### The Menu

#### Starters
- **Jumbo Shrimp Cocktail** 12
  - Cognac Cocktail Sauce
- **Bacon Wrapped Shrimp** 13
  - Applewood Smoked Bacon, Horseradish BBQ Sauce
- **Lump Crab Cakes** 13
  - Spicy Roasted Corn Maque Choux and Lemon Aioli
- **Pork Belly** 7
  - Pickled Vegetable Banh Mi Salad
- **Seasonal Oysters** 20
  - Served with House Cocktail Sauce and Mignonette Sauce, Rockefeller Style Available
- **Seared Tuna Tataki** 10
  - Seared Sesame Crusted Tuna Cooked Rare and Served with Jalapeno, Cilantro, Garlic Chips and Sesame Soy Sauce
- **Mushroom Pan Fry** 8
  - Seasonal Variety of Fresh Mushrooms Sautéed with Avocado, Heirloom Tomatoes and Cotija Cheese

#### Salads
- **Caesar** 8
  - Crisp Romaine Lettuce served with Garlic Croutons, Shaved Parmesan and Homemade Caesar Dressing
- **Baby Iceberg Wedge** 8
  - Ranch Style or Blue Cheese
- **Caprese** 8
  - Field to Table, Hillside Farms Heirloom Tomatoes, Buttery Smooth Fresh Mozzarella
- **Ironwood Salad** 8
  - Variety of Greens, Sourced locally, Shaved Vegetable Garnish

#### Soup
- **French Onion Steakhouse Classic** 6
  - Imported Cheeses
- **Seafood Chowder** 6
  - Crab and Shrimp Garnish

#### STEAKS
Select one side

<table>
<thead>
<tr>
<th>Steak</th>
<th>Weight</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Filet Mignon</td>
<td>6oz / 12 oz</td>
<td>31 / 44</td>
</tr>
<tr>
<td>Porterhouse</td>
<td>22oz</td>
<td>44</td>
</tr>
<tr>
<td>Dry Aged Ribeye</td>
<td>16oz</td>
<td>46</td>
</tr>
<tr>
<td>American Wagyu Sirloin</td>
<td>8oz</td>
<td>35</td>
</tr>
<tr>
<td>Long Bone Ribeye</td>
<td>35oz</td>
<td>75</td>
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#### What is Dry Aged?
Dry aging is a process of aging beef by hanging in a temperature controlled environment for several weeks. Our Ribeye and Strip Steak are aged for 21 - 27 days.

#### Why Dry Age?
Dry aging enhances the beef by two means. First, moisture is evaporated from the muscle. This creates a greater concentration of beef flavor. Second, the beef’s natural enzymes break down the connective tissue in the muscle, which leads to more tender beef.

#### American Wagyu Beef
Wagyu Beef uses a combination of Japanese and U.S. grading systems to include marbling scores higher than U.S.D.A. Prime. Our American Wagyu comes from Snake River Farms in Idaho. In order to raise 100% natural beef, Snake River Farms has adopted many aspects of the heritage-steeped Japanese feeding method, including a slow-paced and sustainable diet, not using any growth hormones or animal by-products in the feed.
### •Additions•

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Sautéed Onions</td>
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</tr>
<tr>
<td>Butter Poached Mushrooms</td>
<td>4</td>
</tr>
<tr>
<td>Pan Seared Scallops</td>
<td>9</td>
</tr>
<tr>
<td>Alaskan King Crab</td>
<td>20</td>
</tr>
<tr>
<td>6oz Lobster Tail</td>
<td>19</td>
</tr>
<tr>
<td>Lump Crab</td>
<td>13</td>
</tr>
<tr>
<td>Oscar Style</td>
<td></td>
</tr>
<tr>
<td>Shrimp Scampi</td>
<td>9</td>
</tr>
</tbody>
</table>

### •Seafood•

**Select one side**
- Fresh Catch of the Day: MP
  - Our Staff will announce today’s selection and preparation method
- Sous Vide Steelhead Trout: 27
  - Finished with Maitre d butter
- Twin Tail Lobster: 43
  - Drawn Butter
- Seared Tuna: 28
  - Sesame Seared Tuna with Tataki Sauce

### •Veal•

**Select one side**
- Piccata: 26
  - Capers and Lemon Butter
- Oscar: 28
  - Asparagus, Crab, Sauce Béarnaise
- Marsala: 26
  - Wild Mushroom Demi

### •Chefs Favorites•

- Braised Short Ribs: 25
  - Our perfectly seasoned, fall-off-the-bone tender, beef short ribs braised in a rich red wine sauce.
  - Served with chef selected vegetables and garlic mash potatoes.
- Pallisades Ranch Free Roasted Chicken, Pan Jus: 22
  - Served with Farm to Fork Vegetables and Pear William Potato
- Pan Roasted Kurobuta Pork Chop: 35
  - Grilled Pork Chop Served on a bed of Cotija Corn and Hilltop Farms Heirloom Tomatoes
  - Topped with a Traditional Mole Rojo and Smoked Tomatillo Sauce

### •Sides•

<table>
<thead>
<tr>
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<tr>
<td>Baked Potato</td>
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<tr>
<td>Mac and Cheese</td>
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<tr>
<td>Asparagus</td>
<td>5</td>
</tr>
<tr>
<td>Creamy Mashed Potatoes</td>
<td>5</td>
</tr>
<tr>
<td>Spinach Sautéed or Creamed</td>
<td>5</td>
</tr>
<tr>
<td>Angel Hair Pasta</td>
<td>5</td>
</tr>
<tr>
<td>Steak Fries</td>
<td>5</td>
</tr>
<tr>
<td>Broccoli and Cheese Casserole</td>
<td>5</td>
</tr>
<tr>
<td>Twice Baked Potato</td>
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*We Are Serving Spirit Mountain Coffee*

Tudor Montague, Quechan tribal member, was drawn to the combination of art and science that goes into roasting coffee. He realized his path and established Spirit Mountain Roasting Co. in 2015 and is locally roasting his unique coffee blends on the Quechan Reservation.

*Kurobuta Pork*

Kurobuta Pork is 100% purebred Berkshire pork, that was bred to refinement in the early 1800’s and has remained pure ever since, and is celebrated for its marbling and flavor. Kurobuta is much darker in color and richer in flavor with significantly less weight loss during cooking.