

HOUSE OF CARDS

CHEF KEITH DROZ

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

*Foie Gras

Pan seared A+ foie gras, toasted
brioche, spiced apple purée, grapefruit
chardonnay sauce, grapefruit supremes
32

*Braised Pork Belly Al Pastor

Braised pork belly, pineapple compote,
salsa verde, tortilla soil, red onion
26

*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

*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

† Roasted Butternut Squash Ravioli

Roasted butternut squash, Boursin cheese, housemade ravioli, brown butter sage sauce, toasted pine nuts, fried sage leaves, parmesan cheese
38

* Elk Rack

Ancho chile sauce, grilled elk rack
65

Vegan Surf & Turf ‡

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

* Black Cod

Searred black cod, Beurre blanc, vegetable ragout
48

* 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)

* 12oz Australian Wagyu Delmonico

135

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
Sautéed Caulilini with Shallots & Herb Butter 12

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.