



APPETIZERS

BLISTERED SHISHITO PEPPERS

Flavorful peppers blistered to tender perfection, finished with bacon and cream cheese. - 16

GATSBY'S SAVORY SCALLOPS*

Unbelievably tender! Pan-seared U-10 scallops prepared in brown butter and drizzled with our own lemon dill *beurre blanc*! - 28

SMOKED SEASONAL PNW MUSHROOMS

Yes, decadent! Smoked seasonal PNW mushrooms stuffed with flavors of *more* seasonal mushrooms, peppers, Parmesan, our house seasoning, and a touch of balsamic glaze! Three (3) per serving - 16
Add crab +12*

SHRIMP COCKTAIL*

Four (4) colossal Mexican Black Shrimp served in the traditional style, with cocktail sauce. - 30

SALADS

CLASSIC BURRATA HEIRLOOM SALAD

A timeless combination of bright heirloom tomatoes, basil, and elegant balsamic glaze, and luxurious Burrata cheese. Nothing can be better! - 18

CAESAR SALAD

Beautiful chopped Romaine and butter lettuce, handmade croutons, custom dressing, and, of course, shaved Parmesan. - 15

SEASONAL SALAD

Arugula, fresh strawberries, pine nuts, goat cheese crumbles, and a delicious citrus vinaigrette. - 16

BREAD SERVICE - 4

4% cash discount. Automatic gratuity of 22% is applied for parties of six (6) or more.

No corkage allowed. Every attempt is made to cook your items to order, however, we cannot guarantee any steak cooked above medium well. Some items will have limited availability. *These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



ENTREES

Add lobster tail to any steak - 44*

No split plates - One entrée minimum per adult guest

PETIT FILET MIGNON*

When less is more... 8 oz. of hand-cut mouthwatering American Wagyu from Snake River Farms served with Chef Jeff's custom Steakhouse au Jus - 68

BONELESS USDA PRIME BLACK ANGUS RIBEYE*

This 16 oz. cut of beef is hands-down the most popular steak in America! Chef Jeff highly recommends cooking this steak to a delicious medium-rare for maximum flavor! Served with our very own custom Steakhouse au Jus - 88

CLASSIC FRENCHED LAMB CHOPS*

Pan-seared double-cut lamb chops, served with Bordelaise.- 69

PARMESAN ENCRUSTED PAN-ROASTED HALIBUT*

A beautiful 6 oz. cut of Alaskan halibut, pan-roasted and served with our custom lemon dill *beurre blanc* - 53

TWIN LOBSTER TAILS*

Two (2) beautiful North Atlantic cold-water lobster tails served with drawn butter in the classic steakhouse fashion. - 88
Seafood Tower: add (1/2lb) King Crab legs and (3) colossal shrimp +47

SIDES

SEA-SALTED BIG-ASS BAKED POTATO - 9 / LOADED - 12

SAUTEED ASPARAGUS - 16

ROASTED BROCCOLI & CAULIFLOWER- 17

SAUTEED SEASONAL WILD MUSHROOMS - 17

SWEETS & TREATS

CHEESECAKE from CARNEGIE DELI IN NEW YORK CITY - 16

CHEF'S DESSERT du JOUR - 16

CAPPUCINO or LATTE - 5

TAWNY or RUBY PORT (2 oz. pour) - MP

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