

CRAFTED

Most of our items are gluten free by design throughout the menu.



MUSH 24

Four mushrooms stuffed with three cheeses, fresh crab, house spices and just a touch of chopped jalapenos. Topped with more fresh crab, parsley and smoked paprika.

SHRIMP 21

Massive 6/8 per lb. WILD (not farmed) tiger shrimp! Served with house cocktail sauce and fresh lemon.

HOKKAIDO 32

Dayboat Scallops, sweet corn puree, lime

KUSH 32

½ dozen live kushi oysters served with lemon on the half shell over ice. Ginger mignonette and lemon. While availability lasts.

LAMB 32

½ rack of New Zealand lamb served tepee style with balsamic vinegar reduction and red wine demi glace. From September to May.

BURNT 24

Grand Champion Mayura Station Full blood Japanese Wagyu smoked and braised for over 17 hours to make crispy and juicy burnt ends.

CAULIFLOWER 18

Gluten Free Tempura battered and tossed in a house honey-garlic glaze. Crispy, light and addicting. Vegan without dressing.

RANCH OR BLUE 2

TUNA 17

#1 plus Tuna seared and sliced thin. Served with Japanese BBQ sauce.

SLICED 50

You will cook a variety of cuts of our Australian and Japanese Wagyu table-side that have been sliced thin and served on a platter with a 600 degree hot rock.

HEAVENLY 26

Laotian style beef jerky made from Black Opal 8/9 Top Sirloin. Served warm with lime chili dipping sauce.

CLAMS 22

1.5 lbs. of shells quickly steamed and finished in a creamy white sauce with herbs and toasted bread for dipping.

CLICK HERE

FOR THE CHEFS SUPPER CLUB

OPEN LINK

CHOPPED AND TOSSED SALADS

STRAWBERRY BLEU

12

Mixed greens, fresh sliced strawberries, candied pecans, Rogue River Bleu and balsamic vinaigrette. Topped with apple cider dressing.

CRAB AND AVOCADO LOUIS

16

Avocado, romaine, sauce Louis, crab meat, smoked paprika, egg

CAESAR

11

This classic salad of romaine, Parmesan and creamy dressing is tossed lightly and topped with Grana Padano croutons, Parmesan, fresh grated pepper and a ½ soft boiled egg.

HOUSE SALAD

10

Egg, cheese, bacon, onion, crouton

Served with Granny's Ranch or Bleu.

POTATOES D'RAILED

Created to be part hash brown and part casserole, these smoked and shredded potatoes are combined with creamy brie cheese, salt, pepper and herbs.



MEAT LOVERS

22

Created by our staff and universally agreed that these are almost magical. Three cheeses, sauce, bacon, brisket.

LOBSTER AND CRAB

18

Lobster and Crab meat, white cheddar, Parmesan, sauce Bearnaise.

ROMANOFF STYLE

14

Cheddar, chives, bacon and sour cream.

BAKED POTATO

8

Butter, cheese, bacon, sour cream, chives.

MARKET SIDES

CAULIFLOWER STEAK

10

Pan seared Cauliflower, EVOO, lemon pecan gremolata.

MUSHROOM TRIO

14

Oyster, Shiitake and Portabella with fresh herbs, shallots, garlic and demi glace

FRIED CRISPY BRUSSELS SPROUTS

10

Tossed in vinegar, maple syrup and honey. Topped with fresh grated Parmesan.

ASPARAGUS

10

Salt and pepper blend, garlic and butter, Parmesan cheese, Bearnaise, toasted bread crumbs

WAGYU



We present the most awarded Australian and Japanese beef in the world. Served with roasted garlic and compound butter

AUSTRALIAN WAGYU

Presented in a marble score 8/9 to 9+.

MAYURA STATION FILET MIGNON

World Champion Chocolate Fed Full blood Tajima Wagyu. 7 oz.

ROBBINS ISLAND RIBEYE

Tasmanian Pure blood Tajima Wagyu that live on a remote island year round. 12 oz.

MAYURA STATION NEW YORK STRIP

World Champion Chocolate Fed Full blood Tajima Wagyu. 11 oz.



87

87

87



JAPANESE A5

NEW YORK STRIP, SHIGA PREFECTURE (OHMI)

A5 BMS 11/12 6-7 oz

RIBEYE, HIDA PREFECTURE

A5 BMS 11/12 12 oz.

FILET MIGNON, HOKKAIDO PREFECTURE

A5 BMS 11/12 6-7 oz.

KOBE

Meticulously graded beef known around the world. New York Strip.



135

155

145

180

TOP YOUR STEAK

CARAMELIZED MUSHROOMS AND ONIONS

12

JAPANESE RED KING CRAB LEG

Considered the worlds best.

85

½ SHRIMP SCAMPI

12

ALASKAN BAIRDI CLUSTER

40

ROGUE RIVER BLUE

Awarded the best cheese in the world.

10

OSCAR

Crab, Asparagus, Bearnaise

17

CRAB AND LOBSTER



12 OZ. LOBSTER TAIL	62
Lobster tail from the cold waters of Maine.	
STEAM POT	99
Bairdi Crab, Clams and Shrimp. Served with drawn butter.	
JAPANESE RED KING CRAB LEGS	155
Served with lemon and drawn butter.	
SHRIMP SCAMPI	28
Jumbo 6/8 tiger shrimp sautéed in a butter, garlic and shallot white wine reduction. Finished with herbs and a touch of cream. Bread to chase the sauce.	
ALASKAN BAIRDI CRAB CLUSTERS	85
This little known cousin to the Alaskan Red King is considered by fisherman as the best, sweetest crab. Served in two full clusters that average 16 oz. per cluster.	

DESSERT

BANANA FOSTER	12
Scratch caramel sauce, vanilla ice cream and whipped cream	
CREME BRULEE CHEESECAKE	11
½ Cheesecake and ½ Creme Brulee. Torched table side.	
SLATTERN BROWNIE	17
Fudge style brownie topped with Tillamook vanilla ice cream, whipped cream, strawberries, candied pecans, caramel and chocolate.	

Consuming raw or undercooked meats, poultry, seafood or eggs may increase risk of food borne illness, especially if you have certain medical conditions. A service charge of 6% has been added to all tickets for our amazing kitchen. For groups larger than 5 or all holidays, an additional 22% service charge will be added.