

SPECIALTY COCKTAILS

THE FRANKLIN	12
HOUSE INFUSED CARROT VODKA, TANGERINE CORDIAL, LEMON	
CARLTON DERBY	11
BUFFALO TRACE BOURBON, GRAPEFRUIT, HONEY, THYME	
STORM BORN G&T	13
EMPRESS 1908 ORIGINAL INDIGO GIN, FEVER TREE TONIC, LIME	
ECLIPSE OVER MANHATTAN	14
MAKERS MARK BOURBON, AVERNA AMARO, ANGOSTURA BITTERS	
GORGEOUS GEORGE	11
OAK AGED GIN, ORANGE FLOWER WATER, BLACK TEA, LEMON	
ROAD TO JALISCO	11
HORNITOS REPOSADO, CARA CARA SWEET & SOUR, EGG WHITE	

FROM THE TAP

PFRIEM PILSNER	6
FORT GEORGE "VORTEX" IPA	7

HOUSE SPECIALS

BARREL AGED MANHATTAN	14
-----------------------	----

WINES BY THE GLASS

MAURICE ECARD "LES PERIERES" CHARD 17	14
DEPONTE CELLARS MELON 2019	10
G.D. VAJRA "DRAGON" 18	12
AUDEANT "ROSE" 18	12
IPRANDI "SOAVE" 18	10
GRANVILLE "HOLSTEIN VIN" 2018	15
TURLEY "OLD VINE" ZINFANDEL 18	15
ELK COVE "LA SIRENE" PINOT NOIR 19	13
HUNDRED SUNS GAMAY NOIR 19	13
ROUTE STOCK CAB SAUV 2017	16

NON ALCOHOLIC

SOFT DRINKS	3
COKE, SPRITE, GINGER BEER	
SAN PELLEGRINO SPARKLING WATER	4/7
SMALL / LARGE	
JUICES & HOUSE SODAS	4
ORANGE, GRAPEFRUIT, CRANBERRY, PINEAPPLE TANGARINE	
FRENCH PRESS COFFEE	5/8
SMALL / LARGE	

SPIRITS

VODKA

TITOS	9
BELVEDERE	12
KETEL ONE	10
CHOPIN	12
MEDOYEFF	9
LOCKDOWN	12

TEQUILLA

HORNITOS SILVER	9
HORNITOS REPOSADO	12
PATRON SILVER	12
CORRALEJO ANEJO	12

GIN

BOMBAY SAPPHIRE	9
HENDRICKS	12

RUM

CRUZAN LIGHT	9
MYERS'S	9
RON ZACAPA 23 YR	12

COGNAC

MARTELL BLUESWIFT	12
-------------------	----

BOURBON / WHISKEY/ SCOTCH

ELIJAH CRAIG TOASTED BARREL	12
LAGAVULIN 8YR	12
BUFFALO TRACE	10
KNOB CREEK RYE	10
BASIL HAYDEN'S DARK RYE	14
WOODFORD RESERVE	12
MAKER'S MARK	9
BELVENIE DOUBLEWOOD 12 YEAR	14

LIQUEUR

APEROL	9
PATRON CAFE	11
CAMPARI	9
GRAND MARNIER	9
CHARTREUSE	9
LUXARDO	9
FERNET-BRANCA	12
GODIVA (DARK)	9
LEMONCELLO	9
FRANGELICO	9
BAILEY'S	9
KAHLUA	9
CREME DE VIOLETTE	9
ST. GERMAINE	9
DISARONNO	10

SMALL PLATES

TUNA TATAKI	16
SEARED AND THINLY SLICED YELLOWFIN TUNA, CLASSIC TATAKI SAUCE, WASABI AIOLI, SCALLIONS	
THAI BEEF SALAD	14
SEARED FILET MIGNON CHILLED, TOSSED WITH PICKLES, CILANTRO, BASIL, SCALLIONS, PEANUTS, GINGER & LIME VINAGRETTE, OVER HOUSE GREENS	
BEEF TARTARE	16
MAYO, PICKLES, CAPERS, MUSTARD, EGG YOLK, TOASTED BREAD	
CREAMY DUNGENESS CRAB DIP	18
SERVED WARM WITH TOASTED HOUSE BREAD, HERBS 18 MONTH PECORINO, LEMON	
MUSSELS	16
WHITE WINE & GARLIC CREAM SAUCE, HOUSE BREAD	
TUNA CARPACCIO	13
AIOLI, GREENS, SHAVED GRANA, HOUSE PICKLES	

ENTREES

TRUFFLE ALFREDO	28
SHAVED OREGON BLACK TRUFFLES OVER FETTUCINE IN ALFREDO, WITH BREAD CRUMBS & PECORINO	
CIOPPINO	42
CLAMS, SHRIMP, MUSSELS, CRAB, & SCALLOPS SIMMERED IN OUR SPICY RED SAUCE, HOUSE BREAD	
DUNGENESS CRAB RISOTTO	38
CRAB, SAFFRON, AIOLI, CRAB BUTTER, LEMON, TARRAGON	
PAN SEARED HALIBUT	30
FARRO, CAULIFLOWER PUREE, ROASTED VEGETABLES, & MOUSSELINE	
DUNGENESS CRAB CAKES	26
GREENS, TARTAR SAUCE, LEMON VINAIGRETTE, & PICKLED PEPPERS	
SEAFOOD ALFREDO	30
CLAMS, MUSSELS, SHRIMP, & SCALLOPS STEAMED IN ALFREDO SAUCE OVER HOUSE MADE FETTUCINE	

SOUPS, SALADS & SIDES

CAESAR SALAD	10
MIXED GREEN SALAD	9
"STEAKHOUSE" WEDGE SALAD	12
COCONUT CURRY BISQUE	8
SEAFOOD CHOWDER	10
GARLIC MASHED POTATOES	8
CREAMY BLACK TRUFFLE POLENTA	12
ROASTED CAULIFLOWER WITH MISO	8
GREEN BEANS WITH ROASTED GARLIC	8
GRUYERE "MAC & CHEESE"	10
BROCCOLI WITH SAUCE MORNAY	8
ASPARAGUS WITH HOLLANDAISE	12

FOR THE TABLE

CHEESE BOARD 25

HOUSE MADE BREAD & SAUCES 8

STEAKS & CHOPS

COMES WITH ROASTED GARLIC MASHED POTATOES, AND HERB BUTTER

32 OZ BONE IN RIBEYE
80

16 OZ NEW YORK STRIP
45

6 OZ FILET MIGNON
40

24 OZ PORTERHOUSE
55

DOUBLE THICK PORK CHOP
34

ADD ONS FOR STEAK'S & CHOPS

BLUE CHEESE \$4

HOLLANDAISE \$4

MUSHROOM DEMIGLACE \$6

CHIMMICHURRI \$3

OSCAR \$12

AU POIVRE \$8

8OZ LOBSTER TAIL \$30

CHILLED SEAFOOD

OYSTERS DAILY SELECTION 3EA

CEVICHE 14

TUNA POKE 18

4 JUMBO SHRIMP COCKTAIL 22

SEAFOOD TOWER 75

LARGE FORMAT

INCLUDES CHOICE OF 2 SIDES & BREAD

4LB ALASKAN RED KING CRAB LEGS
LEMON GARLIC BUTTER

175

BEEF WELLINGTON

PUFF PASTRY, MUSHROOM DUXELLE, 14 OZ CENTER CUT FILET MIGNON, MUSHROOM DEMIGLACE

110

EARTH & SEA SIGNATURE

16 OZ NEW YORK, 1LB STEAMED ALASKAN CRAB LEG,
(2) 8 OZ LOBSTER TAILS, CHIMICHURRI, BUTTER,
MUSHROOM DEMI

120