



CHARLIE PALMER
STEAK

APPETIZERS

		<i>Cold</i>		
SEASONAL MIXED GREENS	11	HOUSE SMOKED SALMON	18	
tobacco red onion, cherry tomato, honey citrus vinaigrette		grilled sourdough, dill crème fraiche		
ICEBERG WEDGE	13	STEAK TARTAR*	19	
applewood smoked bacon, point Reyes blue cheese, hyde's herbs		egg yolk*, fried capers, cornichons, toasted focaccia, whole grains mustard, California olive oil		
CAESAR	14			
petite romaine hearts, anchovy, focaccia crouton, parmesan				
		<i>Hot</i>		
PRAWN COCKTAIL	21			
lemon, louie sauce				
CARAMELIZED DIVER SCALLOPS			19	
sweet corn, roasted red bell pepper				
PORK BELLY			16	
napa cabbage slaw, Chinese five spice, carrot ginger puree				
CRISP ARTICHOKE HEARTS			18	
lemons, vegan garlic aioli (v)				
FRENCH ONION SOUP			13	
focaccia, gruyere cheese				

ENTREES

FILET MIGNON* 8oz, roasted shallot	53	AU POIVRE	9
RIBEYE* 16oz, spring onion	59	ORA KING SALMON*	38
HANGER STEAK* 10oz, chimichurri	45	meyer lemon quinoa, roasted button mushrooms	
FLAT IRON* 8oz, caramelized onions	43		
		CRISPY SONOMA FREE RANGE CHICKEN*	33
		corn scented risotto, asparagus, lemon pan jus	
		KUROBUTA PORK CHOP*	39
		roasted fingerlings, pistachio salmuera, truffle oil	
		LAMB CHOPS*	49
		curried lentils, semi dried tomato, mint pest	

SIDES

ASPARAGUS	9	CP FRENCH FRIES, chipotle aioli	9
SAUTEED MUSHROOMS	9	YUKON GOLD POTATO PUREE	9
ROASTED CORN	9	TWICE BAKED TRUFFLE POTATO	9



"CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS"

WINES BY THE GLASS

For our full wine list, please ask your server for a sanitized copy.

<i>Moscato, Tintero, Moscato d'Asti, Piedmont, Italy</i>	12
<i>Sparkling Wine, Charlie Palmer, "Aureole Cuvee" by Iron Horse Vineyards, Sonoma</i>	15

WHITE

<i>Pinot Grigio, Famiglia Cielo dal 1908, Delle Venezie, Italy</i>	12
<i>Riesling, Trefethen, "Dry Riesling", Oak Knoll, CA</i>	15
<i>Gewürztraminer, Hyland Estates, Willamette Valley, OR</i>	11
<i>Sauvignon Blanc, Cade by PlumpJack, Napa Valley, CA</i>	16
<i>Chardonnay, Frank Family, Carneros, CA</i>	17
<i>Chardonnay, Roland Laventureaux, Chablis, France</i>	17

RED

<i>Pinot Noir, Higher Ground, Central Coast, CA</i>	12
<i>Pinot Noir, Hahn SLH, Santa Lucia Highlands, CA</i>	14
<i>Sangiovese Blend, Villa Antinori, Toscana IGT</i>	17
<i>Merlot, Charles Krug, Napa Valley, CA</i>	13
<i>Malbec, Mi Terruño "Reserve", Mendoza, Argentina</i>	13
<i>Zinfandel, Easton, Amador County, CA</i>	14
<i>Tempranillo, Torres, "Celeste", Ribera Del Duero, Spain</i>	14
<i>Cabernet Sauvignon, Justin Winery, Paso Robles, CA</i>	17
<i>Cabernet Blend, Whitehall Lane, "Tre Leoni", Meritage, Napa Valley, CA</i>	16
<i>Syrah, L'Ecole No. 41, Seven Hills, Walla Walla, WA</i>	22

CLASSIC OLD FASHIONED 18

Woodford Reserve Bourbon / Demerara / Bitters

Profile: Classic Cocktail-Cinnamon, Subtle Spice, Bourbon Forward



CHARLIE PALMER
STEAK

BARREL AGED MANHATTAN 23

Belle Meade Cask Strength Bourbon / Carpano Antica Formula / Bitters

Profile: *Classic Cocktail-Spirit Forward House-Aged In Oak Barrel*

DIRTY BLUE 16

Tahoe Blue Vodka / Olive Juice / Hand Stuffed Bleu Cheese Olives

Profile: *House Original Cocktail-Spirit Forward, Slightly Dirty*