

Holiday 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