

We proudly serve U.S.D.A. Prime and Choice Beef. Less than 2% of all the beef produced in the US is certified as U.S.D.A. Prime. The higher the ratio of marbling and the younger the beef, the higher the grade. All of our beef is aged at least 21 days for maximum flavor and tenderness.

STEAK

ALL OF OUR STEAKS ARE CHAR- GRILLED AND THEN SEARED IN OUR INFRARED BROILER

CHOICE CUTS

SIRLOIN EIGHT OUNCE...\$30

FILET EIGHT OUNCE...\$48

NEW YORK STRIP TWELVE OUNCE...\$38

RIB EYE SIXTEEN OUNCE...\$46

PORTERHOUSE TWENTY TWO OUNCE...\$58

BONE-IN TOMAHAWK RIB EYE...\$85

ENTREES SERVED WITH SOUP OR SALAD AND YOUR CHOICE OF SIDE:
SEASONAL VEGETABLE, CREAMED SPINACH, BAKED POTATO, HERBED YUKON GOLD POTATO MASH, FETTUCCINE ALFREDO, HOUSE FRITES OR LEMON ARTICHOKE RISOTTO

Toppers

- MISO BUTTER •
- BALSAMIC GUINNESS •
REDUCTION
- BONE MARROW BUTTER •
- BOURDAIN BRANDY SAUCE •
- CHAR-GRILLED •
SMOKED JALAPEÑOS

\$4

- BROILED BLUE CHEESE •
SMOTHER
- SMOKED CHEDDAR •
HORSERADISH CRUST
- CARAMELIZED ONIONS •
- GARLIC MUSHROOMS •
- WHISKEY BACON SHALLOTS •

\$6

- GRILLED PRAWNS •
- SHRIMP SCAMPI •
- PRAWNS TEMPURA •
- DUNGENESS CRAB •
- CHAR-GRILLED •
HALF LOBSTER TAIL
- BOURDAIN STYLE •

\$10

MARKET ST. FAVORITES

STEAKHOUSE BURGER

HALF POUND KOBE SIRLOIN BURGER TOPPED WITH THICK CUT DUROC BACON, SMOKED SHARP CHEDDAR, FRIED ONION STRAWS, LETTUCE, TOMATOES, PICKLES AND STEAKHOUSE SPREAD ON A PRETZEL BUN...\$22

DUCK CONFIT RAMEN

A CONFIT LEGS OF DUCK OVER YAKISOBA NOODLES AND CHICKEN DASHI BROTH WITH DUCK SAUSAGE, CHARGRILLED BOK CHOY, BLACK GARLIC, FRESH CILANTRO, BASIL, BEAN SPROUTS, AN ASSORTMENT OF MUSHROOMS AND A MISO CURED SOFT BOILED EGG...\$42

BRAISED SHORT RIB

JAPANESE BRAISED SHORT RIBS WITH SWEET STICKY RICE AND LONG BEAN KIMCHI...\$34

FETTUCCINE ALFREDO YOUR WAY

CLASSIC FETTUCCINE TOSSED IN OUR HOME-STYLE ROASTED GARLIC ALFREDO TOPPED WITH YOUR CHOICE OF SAUTÉED CHICKEN, FILET TAILS, SHRIMP SCAMPI OR VEGETABLE MEDLEY...\$22

APPETIZERS

***POKE...\$16**

POLYNESIAN TERIYAKI MARINATED
AHI TUNA WITH DICED AVOCADO,
CUCUMBERS AND WONTON CHIPS

HAMACHI CRUDO...\$18

YELLOW TAIL, AVOCADO, JALAPEÑO,
BLACK GARLIC SHOYU,
CALABRIAN CHILI OIL,
BLACK LAVA SALT AND SESAME SEEDS

SHRIMP TACOS...\$15

TEMPURA SHRIMP ON THREE SOFT CORN
TORTILLAS TOPPED WITH A TEQUILA LIME
SLAW, CILANTRO & COTIJA CHEESE

STEAMER CLAMS...\$16

TRADITIONAL BEER & GARLIC SERVED WITH
GRILLED TOAST POINTS

***SAKE OYSTER SHOOTER...\$7**

WARM SAKE OVER ONE OYSTER, QUAIL EGG,
LIME PONZU, JALAPEÑO & SRIRACHA

CHICKEN, ARTICHOKE & BRIE...\$15

GARLIC CHICKEN, ARTICHOKE, BRIE CHEESE,
OVER HOUSE MADE FLATBREAD
WITH ARTICHOKE AIOLI

BLISTERED SHISHITO...\$16

SHISHITO PEPPERS TOSSED IN
CHILI OIL, GARLIC AND PONZU
SERVED WITH
CALABRIAN CHILI QUESO

BEEF CARPACCIO...\$18

THIN SLICED WAGYU BEEF,
TRUFFLE ZEST, CAPERS, ARUGULA, SHALLOTS,
SHAVED PARMESAN, HEIRLOOM TOMATO,
SMOKED SEA SALT, RED WINE VINEGAR
AND EXTRA VIRGIN OLIVE OIL DRIZZLE

FRIED CALAMARI...\$13

CALAMARI DREDGED IN LEMON PEPPER FLOUR
& FLASH-FRIED, SERVED WITH A SPICY LEMON
CRAB LOUIE SAUCE

SOUP

SOUP OF THE EVENING OR FRENCH ONION

CUP...\$8

BOWL...\$12

SALADS

CAESAR

FRESH HEARTS OF ROMAINE WITH ASIAGO CHEESE, CROUTONS, OLIVE AND ARTICHOKE
TAPENADE WITH OUR TRADITIONAL HOUSE CAESAR DRESSING...\$16

WATERMELON & GOAT CHEESE CAPRESE

MISO MARINATED WATERMELON OVER A BED OF ARUGULA,
TOSSED IN A CITRUS WATERMELON VINAIGRETTE TOPPED WITH GOAT CHEESE, TOASTED ALMONDS,
THIN SLICED JALAPEÑO, LIME AND FINISHED WITH JALAPEÑO GASTRIQUE...\$ 16

PHO NOODLE SALAD

GLASS NOODLES, WATERMELON RADISH AND DAIKON RADISH TOSSED IN A
TAMARIND VINAIGRETTE OVER A BED OF NAPA CABBAGE, TOPPED WITH BEAN SPROUTS, THAI BASIL,
CILANTRO, CARROTS, RED CABBAGE, SHOYU PICKLED CUCUMBER & SHALLOTS, PICKLED SHIITAKE
MUSHROOMS, HOISIN SAUCE, CHILI OIL, PEANUTS, BLACK GARLIC AND A SOFT BOILED EGG...\$18

^{GF} FLAME GRILLED STEAK SALAD

FRESH GREEN SALAD LAYERED WITH GRILLED FILET TAILS, BLUE CHEESE CRUMBLES,
TOMATO SLICES, OLIVES AND GREEN ONIONS SERVED WITH CREAMY BLUE CHEESE DRESSING...\$22

SEAFOOD

LOBSTER & GRITS

CAJUN LOBSTER TAIL OVER WHITE CHEDDAR GRITS, SERVED WITH PORK BELLY LARDON, HOUSE
MADE HERB BUTTER, GREEN ONION, BLACK FLYING FISH CAVIAR AND GARLIC FLOWER...\$42

LEMON PASTA WITH SHRIMP

LEMON INFUSED ANGEL HAIR PASTA, SCAMPI SHRIMP, FRESH CITRUS AND BASIL
IN A LEMON WHITE WINE BUTTER SAUCE...\$24

SEASONAL FISH

MARKET BEST (ASK YOUR SERVER)

* Raw and under cooked food may cause illness, eat with caution. Not recommended for children, elderly and pregnant women. *

GF = GLUTEN FREE