

HOUSE OF CARDS



STARTERS

*Octopus

Braised octopus tentacles, harissa marinated and grilled, housemade chorizo, Serrano chimichurri

28

*Beef Tartare

Chopped filet mignon, black garlic, caper berries, watercress, radishes, grated fresh horseradish, gherkins, shallots, rye bread

30

Make it A-5 Wagyu

MP

*Braised Pork Belly

Calvados gastrique, ginger-apple chutney, whipped habanero cheddar, cashew dust

26

*Foie Gras

Pan seared foie gras, wilted Brussels leaves, unagi sauce

32

*Scallops

Seared U-10 scallops, couscous, bacon red pepper marmalade

30

Burrata

Burrata cheese, maple mission figs, fig syrup, mâche young lettuce, pistachio dust, crostini

24

*Royal Osetra Caviar

Fine diced shallots, chopped eggs, crème fraîche, blinis

150 per oz.

With Belvedere vodka flight (6)

230

*Frog Legs

Brined frog legs, battered and fried, shallot and garlic, Beurre blanc, fine herbes

26

SALADS

Roasted Beet Root

Arugula, roasted gold and red baby beet root, striped baby beets, crumbled feta cheese, haricot verts, curried walnuts, red wine vinaigrette

16

HOC Wedge

Iceberg lettuce, housemade blue cheese dressing, blue cheese crumbles, crumbled egg, red onion, bacon bits, cherry tomato

15

Panzanella Salad

Sourdough bread, butternut squash, apples, kale, arugula, curried pecans, aged white cheddar, dried cranberries, aged balsamic vinaigrette

16

ENTRÉES

* Grilled Pork Chop

Grilled French bone-in pork chop, roasted apple and Brussels sprouts, caramelized onions, pomegranate roasted apple demi-glace, pomegranate seeds
50

† Butternut Squash Pasta

Ribbons of butternut squash pasta, chopped kale, tomato confit, quinoa & crushed marcona almonds with green onion pesto
38

Vegan Surf & Turf ‡

Marinated portabella caps, oyster mushrooms, roasted tomatoes, pearl onions, haricot verts, vegan "demi-glace"
38

* Elk Rack

Ancho chile sauce, grilled elk rack
65

* Chilean Sea Bass

Chilean sea bass with Beurre blanc & charred pineapple salsa, asparagus with garlic & lemon oil
55

* Braised Lamb Shank

Chile and citrus braised lamb shank, celeriac purée, wilted greens, slivered almonds, herb oil, reduction sauce
65

* American Rack of Lamb

Roasted garlic and fennel crusted lamb, lemon garlic roasted new potatoes, red wine demi-glace
68

STEAKS

* 8oz Filet Mignon

64

* 16oz NY Strip

70

* 24oz Bone-In Ribeye

90

* 32oz Porterhouse

120

* 10oz American Wagyu Boneless Ribeye

120

* A-5 Japanese Wagyu Filet

48/oz. (2oz. min)

STEAK ACCOMPANIMENTS

Foie Gras Butter 18 • Local Bleu Gouda Cheese 10 • Blackened Scallops 22 • Mushroom Sauce Diane 10
Red Wine Demi-Glace 6 • Caramelized Onions 6 • Sautéed Wild Mushrooms 10 • Smokin' Goat Cheese 10 •
Herb & Bone Marrow Butter 20 • Red Wine Shallot & Herb Butter 12 • Parmesan Horseradish Crusted 12 • 8oz Lobster Tail 50

HOUSEMADE STEAK RUBS

Coffee Chile Rub 5 • Peppercorn Crusted 5 • Montreal 5 • Smoky & Spicy 5 • Cajun 5 • Porcini Mushroom 5

SIDES

Three Cheese Macaroni 10 • Asparagus & Hollandaise 12 • Duck Fat Roasted Rosemary Fingerlings 10
Roasted Brussels Sprouts & Bacon Jam 12 • Garlic Roasted Broccolini 12 • Parmesan Fries 10
Baked Potato 14 • Roasted Garlic Mashed Potatoes 10 • Creamed Corn 10

20% Gratuity Added for Parties of 7 or More • † Vegetarian • ‡ Vegan

* The consumption of raw or undercooked meats, shellfish, poultry, seafood and eggs may increase the risk of foodborne illness.