

# 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

### \*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.