



COLD

Kobe Beef Carpaccio :: truffle, parmesan, arugula :: 14

Hawaiian Ahi and Hamachi Tartare :: mango, fresh mint, lemon chili sorbet :: 16

Rice Cracker Tuna :: spicy blood orange-lime aioli :: 12

Black Tiger Shrimp Cocktail :: absolut citron cocktail sauce :: 16

Seasonal Market Oysters :: champagne-strawberry mignonette, absolut citron cocktail sauce :: 16

Seafood Platter :: maine lobster, alaskan crab, black tiger shrimp, seasonal oysters :: 22 per person

CRISP

Mini Iceberg Wedges :: applewood-smoked bacon, point Reyes blue, teardrop tomatoes, sweet red onions :: 10

Two Plus Two :: heirloom and cherry tomatoes, mozzarella, burrata :: 14

Caesar :: romaine lettuce, parmesan cheese, crispy pizza croutons :: 10

Chopped :: bbq chicken, sweet yellow corn, avocado, tomatoes, crispy tortillas, buttermilk ranch :: 12

HOT

Mini Mini 3 :: mini tomato soup, mini corn bisque, mini white cheddar grilled cheese bites :: 10

Polynesian Chicken Wings :: thai chilis, tupelo honey, ginger-soy :: 12

Sun Valley Potato Chips :: drizzled point Reyes blue cheese, black summer truffles :: 9

Kobe Meatball Lollipops :: basil aioli, homemade italian ketchup, honey mustard sauce :: 14

Surf and Turf Skewers :: cubes of filet, jumbo asparagus, alaskan crab, red wine demi-glace, béarnaise :: 16

Crab Duo :: maryland crab cake, crab wontons, sweet chili dip :: 14

Beer-Braised Short Rib Sliders :: newcastle brown ale glazed short ribs, brioche buns :: 12

SURF

Chilean Sea Bass :: heirloom tomatoes, tomato water :: 29

Pan Seared Citrus Scallops :: lobster mash, orange basil reduction :: 30

Yellowfin Tuna :: black pepper crust, sweet soy butter sauce :: 28

Australian Lobster Tail :: 6 oz or 16 oz :: mkt

Alaskan King Crab Legs :: 16 oz, champagne butter :: 48

TURF USDA Prime, 28 Day Aged

Filet Mignon :: 6 oz or 10 oz, the most tender :: 29 / 39

New York Strip :: 16 oz, a classic cut :: 42

Bone-in Ribeye :: 18 oz, the most flavorful :: 44

Kobe Flat Iron :: 10 oz, renowned for its flavor, tenderness, and well-marbled texture :: 36

Colorado Lamb Chops :: double cut :: 38

Braised Short Ribs :: marinated in newcastle brown ale :: 32

Organic Chicken Two Ways :: pan roasted, confit in natural jus :: 29

rare Steak Trio for Two :: filet mignon, new york strip, kobe flat iron :: 79

Any Turf can Surf with Lobster, King Crab Legs or Prawns :: mkt

SIDES

Mushroom Pot Pie :: crimini, shitaki, oyster and button mushrooms, marsala cream, puff pastry top :: 11

Baby Baked Potatoes :: rare 120's version of potato skins :: 10

rare 120 Herbed Fries :: chives, thyme, parsley, rosemary :: 8

Mashed Potato Trio :: lobster, truffle, rosemary-parmesan :: 12

Creamed Spinach :: applewood-smoked bacon :: 10

White and Green Asparagus :: béarnaise :: 8

Mac and Cheese :: four cheeses, smoked bacon, sautéed onion :: 12

Grilled Corn :: roasted peppers, thai chilis, cilantro :: 7

Mash :: truffle or lobster :: 13 / 15

General Manager :: Matt Greene

Chef de Cuisine :: Jonathan Snyder

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. A gratuity of 18% will be added to parties of 7 or more.

DESSERT

Crème Brulee Trio :: tahitian vanilla bean, seasonal flavors :: 8

Ice Cream Sandwiches :: assorted cookies, malted milk ice cream, vanilla cream, fudge, strawberry sauce :: 8

Molten Brownie Sundae :: dulce de leche ice cream, vanilla anglaise, maraschino cherry sugar :: 8

Doughnut Holes :: warm milk chocolate nutella :: 8

Chocolate Fondue :: strawberries, marshmallows, rice crispy treats, doughnut holes, berry skewers, macaroons :: 16

Indulgence :: key lime pie, red velvet cake, tiramisu, cheesecake, carrot cake :: 1 for \$4 / 3 for \$10 / 12 for \$36

Pastry Chef :: Nicole Jones