

YACHTSMAN

S T E A K H O U S E

APPETIZERS

ARTISANAL CHEESES	ASSORTED BREAD / SEASONAL ACCOUTREMENTS 17.00
PAPPARDELLE	BEEF SAUSAGE PICCANTE / TOMATO-FENNEL RAGÙ / BABY KALE 14.00
CHARCUTERIE BOARD	LAMB SAUSAGE / SUCKLING PIG / CURED MEATS / ACCOUTREMENTS 16.00
ROASTED HEIRLOOM BEETS	SERRANO HAM / BELLE CHÈVRE / MACHE / CRANBERRY VINAIGRETTE 15.00
CAESAR SALAD	CRISP ROMAINE / PARMIGIANO / COPPA SECCO / FOCACCIA CROUTONS 11.00
NANTUCKET BAY SCALLOPS	“CHOWDA” STYLE / OYSTER CRACKERS / FENNEL / CAPERS / CHORIZO 19.00
STEAKHOUSE “WEDGE”	ICEBERG LETTUCE / BLUE CHEESE / HAZELNUTS / TOMATOES / HERBS 13.00
LOBSTER BISQUE	MAINE LOBSTER / HERBES DE PROVENCE BISCOTTI / ROE CHANTILLY 11.00

ENTRÉES

28-OZ PORTERHOUSE	HERB FRIES / ROASTED GARLIC BUTTER 52.00 <i>DE TOREN “Z” BORDEAUX BLEND / STELLENBOSCH ‘09 16.00</i>
8-OZ CENTER CUT FILET MIGNON	MASHED POTATOES / CABERNET WINE SAUCE 42.00 <i>TWOMEY MERLOT / NAPA VALLEY ‘06 15.00</i>
12-OZ PRIME NEW YORK STRIP STEAK	CARMODY POTATO GRATIN / PEPPERCORN-BRANDY SAUCE 45.00 <i>SILVER OAK CABERNET SAUVIGNON, ALEXANDER VALLEY ‘07 19.00</i>
16-OZ BONELESS RIB-EYE	SWEET ONION JAM / BONE MARROW / BRIOCHE / RED WINE BUTTER 43.00 <i>SIMI CABERNET SAUVIGNON / ALEXANDER VALLEY ‘07 12.00</i>
NEW ENGLAND STRIPED BASS	SALSIFY / PERSIMMON / FENNEL / BROCCOLI RAAB / FINES HERBES 39.00 <i>LOUIS JADOT POUILLY-FUISSÉ / FRANCE ‘10 13.00</i>
HANDMADE RICOTTA CAVATELLI	WILD MUSHROOMS / FALL SQUASH / ROOT SPINACH / TRUFFLE 29.00 <i>CAKEBREAD CELLARS CHARDONNAY / NAPA VALLEY ‘10 16.00</i>
CHICKEN AND DUMPLINGS	POULET ROUGE / PECANS / REDEYE GRAVY / PETITE CARROTS 32.00 <i>CONUNDRUM / CALIFORNIA ‘09 13.00</i>
BRAISED SHORT RIB	BABY ROOT VEGETABLES / HEIRLOOM APPLE / NATURAL JUS 40.00 <i>VILLA ANTINORI / TOSCANA ‘08 12.00</i>
BEEF HANGER STEAK	HERB BUTTER / TRUFFLE FRITES / AÏOLI / GARDEN GREENS 38.00 <i>BENZIGER / SONOMA COUNTY ‘07 11.00</i>

SIDES

CARAMELIZED ONIONS	WHITE BALSAMIC / BUTTER 6.00
TRUFFLE MACARONI & CHEESE	ORECCHIETTE PASTA / REYPENAER 9.00
RAINBOW CARROTS	BERBERE-SPICED / MEDJOL DATES / GINGER 9.00
OVEN-ROASTED BRUSSELS SPROUTS	PLEASANT RIDGE RESERVE FONDUE / ASIAN PEAR 9.00
SAUTÉED MUSHROOMS	GARLIC / CREAM / SHERRY WINE SAUCE 8.00
CREAMED SPINACH	PARMIGIANO-REGGIANO / GRUYÈRE 8.00

AN 18% SERVICE CHARGE IS ADDED FOR PARTIES OF 6 OR MORE

CHEF
DANIEL SICILIA

MANAGER/SOMMELIER
FELIPE POMA

PASTRY CHEF
DERAN LANPHER