HAND-CRAFTED COCKTAILS

THE MANHATTAN
Angel's Envy rye, Carpano Antica vermouth, rich black cherry, highlighted with vanilla & lush caramel 200 cal | 23

SIGNATURE SMOKED OLD FASHIONED
Basil Hayden Toast bourbon, Angostura bitters & house-made five-spice syrup 160 cal | 25
make it our classic old fashioned 160 cal | 18

BLUEBERRY LEMON DROP
Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry 250 cal | 18

ARTISANAL MARGARITA
Terroir driven Tequila Ocho Plata, Cointreau, fresh lime juice, finished with Tajín spiced rim & dried lime 220 cal | 18

SOCAL V&T
Absolut Elyx vodka, craft tonic, California seasonal herbs, ripe fruit 150 cal | 17

STRAWBERRY FIELDS
Ketel One vodka, fresh basil, ripe strawberry & citrus with savory hints on the nose 320 cal | 17

PINEAPPLE CASTAWAY
Escape to a sun-soaked paradise with Diplomático Planas rum, fresh mint, tropical pineapple & Fever-Tree Sparkling Lime Yuzu 150 cal | 18

SMALL BATCH SMASH
1792 Small Batch bourbon, softly muddled mint, touch of maple syrup & fresh-squeezed lemon juice 230 cal | 17

BERRY BASIL BLISS
Empress 1908 Elderflower Rose gin, aromatic basil, strawberry rose syrup, fresh lemon juice, topped with sparkling Rosé 220 cal | 17

SALTED CARAMEL ESPRESSO MARTINI
Stolichnaya Vanil, Kahlúa, Bailey's Irish Cream & freshly brewed espresso 290 cal | 18

THE PCH VESPER
Gray Whale gin, Hanson of Sonoma: Meyer Lemon vodka & Lillet Blanc with aromatic rose water, the perfect blend of elegance, adventure & a touch of sophistication 300 cal | 18

ZERO-PROOF BEVERAGES

GOLDEN STATE OF MIND
Seedlip Grove 42, pineapple, Monin Golden Turmeric syrup & Fever-Tree Ginger Beer 90 cal | 13
make it a cocktail with Ketel One vodka 190 cal | 17

HERB YOUR ENTHUSIASM
Lyre's Dry London Spirit, fresh herbs, muddled cucumber & Fever-Tree Sparkling Lime Yuzu 70 cal | 13
make it a cocktail with Hendrick's gin | 17

TÖST
sparkling white tea with notes of cranberry and ginger 50 cal | 13

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WINES

Cal represents calories | 6 oz. Red, White or Rosé: 150 cal; Bottle Red, White, Rosé: 650 cal; Sparkling Bottle: 600 cal

SPARKLING

MIONETTO, 11 / 44
Avantgarde Prosecco, Treviso Italy, NV, NV

SCHRAMSBERG, 27 / 108
Blanc De Blancs Sparkling, North Coast, NV

BANFI, 18 / 72
Rosa Regale, Brachetto D'acqui, Piedmont, Italy, 2023

LUCIEN ALBRECHT, 14 / 56
Crémant Brut Rosé, Alsace, France, NV

SAUVIGNON BLANC

GIESEN ESTATE, Marlborough, New Zealand, 2023 11 / 44

PASCAL JOLIVET, 18 / 72
Attitude, Loire Valley, France, 2022

HONIG, Napa & Lake Counties, 2023 16 / 64

WHITE WINES OF INTEREST

CAPOSALDO, Moscato, Provincia di Pavia IGT, Italy 11 / 44

LOOSEN BROS., 11 / 44
Dr. L, Riesling, Mosel, Germany, 2023

CHÂTEAU D'ESTOUBLON, 15 / 60
Roseblood Rosé, Provence, France, 2023

BODEGAS MONTECILLO, 15 / 60
Albariño, Rías Baixas, Spain, 2022

BARONE FINI, 9 / 36
Pinot Grigio, Valdadige DOC, Italy, 2023

THE BUTTERFLY EFFECT
17

St-Germain Elderflower liqueur, Mionetto prosecco, lime & transformative tea

WINES

Cal represents calories | 6 oz. Red, White or Rosé: 150 cal; Bottle Red, White, Rosé: 650 cal; Sparkling Bottle: 600 cal

CHARDONNAY

BENZIGER, California, 2023	9 / 36
DAOU, Paso Robles, 2023	14 / 56
DIATOM, Santa Barbara, 2023	18 / 72
CROSSBARN by PAUL HOBBS, Sonoma Coast, 2023	24 / 96
DOMAINE LAROCHE, Saint Martin, Chablis, France, 2022	27 / 108
ROMBAUER, Napa Valley Carneros, 2023	26 / 104

PINOT NOIR

CALERA by DUCKHORN, Central Coast, 2022	16 / 64
WALT, La Brisa, Sonoma Coast, 2022	23 / 92
A TO Z WINEWORKS, Oregon, 2022	16 / 64
BELLE GLOS, Balade, Santa Lucia Highlands, 2023	21 / 84
GOLDENEYE, Anderson Valley, 2022	25 / 100

MERLOT

EMMOLO, Napa Valley, 2021	24 / 96
LES CADRANS DE LASSEGUÉ, Saint-Émilion Grand Cru, France, 2022	23 / 92
DUCKHORN VINEYARDS, Napa Valley, 2022	24 / 96

CABERNET SAUVIGNON

MAS LA CHEVALIERE, Languedoc, France, 2023	11 / 44
FRANCISCAN, California, 2022	12 / 48
QUILT, Napa Valley, 2022	22 / 88
CAYMUS, California, 2022	25 / 100
BURGESS, Napa Valley, 2017	30 / 120
POST & BEAM by FAR NIENTE, Napa Valley, 2022	35 / 140
DAOU VINEYARDS, Paso Robles, 2023	18 / 72
GROTH, Oakville, Napa Valley, 2021	38 / 152
HEITZ CELLAR, Napa Valley, 2019	50 / 200
CADE, Howell Mountain Napa Valley, 2021	65 / 260
THE MASCOT, Harlan Estate, Bond & Promontory, Napa Valley, 2020	70 / 280

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RED BLENDS

PESSIMIST by DAOU, Red Blend, Paso Robles, 2022	18 / 72
LEVIATHAN, Red Blend, California, 2022	24 / 96
ORIN SWIFT, Abstract, Red Blend, California, 2023	28 / 112
KLIPSUN, Red Wine, Red Mountain, 2020	35 / 140
JAYSON by PAHLMEYER, Red Wine, Napa Valley, 2021	40 / 160

OLD WORLD DISCOVERY

MARQUÉS DE CÁCERES, Excellens Special Cuvée Especial, Rioja, Spain, 2020	14 / 56
ROCCA DELLE MACIE, Chianti Classico DOCG, Tuscany, Italy, 2023	15 / 60
VILLA ANTINORI, Rosso Toscana Super Tuscan IGT, Tuscany, Italy, 2021	16 / 64

NEW WORLD WONDERS

MOLLYDOOKER, The Boxer, Shiraz, South Australia, 2022	19 / 76
CATENA, Vista Flores, Malbec, Mendoza, Argentina, 2022	15 / 60
SALDO, Zinfandel, California, 2022	17 / 68

ROSEBLOOD D'ESTOUBLON ROSÉ

Roseblood d'Estoublon Rosé, is crafted in the heart of Provence & is a meticulous blend of delicate Grenache, structured Syrah, fruity Cinsault, and floral Rolle, each contributing to its harmonious balance. Roseblood reflects its exceptional heritage & is the ideal complement to our **Crab Cakes** with roasted red pepper-lime aioli.

Glass 15 | Bottle 60

FOR THE TABLE

CHILLED SHELLFISH TOWER*
north atlantic lobster, colossal shrimp, alaskan golden king crab legs, fresh oysters
Serves 1-2 1100 cal | 102 Serves 4-6 2410 cal | 189

served with house-made mignonette, cocktail sauce, creamy mustard, and a brandy cream sauce
while supplies last

CRAB CAKES
roasted red pepper & lime butter sauce 700 cal | 31

JAPANESE
A5 WAGYU STRIP*

Kagoshima Prefecture

Beef Marbling Score 10-12 A5+

served rare with a sizzling hot stone experience accompanied by miso glaze, grated horseradish and black lava salt.

Discover the ultimate in beef mastery with our A5 Wagyu Beef. Carefully selected for its abundant marbling, unmatched tenderness, and exceptional flavor, this beef is celebrated for its buttery texture and intense, mouthwatering taste. Indulge in a culinary treasure that redefines perfection, showcasing the pinnacle of premium, luxurious Japanese beef.

4oz 650 cal | 140

FRESH OYSTERS*
harvested by hand, flown in daily, freshly shucked and served with house-made mignonette
Half 180 cal | 27 Dozen 340 cal | 51

while supplies last

SWEET CHILI CALAMARI
lightly breaded, tossed with sweet chili sauce 870 cal | 25

CRISPY MAITAKE MUSHROOM
lightly breaded, tossed in juniper salt with tarragon aioli & fried basil 410 cal | 21

AHI TUNA POKE STACK*
avocado, cucumber, caviar, lavash crackers, soy ginger 360 cal | 28

SIGNATURE ONION RINGS
panko-crusted, smoked jalapeño aioli 1320 cal | 19

BURRATA WITH PROSCIUTTO
charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 770 cal | 22

COLOSSAL SHRIMP COCKTAIL
horseradish cocktail sauce 300 cal | 27

SEARED PORK BELLY
pan-seared, creamy goat cheese grits, fig demi-glace 770 cal | 25

BEEF CARPACCIO*
toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 930 cal | 28

MARKET SALADS & CLASSIC SOUPS

WEDGE SALAD
bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 550 cal | 19

FLEMING'S SALAD**
walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 400 cal | 18

CAESAR SALAD
romaine, parmesan, fried capers, crispy prosciutto 310 cal | 18

LOBSTER BISQUE
north atlantic lobster, spiced sherry cream 510 cal | 22

FRENCH ONION SOUP
baked with gruyère & parmesan cheeses 520 cal | 20

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BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.
*This item may be cooked to order. 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.
** Item contains or may contain nuts.

USDA *Prime* CUTS

Only 2% of all beef earns the top-tier industry rating of USDA Prime. We're proud to be one of a select few in the nation to offer USDA Prime beef.

PRIME BONE-IN RIBEYE*
20 OZ 1470 cal | 76

PRIME DRY-AGED RIBEYE*
16 OZ 1130 cal | 77

PRIME TOMAHAWK*
35 OZ 1870 cal | 119

PRIME NEW YORK STRIP*
16 OZ 1000 cal | 70

CLASSIC CUTS

MAIN FILET MIGNON*
11 OZ 590 cal | 67

PETITE FILET MIGNON*
8 OZ 440 cal | 61

BONE-IN FILET MIGNON*
14 OZ 550 cal | 76

CERTIFIED ANGUS BEEF RIBEYE*
14 OZ 1010 cal | 66

All steaks served with a choice of our signature butters: béarnaise, 150 cal; smoked chili, 160 cal; herbed horseradish, 120 cal

ENHANCE YOUR STEAK EXPERIENCE

Complement any of our Prime or Classic Cuts with an indulgent topping or seafood pairing.

OVER THE TOP

DIABLO SHRIMP 520 cal | 22

CRISPY MAITAKE MUSHROOM 370 cal | 18

OSCAR-STYLE JUMBO LUMP CRAB MEAT 280 cal | 21

TRUFFLE-POACHED LOBSTER 560 cal | 25

SURF & TURF

STEAMED LOBSTER TAIL 180 cal | 35

SEARED SCALLOPS 230 cal | 23

SEARED COLOSSAL SHRIMP 110 cal | 20

ENTRÉES

SEARED SCALLOPS*
miso butter, shiitake, scallions, ginger salsa verde 600 cal | 53

BARBECUE SALMON FILLET*
mushrooms, barbecue glaze 520 cal | 50

MISO-GLAZED CHILEAN SEA BASS*
sautéed with sesame-orange spinach & arugula, pickled red onion 690 cal | 58

NORTH ATLANTIC LOBSTER TAILS
with drawn butter 770 cal | 66

DOUBLE BREAST OF CHICKEN
all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal | 44

ROASTED PORTOBELLO & CAULIFLOWER STEAK
crispy potato marrow with chimichurri & farro, asparagus and pickled onions with mushroom demi-glace 1060 cal | 47

DOUBLE-THICK PORK RIB CHOP*
julienne of apples, jicama, creole-mustard glaze 1050 cal | 50

SHAREABLE SIDES

FLASH FRIED BRUSSELS SPROUTS 480 cal | 19

ROASTED ASPARAGUS 150 cal | 20

CREAMED SPINACH 500 cal | 19

FLEMING'S POTATOES 940 cal | 19

BAKED POTATO PLAIN OR LOADED 500/910 cal | 18

SAUTÉED MUSHROOMS 340 cal | 19

MASHED POTATOES 620 cal | 19

NORTH ATLANTIC LOBSTER MASHED POTATOES 870 cal | 30

CHIPOTLE CHEDDAR MAC & CHEESE 1270 cal | 20

NORTH ATLANTIC LOBSTER CHIPOTLE CHEDDAR MAC & CHEESE 1550 cal | 30

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