18 OZ. DOUBLE COLORADO LAMB CHOP <i>Herb Crusted, Lamb Demi</i>	33
14 OZ. GRILLED BONELESS PORK CHOP <i>served with Apple-Cranberry Compote and Bourbon Glaze</i>	25
8 OZ. PETITE FILET MIGNON & 10 OZ. AUSTRALIAN LOBSTER TAIL	60
8 OZ. PETITE FILET MIGNON & 8 OZ. ALASKAN RED KING CRAB	44
GRILLED TOMAHAWK STEAK <i>Coffee Cowboy Topping</i>	49

PRIME RIBS OF BEEF

Our Certified Angus Beef® brand Prime Ribs are hand rubbed with our house spice blend and slow roasted for 10 hours to bring out the most tender, flavorful beef. Served with creamy Horseradish Sauce and Beef Jus.

12 OZ. REGULAR CUT PRIME RIB	23
16 OZ. REGULAR CUT PRIME RIB	27
12 OZ. BLACKENED PRIME RIB, WHISKEY BUTTER	25
16 OZ. BLACKENED PRIME RIB, WHISKEY BUTTER	29



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THE *Steak House*

SIGNATURE DISHES

*Served with Soup of the Day or House Salad,
seasonal vegetables and choice of potato or rice.*

STEAK DIANNE <i>Beef Tenderloin, Mushrooms, Merlot, Brandy, Garlic, Beef Essence</i>	30
MUSHROOM RAVIOLI <i>(Not offered with Seasonal Vegetable or Starch) Porcini and Truffle Raviolis in a Mushroom Alfredo Cream</i>	18
FILET OSCAR <i>Beef Tenderloin, Alaskan King Crab, fresh Asparagus, Béarnaise Sauce</i>	38
CHICKEN CORDON BLEU <i>Golden fried Chicken Breast, Smoked Ham, Swiss Cheese, Sauce Supreme</i>	21
STEAK HOUSE MIXED GRILL (NO SUBSTITUTIONS) <i>Combination of Scampi style Prawns, Filet Mignon and Lamb Chop</i>	36
CHICKEN PICCATA <i>Egg dipped Chicken Breast, Chardonnay, Capers, fresh Lemon</i>	21
CHATEAUBRIAND (FOR TWO OR MORE) <i>Double Filet Mignon, carved tableside, Cabernet Jus, Béarnaise Sauce</i>	59
BONE-IN PAN SEARED CHICKEN BREAST <i>Seasoned Bone-In Chicken Breast served with Chicken Jus</i>	19



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THE *Steak House*

SEASONAL SPECIALTIES

APPETIZERS

CHARCUTERIE BOARD	16
<i>Assortment of Fine Meats and Aged Cheeses</i>	
FIVE SPICE SEARED DIVER SCALLOP AND FOIE GRAS	13
<i>Parsnip Purée, Port Wine-Fig Reduction</i>	

SALAD

FRISÉE, ENDIVE AND RADICCHIO SALAD	8
<i>Sliced Pear, Apple, Candied Pecans, Parmesan, Maple-Balsamic Vinaigrette</i>	

BEVERAGES

FIJI NATURAL ARTESIAN WATER	3
<i>1 Liter</i>	
S.PELLEGRINO SPARKLING MINERAL WATER	3
<i>1 Liter</i>	

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THE *Steak House*

SEASONAL SPECIALTIES

ENTRÉES



CERTIFIED ANGUS BEEF® PRIME FILET MIGNON 56

8 oz. Filet Mignon, Celery Root-Potato Purée, Bordelaise Sauce, Grilled Asparagus Spears

THE STEAK HOUSE WAGYU BURGER 22

Wagyu Beef Patty, Bone Marrow Butter, Beef Short Rib, Truffle Brie, Bacon-Onion Jam

APRICOT GLAZED CEDAR PLANK HALIBUT 30

Sweet Potato Risotto, Sautéed Fennel Root, Cinnamon Beurre Blanc

SHRIMP AND ANDOUILLE RIGATONI 28

Blistered Grape Tomatoes, Baby Rainbow Chard, Pine Nuts, Basil Pesto Cream

CIOPPINO 36

Scallops, Shrimp, Clams, Halibut, Salmon and King Crab simmered in a White Wine and Garlic Tomato Sauce, served with Grilled Sourdough

DESSERT

PUMPKIN PIE MOUSSE 8

Gingersnap Tuile, Graham Cracker, Cinnamon Whipped Cream



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THE *Steak House*

SIDES

SPINACH, STEAMED OR CREAMED	4
JALAPEÑO CORN	4
MUSHROOMS, SAUTÉED	4
COWBOY TOPPING	4
ONIONS, SAUTÉED	4
BUTTON MUSHROOMS, SAUTÉED	4
BLEU CHEESE CRUMBLES	4
ASPARAGUS WITH BÉARNAISE	6
PARMESAN RISOTTO	5
LOBSTER RISOTTO	7
ROASTED VEGETABLES	4



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THE *Steak House*

DESSERTS

LACED CHOCOLATE MOUSSE 8
Fresh Fruit, Hibiscus Coulis, Honeycomb


CRÈME BRÛLÉE 8
Light Custard baked and topped with Crystallized Sugar Shell

CHERRY CRUMB CHEESECAKE 8
*New York Style with Cherry Cake Batter Crumble
and Cherry Vanilla Gelato*

DOUBLE CHOCOLATE BREAD PUDDING 8
Strawberry and Smoked Bourbon Gelato

 **SNICKERDOODLE COBBLER** 8
Apples, Caramel, Butter Pecan Gelato

 **GELATO SAMPLER** 8
Three Housemade Gelatos served with a Biscotti

 **STEAK HOUSE SUNDAE** 9
*Vanilla Bean Gelato, Chocolate Syrup, Caramel Sauce,
Strawberry Sauce, Candied Walnuts, Chocolate
Peanut Butter Chunks, Crushed Chocolate Cookies*

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