

DINE L.A. MENU - DINNER
MARCH 1-14, 2021

Sunday-Thursday 4-10 pm Friday-Saturday 4-11 pm

3 COURSE DINNER FOR ONE \$65 WINE PAIRING \$30

FOR ONE



FIRST COURSE

CHOOSE ONE

WILD JUMBO SHRIMP COCKTAIL
traditional cocktail sauce

BABY ROMAINE CAESAR
Grana Padano and croutons

BRAISED MEATBALLS
tomato sauce, mozzarella and garlic bread

CHARCUTERIE BOARD
choice of two meats and one cheese



SAMSARA PINOT NOIR
Sta. Rita Hills, Santa Barbara, CA 2017



ENTRÉES

ACCOMPANIED BY ROASTED HEIRLOOM POTATOES

FARMED BRITISH COLUMBIAN ATLANTIC SALMON
pork belly and chive oil

PRIME SIRLOIN CAP STEAK 12 oz.
maitre d' hotel butter

FILET MIGNON 8 oz.
Double R Ranch with chimichurri sauce

WILD ROSS SEA CHILEAN SEA BASS
MSC certified

45-DAY DRY AGED T-BONE 23 oz.
Bordelaise sauce [+\$10]

AMERICAN WAGYU RIBEYE 12 oz.
Snake River Farms [+\$20]



CHOOSE ONE

ROMBAUER CHARDONNAY
Carneros, CA 2019

JUSTIN 'ISOSCELES' CABERNET SAUVIGNON
Paso Robles, CA 2016



DESSERT

CHOOSE ONE

OLD FASHIONED CHOCOLATE CAKE
raspberry sauce and whipped cream

CARAMEL BREAD PUDDING
vanilla bean ice cream and red sea salt

ROSEN'S NEW YORK CHEESECAKE
strawberry sauce and whipped cream



SARACCO MOSCATO D'ASTI
Piedmont, Italy 2019

Dine-in only. Tax and gratuity additional

DINE L.A. MENU - DINNER
MARCH 1-14, 2021

Sunday-Thursday 4-10 pm Friday-Saturday 4-11 pm

3 COURSE DINNER FOR TWO \$65 PER PERSON
WINE PAIRING \$30 PER PERSON

FOR TWO

.....

FIRST COURSE

CHOOSE TWO

WILD JUMBO SHRIMP COCKTAIL
traditional cocktail sauce

BABY ROMAINE CAESAR
Grana Padano and croutons

BRAISED MEATBALLS
tomato sauce, mozzarella and garlic bread

CHARCUTERIE BOARD
choice of two meats and one cheese



SAMsARA PINOT NOIR
Sta. Rita Hills, Santa Barbara, CA 2017

.....

ENTRÉE

CHOOSE ONE OF OUR SHAREABLE STEAKS
ALL ACCOMPANIED BY ROASTED HEIRLOOM POTATOES

30-DAY DRY AGED BONE-IN RIBEYE STEAK 26-28 oz.

30-DAY DRY AGED T-BONE STEAK 26-28 oz.

CHATEAUBRIAND SLICED TENDERLOIN 18-20 oz.



CHOOSE TWO

ROMBAUER CHARDONNAY
Carneros, CA 2019

JUSTIN 'ISOSCELES' CABERNET SAUVIGNON
Paso Robles, CA 2016

.....

DESSERT

CHOOSE TWO

OLD FASHIONED CHOCOLATE CAKE
raspberry sauce and whipped cream

CARAMEL BREAD PUDDING
vanilla bean ice cream and red sea salt

ROSEN'S NEW YORK CHEESECAKE
strawberry sauce and whipped cream



SARACCO MOSCATO D'ASTI
Piedmont, Italy 2019

Dine-in only
tax and gratuity additional