



# Easter

AT THE STEAKHOUSE

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3 Course Prix Fixe for \$75

*À la carte pricing notated*

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## FIRSTS

### Grilled Baby Artichokes | 19

meyer lemon, blistered chilis, roasted garlic, yogurt

### Halibut Crudo | 26

jasmine, fennel, pickled fresno, pear vinegar

### Strawberry Salad | 21

fava beans, big rock blue, charred onion, citrus,  
champagne vinaigrette

### Spiced Lamb Lollipops | 25

heirloom tomato, pickled beet, fennel,  
plucked herbs

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## MAINS

### 6oz Filet Mignon | 49

*Add lobster tail +25 | grilled shrimp (4) +10*

confit shallot, fingerling potatoes,  
asparagus, red wine demi

### Fried Half Chicken | 42

fava, fingerlings, meyer lemon fresno jelly

### Coriander & Caraway Crusted Heritage Pork Loin | 39

turnips, braised greens, apple mustarda

### Spring Vegetable Pot Pie | 30

turnip, fava, carrot, potato, vegetable veloute, biscuit

### Pan Roasted Local Halibut | 48

turnips, fava beans, pistou

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## DESSERTS

### Carrot Cake | 14

traditional carrot cake, cream cheese  
icing, walnut praline

### Sweets Mix | 18

Assorted macarons, chocolate truffles,  
and candied nuts

### Lavender Crème Brulee | 14

blueberries, citrus, mace cookie

