

STARTERS

CRAB CAKE MUSTARD SAUCE, CRISPY ARTICHOKE, POMEGRANATE GASTRIQUE, SUMMER GREENS	26	INN KEEPER SALAD ROMAINE, RADICCHIO, OLIVES, BACON, HEART OF PALM, BLUE CHEESE, VINAIGRETTE	20
FRENCH ONION SOUP SWISS & GRUYERE CHEESE, BRIOCHE TOAST	15	CAESER SALAD WINE HERB BUTTER, PARMESAN, GRILLED BAGUETTE BREAD	19
LOBSTER BISQUE TARRAGON, CHANTILLY CREAM	28	FRESH BURRATA, TOMATO SALAD PEA PUREE, PISTACHIO, BASIL OIL	20
PACIFIC SHRIMP COCKTAIL (3) DUANE'S COCKTAIL SAUCE, HORSERADISH CREAM	30		

A LA CARTE FROM THE LAND

CENTER CUT FILET MIGNON 8 oz	65	NEW YORK 14 oz	67
RIB EYE 16 oz	66	JAPANESE A5 WAGYU RIBEYE 4 OZ SERVED RARE WITH A HOT STONE GRILL EXPERIENCE ACCOMPANIED BY SHISO PESTO, HAWAIIAN LAVA SALT, AND PONZU SAUCE.	125
BONE IN RIB EYE 22 oz	85	TOMAHAWK 32 oz	180
AUSTRALIAN WAGYU NY STRIP 9 OZ SHISO PESTO	100	COLORADO LAMB CHOPS 12 oz	55

ADD ONS

OSCAR STYLE +25 | SCALLOP +12 | SHRIMP +10 | LOBSTER TAIL 6oz +27

SAUCES

BEARNAISE +7 | PEPPERCORN +7 | MUSHROOM DEMI-GLACE +7

A LA CARTE FROM THE SEA

AHI TUNA 8 oz	54	SCOTTISH SALMON 8 oz	43
AUSTRALIAN LOBSTER TAIL 10-12 oz	55	WILD CAUGHT SWORDFISH 8 oz	55

ACCOMPANIMENTS

TRUFFLE MAC & CHEESE CRISPY HERBS	14	SAUTEED GREEN BEANS AMANDINE STYLE	10
BAKED POTATO SOUR CREAM, BUTTER, CHIVES	10	GARLIC CONFIT MASHED POTATOES	10
CREAMED SPINACH MORNAY, PARMESAN	10	ASPARAGUS	10
		BABY CARROTS	10
		ROASTED WILD MUSHROOMS	10

\$15 SPLIT FEE ON ALL A LA CARTE & ENTREES **SUBSTITUTIONS ARE SUBJECT TO PRICE ADJUSTMENT**

*Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Please inform your server if you have any food allergies.

20% Gratuity for gathering of 6 or more.*