

DINE L.A. MENU - DINNER
OCTOBER 1-15, 2021

Daily 4-10 pm

3 COURSE DINNER FOR ONE \$75 WINE PAIRING \$35

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

TERLAN PINOT GRIGIO
Alto Adige, Italy, 2019

ENTRÉES

ACCOMPANIED BY ROASTED HEIRLOOM POTATOES

WILD COLUMBIA RIVER KING 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

30-DAY DRY AGED BONE-IN NEW YORK 19 oz.
Bordelaise sauce [+\$20]

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

CHOOSE ONE

JUSTIN 'ISOSCELES' CABERNET SAUVIGNON
Paso Robles, CA 2018

ROMBAUER CHARDONNAY
Carneros, CA 2019

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 2020

Dine-in only. Tax and gratuity additional

DINE L.A. MENU - DINNER
OCTOBER 1-15, 2021

Daily 4-10 pm

3 COURSE DINNER FOR TWO \$150
WINE PAIRING \$35 per person (all wines subject to change)

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

TERLAN PINOT GRIGIO
Alto Adige, Italy 2019

ENTRÉE

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

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

30-DAY DRY AGED NEW YORK 25-27 oz. [+\$20]

CHATEAUBRIAND SLICED TENDERLOIN 18-20 oz.

CHOOSE TWO

JUSTIN 'ISOSCELES' CABERNET SAUVIGNON
Paso Robles, CA 2018

ROMBAUER CHARDONNAY
Carneros, CA 2019

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

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