



Bison Tips (GF) 23 sauteed tenderloin, chimichurri sauce	Crispy Brussels Sprouts 13 balsamic glaze, spicy aioli, blistered lemon
Steak Crudo* 26 marinated tenderloin, capers, shallots, robin egg, crostini	Seasonal Soup 10
Hamachi Yellowtail* 25 yuzu ponzu, wakame, yuzu vinaigrette, fried jalapeño	Seasonal Salad (GF) 14
Ahi Poke* 21 poke marinade, sea tangle salad, microgreens, wasabi vinaigrette	Caesar Salad 12 garlic croutons, parmesan, fried capers add chicken +9, steelhead +12, steak +13
Spicy Garlic Edamame (GF, V) 9 tamari, garlic, ginger, chili sauce, fleur de sel	House Salad 11 mixed baby greens, cherry tomatoes, red onion ribbons, cucumber, focaccia crouton, shaved gorgonzola, champagne vinaigrette
	Iconic Cheese Bread 9 four pieces of a classic



Salmon* 13 avocado, furikake, kewpie, scallions	Salmon Belly* 14 lightly torched, cucumber lime, garlic kewpie, mango salsa
Chu Toro (Tuna Belly)* 29 garlic soy vinaigrette, wakame purée, fried pickled ginger	Avocado 12 cucumber, scallions, sesame seeds, ponzu aioli
Ahi Tuna* 15 avocado, sweet ponzu, crispy garlic, bubu arare, scallions	Hamachi* 13 roasted garlic kewpie, microgreens, ponzu, fried onions



all premium cuts are a la carte and served with roasted garlic bulb and fresh rosemary (GF)

Kansas City	52	Rib Eye*	64	Top Sirloin*	45
Bone-In New York*		Bone-in Rib Eye*	75	Rock Salt Roasted	64
Filet Mignon*	59	Tomahawk Rib Eye*	175	Prime Rib	



Frenched Lamb* 48
crisp potatoes, rosemary butter sauce, asparagus

Double Cut Pork Chop (GF) 38
grilled bone-in niman ranch chop, garlic parmesan mashed potatoes, apple and arugula salad

Aqua Terra Cabernet Filet Tips (GF) 39
foraged mushrooms, wine demi, garlic parmesan mashed potatoes, green beans

Steak and Scallops* (GF) 67
filet and scallops, lime basmati rice, asparagus, ponzu butter

Mediterranean Style Chicken 39
sundried tomatoes, artichoke hearts, garlic parmesan mashed potatoes, asparagus



Bison Filet* 83
wild foraged mushrooms, fried leeks

Elk Tenderloin* (GF) 75
brown buttered heirloom carrots, crisp potatoes, bing cherry gastrique, foie gras

Braised Wild Boar Pappardelle 36
mushrooms, herbs, cognac, double cream, cipollini onions, shaved aged parmesan cheese

Bison Burger* 22
arugula, provolone, garlic aioli, pickles, tomato, red onion, ciabatta roll, truffle fries

add pepper bacon +3

Steakhouse Prime Dip 27
prime rib, french baguette, au jus, sauteed red peppers, mushrooms, caramelized onions, provolone cheese



Black Cod (GF) 43
bok choy, shaved fennel, garlic, ginger, cherry tomatoes, fresh oregano

Blackened Steelhead (GF) 38
citrus cajun cream sauce, garlic parmesan mashed potatoes, brown butter heirloom carrots

Seasonal Pacific Northwest Salmon (GF) 46
lime basmati rice, grilled asparagus, champagne beurre blanc

Prawn and Scallop Linguine 46
foraged mushrooms, roasted peppers, andouille sausage, cajun cream sauce

Baked Oysters* 21
butter, herbs, bacon, arugula

Grilled Oysters* 24
half dozen

SIDES TO SHARE 12

Baked Potato (GF)	Brown Butter Heirloom Carrots (GF)
Crispy Brussels	Garlic Parmesan Mashed Potatoes (GF)
Seasonal Vegetables (GF)	Pork Belly Mac & Cheese
Asparagus + Hollandaise (GF)	
Truffle Fries	

PREMIUM CUT ENHANCEMENTS

Grade A Foie Gras	20	Roasted Seasonal Mushrooms	7
Whiskey Peppercorn Sauce	6	Caramelized Onions	6
Oscar Style	15	Cambozola	6

(V) Vegan. (GF) Gluten Free. Prepared gluten free, but we are not a gluten free kitchen and do not have separate cooking equipment to prepare 100% gluten free items. A charge of \$10 will be incurred on any split meal request. A 20% gratuity will be automatically added to the bill for parties of 6 or more. *Can be ordered raw or undercooked. Consuming raw or undercooked foods may increase your risk of foodborne illness, especially in people with certain illnesses.



*nigiri with rice (2pc) or traditional sashimi (5pc),
served with soy, wasabi, ginger, and seaweed cucumber salad*

	N	S		N	S
Salmon*	8	14	Hamachi*	11	17
Salmon Belly*	9	15	Scallop*	16	32
Akami (Lean Tuna)*	13	18	Unagi (Freshwater Eel)*	10	12
O-Toro (Fatty Tuna)*	22	36	Tako (Octopus)*	11	16
Black Cod*	11	18	Ikura (Salmon Roe)*	21	36



Ultimate Tuna Roll* 21
spicy tuna, charred green onion, black garlic, avocado, akami, soy tomato soffrito, charred onion purée, crispy garlic

Skinny Salmon Roll* 18
aleppo pepper honey seasoned salmon, avocado, amaranth, red onion, lemon zest, ponzu aioli

Spring Garden Roll* 19
kombu poached carrot, daikon, beet, shaved cucumber, apple, carrot ginger purée, cilantro lime vinaigrette

Miso Black Cod Roll* 20
seasoned hamachi, garlic aioli, sprouts, miso-cured and torched sable fish, yuzu kosho, carrot ginger purée

Rocky Mountain High Roll* 20
hamachi, serrano pepper, cucumber, lightly cured and seared hamachi, avocado purée, fried onions, micro cilantro



Cocktails

Beach Vibes	14
bacardi 8 year, cherry, orange bitters, simple syrup	
Treasure Chest	21
smoked woodford reserve, orange twist, angostura	
Pink Palette	13
360 huckleberry vodka, huckleberry, lemon sour	
Tokyo Sour	15
suntori toki whisky, lemon, lime, egg white*	
Garden Party	13
hendrick's gin, st. germain, lemon, cucumber, rosemary	
Paper Plane	14
aperol, pendleton whiskey, cynar, lemon	
Royalty	12
empress gin, grapefruit, prosecco, black volcanic salt rim	
Espress Yourself	14
monopolowa vodka, espresso extract, espresso	
Golden Goose	15
grey goose l'citron, elderflower liqueur, lychee extract, prosecco	
En Fuego	18
tanteo spicy tequila, lemon, lime, cointreau, tanteo jalapeno salt rim	
Aviation	16
bombay sapphire gin, lemon, maraschino liqueur, crème de violette	
Japanese Maiden	17
roku gin, tozai snow maiden, sparkling wine	
Konyaku	17
courvoisier, yoshinogawa winter warrior, absolut mandarin	
Utah Blossom	17
momokawa diamond, 5 wives, cointreau, cherry, cranberry, lime	

No Proof Cocktails

Strawberry Guava Delight	7
guava, lime, strawberry, lemon	
Ginger Hibiscus	7
ginger, lemon, lime, hibiscus ginger beer	
Lavender Lemonade	7
lavender syrup, lemon, soda	
Cherry Ricky	7
lime, cherry juice, soda	

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Wine List

	GL	BTL
Pacific Rim “J” Riesling WA	11	42
Paolo Saracco Moscato D’Asti IT		74
Nobilo Sauvignon Blanc NZ	15	58
King Estate Pinot Gris OR		80
Pine Ridge Chenin Blanc-Viognier CA	16	62
Tangent Albariño SP		68
Leese-Fitch Chardonnay CA	15	58
Kendall Jackson Reserve Chardonnay CA		75
Sonoma Cutrer Chardonnay CA		82
Primarius Pinot Noir OR	17	67
Evolution by Sokol Blosser Pinot Noir OR		97
Waterbrook Merlot WA	16	62
Medrano Estate Malbec ARG		70
Seghesio Zinfandel Sonoma CA	14	68
DAOU “The Bodyguard” Red Blend CA		132
Le Volte dell’ Ornellaia IT		147
Il Pavone Barolo IT		179
Hook or Crook Lodi Cabernet Sauvignon CA	10	38
3 Thieves Cabernet Sauvignon CA	12	47
Substance Cabernet Sauvignon WA		62
Twisted Cedar Cabernet Sauvignon CA/UT	15	58
DAOU Cabernet Sauvignon CA		69
Charles Krug Napa Valley CA		128
Duckhorn Cabernet Sauvignon CA		248
SPARKLING WINES		
Jaume Cristalino Cava Rosé SP	12	47
Chloe Prosecco IT	15	58
Argyle Vintage Brut OR		97
Gruet Blanc De Noir NM		80
Ferrari Brut IT		145
Laurent-Perrier Rosé Brut FR		345



Spirits List

	1.5oz
TEQUILA	
Don Julio Blanco	19
Cazadores Blanco	10
Cazadores Reposado	11
Patron Silver	18
Patron Anejo	21
Patron Reposado	20
Tanteo Jalapeno	12
VODKA	
Five Wives	10
Absolut Mandarin	10
Tito's	10
Smirnoff	9
Grey Goose	14
Grey Goose L'Citron	10
Ketel One	14
Monopolowa	10
Stoli Raspberry	10
360 Huckleberry	10
GIN	
Tanqueray	11
Tanqueray 10	14
Bombay	8
Bombay Sapphire	11
Hendricks	13
Roku	12
Empress	14
RUM	
Captain Morgan's Spiced	9
Bacardi Coconut	9
Bacardi Superior	9
Bacardi Limon	9
Myers	9



Spirits List

RUM	1.5oz
Bacardi 8 Ocho	11
Cruzan Hurricane	11
Ron di Barrilito	18
IRISH WHISKEY	
Jameson	11
Bushmills	12
CANADIAN + JAPANENSE WHISKEY	
Canadian Club	9
Pendleton	10
Crown Royal	11
Toki Suntory	14
RYE WHISKEY	
Bulleit	11
Woodford	14
Angel's Envy	32
SCOTCH WHISKEY	
Dewar's	9
JW Black	14
Glenlivet Single Malt	18
Glenfiddich Single Malt	19
Macallan 12	31
BOURBON	
Jim Beam	9
Jack Daniels	10
Maker's Mark	12
Knob Creek	13
Woodford Reserve	14
Bulleit	18
Legent	18
Basil Hayden's Single Barrel	25



Beer List

	GL	BTL
AQUA TERRA Lager	7	
Sierra Nevada Pale Ale	7	
Uinta Trader IPA	7	
Squatter Hop Juicy IPA	7	
Stella Artois		6
Kona Big Wave Golden Ale		6
Pacifico		6
Fat Tire Amber		6



Sake List

	GL	BTL
Tozai Snow Maiden	17	70
Momokawa Silver	14	59
Momokawa Diamond	14	59
Tsuki White Peach Nigori	22	84
Tsuki Super Moon Junmai		105
Wandering Poet		135

Coffee

Espresso / Americano	6
Macchiato	7
Latte / Cappuccino	8

After Dinner Drinks

GL BTL

PORT

Graham's 20 Year Tawny	60	248
Quevedo White Port	17	68
Dow's 2007 Colheita Tawny	40	158

MADEIRA

Broadbent Malmsey 10 Year	45	175
Blandy's Sercial 5 Year	25	95

GRAPPA

Clear Water Distilling Josephine Eau De Vie	58	230
Ransom Spirits	20	78

COGNAC

Courvoisier VS	14
Hennessy VS	16
Remy Martin VSOP	21



Dessert

Chocolate Tarte (GF) 17
dark chocolate, coconut cream

Deconstructed Key Lime Panna Cotta 15
macadamia crunch, fresh blueberries

Sweet Tree 23
fried pastry tossed in cinnamon mix, served with three dipping sauces



Mak-n-Jax's Milkshake Bar

Classic Milkshake (GF) 12
select a base of vanilla, chocolate, strawberry sorbet, or all three,
topped with whipped cream

Mixed Milkshake 15
select a base of vanilla, chocolate, strawberry sorbet, or all three,
then select up to three toppings: chocolate chips, oreo cookies,
chocolate toffee, toasted macadamia crunch or toasted coconut