early bar menu
available in the bar until 6:00pm daily

drinks 10
lemon martini
lemon infused vodka - fresh lemon - sugar rim

camelback cosmopolitan
orange infused vodka - cranberry - fresh lime

steakhouse sangria
red wine - brandy - limoncello - fresh fruit

double manhattan
served up - vermouth - luxardo cherry

double old fashioned
rocks - luxardo - muddled fresh fruit

wines 9
matua - sauvignon blanc

cosentino “the chard” - chardonnay

underwood - pinot noir

coppolo rosso - red blend

drumheller - cabernet sauvignon

house brand $8  feature call brands $9

light fare

chef’s daily selection of fresh oysters  mp
east coast & west coast - champagne mignonette

colossal shrimp cocktail $9 (ea)
house made cocktail sauce - atomic horseradish

lobster grilled cheese  18
tillamook cheddar - gouda - provel - sourdough

meatball grilled cheese  12
tillamook cheddar - gouda - provel - sourdough

rhode island calamari & shrimp  18
cherry peppers - buttermilk - seasoned flour

steak knife blt wedge $15
baby iceberg - sharp’s blue cheese - crispy bacon - grape tomatoes

prime steakhouse meatballs (3)  10
prime beef - white marble farms pork

braised pork belly $13
local honey - sweet thai chili - sautéed spinach

*sliced filet & fries $11
sliced filet - parmesan truffle fries

fried deviled eggs  8 / 11
panko - farm fresh egg - sriracha aioli

crispy shrimp  22
sweet thai chili - garlic aioli

*Consuming raw or undercooked meat, shellfish, poultry, fish, eggs may increase your risk of foodborne illness. Any of these items may be served raw or under cooked or may contain raw or undercooked ingredients. These items may be cooked to your order.

GF - Gluten Friendly - made with ingredients that do not naturally contain Gluten. Items may not contain less than 20 ppm of gluten as our kitchen is not a gluten free environment.