

# Haliday MENU

## TOMAHAWK TRIO\*

#### **SERVES TWO**

32 oz. Australian Wagyu Tomahawk Ribeye, Two North Atlantic Lobster Tails, Bottle of Daou Cabernet Sauvignon \$199

# **ENTRÉES**

#### **FILET MIGNON DUO**\*

5 oz Filet Mignon with Port & Black Pepper Reduction, 5 oz Filet Mignon with King Crab & Béarnaise Sauce, Twice-Baked Potato \$63

#### **DRY-AGED NEW YORK STRIP**\*

14 oz, 28-Day Dry-Aged \$66

#### PAN-SEARED MISO-GLAZED BLACK COD'

Roasted Garlic & Chili Oil Seared Baby Bok Choy, Oyster Mushrooms \$52

### SIDES

#### **LOBSTER RISOTTO**

Creamy Arborio Rice, North Atlantic Lobster, Cream, Grana Padano \$23

## SOMMELIER HOLIDAY WINE FEATURES

DECOY CHARDONNAY \$50 Bottle
GOLDENEYE PINOT NOIR \$130 Bottle
DUCKHORN VINEYARDS CABERNET SAUVIGNON \$95 Bottle
DECOY LIMITED ALEXANDER VALLEY MERLOT \$70 Bottle

<sup>\*</sup>These items are served using raw or undercooked ingredients. Consumption of raw or undercooked meats, seafood, shellfish or eggs may increase risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.