

STARTERS

Smoked Walu

celery aguachile, daikon, pickled red onions, preserved lemon aioli | *gf df nf* | 24

Farmers Radicchio & Endive Salad

apple, citrus, avocado, cucumbers, lemon oil, marigold vinaigrette | *gf sf df nf vg v* | 18

Spring Pea Salad

poached egg, white cheddar bechamel, crispy bacon, fried shallots, torn mint, minus 8 vinaigrette | *gf sf nf* | 19

CHEF'S CHOICE

Sourced daily, our seafood and prime cuts are handpicked for their quality and freshness, ensuring an exquisite dining experience.

Catch of the Day

MP

Chef's choice, fresh, and sustainably sourced

ENTREES

Grilled Branzino

crispy shallots, fried leeks, pickled ramps, roasted garlic, broken summer tomato sauce | *sf df nf* | 39

10 Hour Smoked Beef Short Rib

truffled horseradish potato puree, pickled vegetables, smoked beef demi-glace | *gf sf nf* | 56

OFF THE BLOCK

Filet

Durham Ranch, CA

Prime Ribeye

Harris Ranch, CA

Bone In NY Striploin**

Harris Ranch, CA

8oz | 70

14oz | 76

14oz | 74

Wagyu Tri Tip **

Rosewood Farms, TX

Grilled Tomahawk

Harris Ranch, CA

Wagyu Zabutan **

Winterfrost, NE

12oz | 56

30oz | 152

10oz | 70

Choice of : Au Poivre, Chimichurri, Bearnaise, Herb Garlic Butter

SIDES

Nantes Carrots | *gf sf nf vg* | 14

Pomme Puree | *gf sf nf* | 14

Chef's Choice Mac & Cheese | 22

Tahoe Food Hub Veg of the Day | 16

ADD-ON

Roasted Bone Marrow | 14

Bone Marrow Crust | 6

18% gratuity added to parties of 6 or more *Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

GF gluten free, SF shellfish free, DF dairy free, NF nut free, VG vegetarian,

V = vegan option available