



Palo Alto, California
January Local Selects

Chef Michael's Table

Appetizer

BONE MARROW* | 19

roasted garlic rosemary, herb crostini

Salad

APPLE PECAN SALAD* | 13

herb goat cheese, maple vinaigrette

Entrées

35 OZ PORTERHOUSE for Two* | 100

bacon jam

*limited availability

WAYGU RIBEYE MEDALION* | 65

colossal shrimp, bourbon cream sauce

Dessert

APPLE CRISP* | 15

a la mode

Local Wines

Presented by your Wine Manager, SEAN MEEKER

FROG'S LEAP WINERY | 17 / 68 8 YEARS IN THE
Sauvignon Blanc DESERT by ORIN SWIFT

GRGICH HILLS | 24 / 95 | 25 / 100
Chardonnay Red Blend

KENDALL-JACKSON | 13 / 52
Chardonnay Vintner's HONIG | 27 / 112
Reserve Cabernet Sauvignon

JUSTIN | 16 / 64
Cabernet Sauvignon

KIM CRAWFORD | 15 / 60 MIGRATION by
Sauvignon Blanc DUCKHORN | 17 / 68
Pinot Noir

MIRAVAL | 17 / 68
Rosé by Jolie-Pitt and SIMI | 17 / 68
Perrin Cabernet Sauvignon

Starters

COLD

BURRATA WITH PROSCIUTTO | 16

charred campari tomatoes, prosciutto, wild arugula,
toasted garlic crostini 720 cal

BEEF CARPACCIO* | 20

caper-creole mustard sauce & red onion 950 cal

AHI TUNA POKE* | 19

wasabi cream aioli, crispy wonton chips 420 cal

ON ICE

SHRIMP COCKTAIL | 22

horseradish cocktail sauce 300 cal

CHILLED SEAFOOD TOWER*

Serves 1 - 2 | 76 Serves 4 - 6 | 152

colossal cold water king crab, ahi tuna poke, shrimp
cocktail, north atlantic lobster tails 1220/2010 cal

HOT

FRENCH ONION SOUP | 15

baked with gruyère & parmesan cheeses 510 cal

LOBSTER BISQUE | 16

north atlantic lobster, spiced sherry cream 530 cal

CRAB CAKES | 22

roasted red pepper & lime butter sauce 730 cal

SWEET CHILI CALAMARI | 18

lightly breaded, tossed with sweet chili sauce 770 cal

SEARED PORK BELLY | 17

pan seared, creamy goat cheese grits, fig demi glace
760 cal

Salads

FLEMING'S CHOPPED SALAD | 13

walnuts, tomato, cucumber, root vegetables,
parmesan, honey-lime vinaigrette 490 cal

WEDGE SALAD | 14

bacon, campari tomatoes, red onion, danish blue
cheese crumbles & blue cheese dressing 510 cal

CAESAR SALAD | 13

hearts of romaine, parmesan, fried capers, crispy
prosciutto 270 cal

Tomahawk Tuesday For Two

Introducing our new three-course menu for two, featuring our 35 oz. Prime Tomahawk.
Enjoy two salads followed by our 35 oz. Prime Tomahawk to share,
two sides, and then round out your dinner with two desserts, [\$130]

2,000 calories a day is used for general nutrition advice, but calorie needs vary, additional nutrition information is available upon request
cal represents calories

We offer Acqua Panna Natural Spring Water, 0 cal & San Pellegrino Natural Sparkling Water, 0 cal

Before placing your order, please inform your Server if anyone in your party has a food allergy

* Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of
foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients



Signature Steaks

Served with a choice of our signature butters: béarnaise, 160 cal; smoked chile, 160 cal; herbed horseradish, 130 cal

Classic Cuts

MAIN FILET MIGNON*
11 OZ | **55**
490 cal

PETITE FILET MIGNON*
8 OZ | **48**
400 cal

BONE-IN FILET MIGNON*
14 OZ | **65**
480 cal

CERTIFIED ANGUS BEEF RIBEYE*
14 OZ | **53**
1150 cal

Specialty Cuts

PRIME BONE-IN RIBEYE*
20 OZ | **61**
1360 cal

PRIME DRY-AGED RIBEYE*
16 OZ | **66**
1340 cal

PRIME NEW YORK STRIP*
16 OZ | **60**
1180 cal

PRIME TOMAHAWK*
35 OZ | **92**
1700 cal

Over the Top

DIABLO SHRIMP | **14**
baked with a spicy
barbeque butter sauce
640 cal

JUMBO LUMP CRABMEAT | **13**
oscar style with béarnaise sauce
320 cal

TRUFFLE-POACHED LOBSTER* | **18**
with béarnaise sauce & caviar
600 cal

Beyond Steak

DOUBLE BREAST OF CHICKEN | **39**
all-natural, roasted, white wine, mushroom,
leek & thyme sauce
580 cal

DOUBLE-THICK PORK RIB CHOP* | **42**
julienne of apples & jicama, apple cider &
creole-mustard glaze
780 cal

BARBECUE SCOTTISH SALMON FILLET* | **46**
mushrooms, barbecue glaze
760 cal

MISO GLAZED CHILEAN SEA BASS* | **48**
sautéed with sesame-orange spinach &
arugula, pickled red onion
850 cal

COLOSSAL COLD WATER KING CRAB LEGS | **88**
with crab nectar
1000 cal

SEASONAL FEATURED LOBSTER TAILS | **58**
with drawn butter
850 cal

Sides

POTATOES
FLEMING'S POTATOES | **13**
1060 cal
BAKED POTATO PLAIN OR LOADED | **12**
380/730 cal

YUKON GOLD MASHED POTATOES | **12**
570 cal

VEGETABLES
SAUTÉED MUSHROOMS | **13**
580 cal

CREAMED SPINACH | **12**
510 cal

SIGNATURE ONION RINGS | **11**
610 cal

CRISPY BRUSSELS SPROUTS & BACON | **14**
770 cal

GRILLED HIGH COUNTRY ASPARAGUS | **14**
210 cal

ROASTED CAULIFLOWER STEAK | **14**
370 cal

ROASTED RAINBOW CARROTS | **12**
280 cal

PASTA
CHIPOTLE CHEDDAR MACARONI & CHEESE | **13**
1200 cal

NORTH ATLANTIC LOBSTER MACARONI &
CHEESE | **21**
1710 cal

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