

## SMALL PLATES

### **Marrow 18**

herbs | bacon jam | sourdough

### **Dungeness Crab Cakes 22**

charred lemon aioli | fennel root | apple | honey mustard

### **Steamed Manila Clams 10**

garlic | shallots | white wine

### **Shrimp Cocktail 23**

cocktail sauce | caper berries | cipollinni | ogo seaweed

### **Filet Bites 14**

leek | cabernet

### **Foie Gras 21**

walnut | navel orange | watercress | pomegranate | brioche

### **Calamari 14**

charred lemon aioli

### **Scallops Rockefeller 23**

young spinach | pernod | wookey hole cheddar | tarragon | bacon

## SOUP AND SALADS

### **French Onion Soup 8**

sweet onion | sourdough | emmanthal

### **Seasonal Chowder 12**

sourdough

### **Baby Iceberg Lettuce 9 | 12**

bay shrimp | tomato | sourdough | point reyes bleu cheese

### **Field Green Salad 9 | 12**

pear | pecan | chevre | champaign

### **Caesar Salad 15 | per person**

served tableside minimum 2 people  
caesar | pickled anchovies | sourdough

## CHARCUTERIE & CHEESE

### **Cheeses 17**

a selection of four artisan cheeses with appropriate accompaniments

### **Charcuterie 18**

a selection of artisan meats | house made crackers

## SIGNATURES

### **King Salmon 32**

seasonal risotto | romanesco | fennel | apple

### **Blue Label Burger 29**

house ground | bacon | truffle fries

add wookey hole cheddar 3

### **Mad Hatcher Chicken 32**

gold potato | turnip | pearl onion | carrot | jus

### **Shrimp Scampi 28**

shallots | garlic | white wine | lemon

### **Seafood Tower 135 | serves 3 - 4**

half lobster tail | oysters (seasonal) | assorted crab | clams | scallops | octopus

### **Lobster Mac & Cheese 37**

cured tomato | brioche



## HIGHER THAN PRIME

All our steaks are single sourced from Snake River Farms, twenty-eight day aged. The Snake River Farms grading scale starts at USDA Prime or Japanese BMS 5 (Beef Marbling Scale) and increases in quality from there.

## GRILLS

\*All grill items include choice of one side & sauce.

Steak Cuts	Black BMS 6-8	Gold BMS 9+
<b>New York Steak</b> 10 ounce   manhattan cut	60	80
<b>Filet Mignon</b> 8 ounce	70	99
<b>Eye of Ribeye</b> 8 ounce   manhattan cut	55	69

**Chateaubriand (For 2) 105**  
18 ounce silver | center cut beef tenderloin

**“Vista” Tomahawk 105**  
34 ounce black | long bone rib eye

**Filet Mignon 6 oz 42 | 8 oz 53**  
silver

**Kurobuta Pork Chop 39**  
14 ounce | bone in

**Choice of Sauce**  
bearnaise | demi | creamy horseradish | blue cheese

## SIDES

<b>truffle potato puree</b> 11	<b>baked potato</b> 10
<b>roasted brussels sprouts</b> 10	<b>truffle fries</b> 10
<b>green asparagus</b> 10	<b>roasted fingerling potatoes</b> 10
<b>seasonal vegetables</b> 10	<b>seasonal foraged mushrooms</b> 10
<b>baked mac &amp; cheese</b> 13	<b>seasonal risotto</b> 14

### Additional Steak Accompaniments

<b>Bone Marrow</b>	14
<b>Seared Foie Gras</b>	19
<b>Half Lobster Tail</b>	39
<b>King Crab Leg</b>	29



- Consuming raw or under cooked items may increase your risk of food borne illness.
- We will do our very best to accommodate our guests with food intolerances and allergies; however, we are unable to guarantee that dishes will be completely allergen free.
- Beverage prices include sales tax.
- Gratuity of 20% will be added to parties of six or more.
- Menu items subject to change due to seasonality & availability.

## WINES BY THE GLASS

	6oz	9oz	Bottle
<b>Domaine Ste. Michelle</b>   brut   WA	9	—	36
<b>La Marca</b>   prosecco   IT	9	—	36
<b>Chandon</b>   brut   CA   187 ml	—	—	18
<b>Chandon</b>   rosé   CA   187 ml	—	—	20
<b>Milbrandt</b>   traditions   rosé   columbia valley   WA	10	14	38
<b>Hess</b>   shirtail creek   chardonnay   monterey   CA	10	14	38
<b>Kendall Jackson</b>   vinter's reserve   chardonnay   CA	12	17	48
<b>Terra Blanca</b>   sauvignon blanc   yakima valley   WA	10	14	38
<b>Benvolio</b>   pinot grigio   friuli-venezia   IT	10	14	38
<b>Ch. Ste. Michelle</b>   riesling   columbia valley   WA	8	12	32
<b>Drumheller</b>   cabernet sauvignon   columbia valley   WA	10	14	38
<b>Browne</b>   heritage   cabernet sauvignon   columbia valley   WA	14	20	54
<b>Radius</b>   merlot   WA	10	14	38
<b>Jones of Washington</b>   merlot   wahluke slope   WA	12	17	48
<b>Wagner Family</b>   conundrum   red blend   CA   1 liter	12	17	65
<b>Belle Glos</b>   las alturas   pinot noir   CA	17	25	70
<b>Elouan</b>   pinot noir   OR	14	20	54
<b>Barnard Griffin</b>   syrah   columbia valley   WA	10	14	38
<b>Terrazas</b>   malbec   mendoza   AR	9	13	36

## HOUSE INFUSED SPIRITS

### House Infused Spirits 8

blueberry lemon vodka | apple cinnamon bourbon

### Harvest Manhattan 13

house-infused apple cinnamon bourbon | angostura bitters | orange bitters | chai tea

### Apple Cinnamon Sour 10

house-infused apple cinnamon bourbon | fresh sour mix | simple syrup

### Blueberry Lemondrop 11

house-infused blueberry lemon vodka | cointreau | fresh lemon | simple syrup

### Blueberry Press 8

house-infused blueberry lemon vodka | lemonade | club soda

## SEASONAL COCKTAILS

### Blue Goose Martini 13

grey goose vodka | dry vermouth | blue cheese stuffed olives

### Berry Patch 10

finlandia vodka | raspberry puree | lemon juice

### Blood Orange Old Fashioned 11

old forester single barrel bourbon | blood orange syrup | orange, bitters

### Vista Manhattan 14

woodford reserve bourbon | sweet vermouth | orange bitters | dash of cherry liqueur

### Red Light Negroni 11

bols genever | galliano l'aperitivo | sweet vermouth

### Spicy Margarita 11

sauza blue silver tequila | ancho reyes chile liqueur | cointreau | fresh sour mix

### Vesper Martini 12

hendrick's gin | tito's vodka | lillet blanc



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## ENDINGS

**Bananas Foster 16** | per person  
served tableside minimum 2 people  
rum | banana liqueur | cinnamon

**Valrhona Chocolate & Peanut Baked Alaska 13**  
chocolate semifreddo | midnight cake | Italian meringue

**Key Lime Tart 13**  
graham | white chocolate | juniper

**Vanilla Bean Creme Brulee 13**  
pistachio | chocolate | tangerine

**Ice Cream of the Moment 11**

## DESSERT WINES

glass

**Taylor Fladgate 10**  
10 year tawny

**Taylor Fladgate 15**  
20 year tawny

**Taylor Fladgate 33**  
30 year tawny

**Floralis 9**  
moscatel | spain

## AFTER DINNER DRINKS

**Hazelwood 12**  
hennessy vs cognac | cointreau | frangelico

**Cold Brew Martini 12**  
grey goose la vanille vodka | cold brew coffee | irish cream

## DRAFT BEERS

	12oz	20oz
<b>Coors Light</b>	<b>4.50</b>	<b>7.50</b>
<b>Bud Light</b>	<b>4.50</b>	<b>7.50</b>
<b>Manny's Pale Ale</b>	<b>5.25</b>	<b>8.25</b>
<b>Mac &amp; Jack's</b>	<b>5.25</b>	<b>8.25</b>
<b>Stella Artois</b>	<b>5.75</b>	<b>9.00</b>
<b>Pyramid Hefeweizen</b>	<b>5.25</b>	<b>8.25</b>
<b>Lucille IPA</b>	<b>5.75</b>	<b>8.75</b>