

CHEESE

3 for 19 | 5 for 25

American artisanal & farmhouse cheeses with fresh baguettes, honeycomb, fresh honey dates, quince paste & cherry fig chutney

- bandich cheddar** Fiscalini Farms, San Joaquin Valley, California – firm, nutty, mildly sweet & mellow
- purple moon cheddar** Fiscalini Farms, San Joaquin Valley, California – cabernet sauvignon soaked & moderately sharp sweetness
- aggiano** Beehive Cheese Company, Uintah, Utah – parmesan-style, tangy with butterscotch finish
- marieke gouda** Holland's Family Farm, Thorpe, Wisconsin – slightly nutty & creamy
- pleasant ridge reserve gruyère** Uplands Cheese, Dodgeville, Wisconsin – subtle but rich, delicate but hearty, gruyère style
- mouco colorouge camembert-style** Mouco Cheese Company, Fort Collins, Colorado – washed rind, soft interior with complex flavors
- buttermilk blue** Roth Kase, Monroe, Wisconsin – a classic blue cheese, deliciously creamy & tangy with a clean, sweet finish
- dante sheep** Cedar Grove Cheese, Plain, Wisconsin – slightly sharp, nutty & brown butter flavors with firm, somewhat dry texture
- san andreas sheep** Bellwether Farm, Valley Ford, California – semi-firm, mild, creamy & smooth
- Bermuda triangle goat** Cypress Grove Chevre, McKinleyville, California – soft-ripened, double-rinded with earthy yet mild truffle-like finish
- truffle tremor goat** Cypress Grove Chevre, McKinleyville, California – truffle speckled, velvety, creamy texture with tangy earthiness

STARTERS

- Mediterranean vegetarian mezza** 10
hummus, roasted eggplant purée, marinated olives, roasted peppers, grilled artichokes, feta cheese, pita & lavash
- short rib ravioli** 12
roasted red pepper oxtail sauce & smoked gouda
- charcuterie & deli meats** 14
bresaola, finochietta, wild boar sausage, pork coppa, lamb prosciutto & antelope pastrami with Mendocino mustards
- chilled salmon tasting** 16
house cured gravlax, hot apple-wood smoked Skuna Bay salmon & cold smoked Atlantic salmon with Ikura coho salmon caviar
- Australian kobe wagyu beef seared carpaccio** 16
wild arugula, roasted tomatoes, aggiano cheese, vegemite dressing with smoked black sea salt & extra virgin olive oil
- 🔪 big-eye tuna** 18
raw big-eye tuna sesame crusted planks, spicy chopped tartare & sashimi strips on seaweed radish salad with chili soy sauce
- basil-fed escargot** 18
garlic roasted snails in shiitake mushroom & tomato basil ragout with parmesan cream & warm pita
- shrimp** 18
chilled wild natural shrimp with coconut curry greek yogurt sauce, cilantro lime aioli, cocktail sauce & seaweed salad
- 🔪 oysters on the half shell (6 piece choice of tasting or variety)** 22
Rasperry Point, Prince Edward Island, Canada: salty taste, clean flavor with delightful sweet finish
Bluepoint, Long Island Sound, Connecticut: the “real” deal; large, plump & juicy; mildly salty
Quonset Point, Narragansett Bay, Rhode Island: salty, fresh ocean flavor; finishes mild
- 🔪 chilled seafood tower for 2** 32pp
Maine lobster tail, oysters, clams, wild shrimp, steamed mussels, marinated sardines, octopus & Hawaiian ocean salads

SOUPS

- wild mushroom soup** creamed wild mushrooms & micro herbs 9
- wagyu Kobe-style beef chili** Texas style chili with wagyu-Kobe beef, smoked bacon, crème fraîche & chive 9
- vegetarian heirloom tomato soup** basil, garlic & feta sourdough croutons 9
- Maine lobster bisque** creamed fresh roasted Maine lobster 11
- soup tasting trio** choice of a sampling of any 3 of the above soups 11

SALADS

- garden mesclun greens** baby lettuces, cucumber, sundried tomatoes, fennel, radish & black currant balsamic vinaigrette 8
- baby iceberg lettuce** slow roasted plum tomatoes, smoked bacon, crumbled buttermilk blue cheese with blue cheese dressing 8
- arugula & watercress** spiced almonds, goat cheddar & lemon confit dressing 8
- hearts of romaine & baby romaine “Caesar”** garlic anchovy dressing, fresh anchovy, parmesan & focaccia croutons 10
- grilled steak salad** medium rare Vegas strip steak on arugula & watercress with roasted tomatoes, artichokes & umami dressing 16

VEGETABLES, GRAINS & POTATOES

- Yukon mashed potatoes** roasted garlic & chive 8
- French-fried potatoes** homemade tomato ketchup & mustard aioli 8
- exotic grains tasting trio** quinoa & corn pilaf, organic farro piccolo & California wild rice 8
- roast sweet corn** sweet red pimento butter 10
- deep-fried baked potato wedges** pancetta, parmesan, smoked sea salt & rosemary 10
- creamed organic baby spinach** roasted garlic & parmesan cream 10
- grilled asparagus** lemon olive oil 10
- baby French green beans “casserole”** sweet onions, crisp mangalitsa bacon, exotic mushroom cream sauce & onion crisps 10
- slow roasted Idaho russet potato** baked with sea salt & olive oil 10
- grilled Japanese eggplant, baby artichoke, zucchini & yellow squash** fresh mozzarella, parmesan & ratatouille sauce 10
- sautéed organic exotic mushrooms** baby shiitake, royal trumpet, oyster, nameko, maitake & hon shimeji organic mushrooms 12
- lyonnaise potato gratin** roasted onion & cheddar sauce with sour cream & chives 12
- baked truffle macaroni & cheese** torchio pasta in truffled white cheddar brie sauce with porcini mushroom panko crust 15
- lobster risotto** steamed Maine lobster with mascarpone & parmesan cheeses in organic risotto rice 20

🔪 Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, elderly, & individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

chef de cuisine: kenneth fazel

sous chef: christopher mahoney

NATURAL MEAT - all our meat is sourced from ranchers that raise their animals humanely, fed with no animal by-products & without the use of growth hormones or antibiotics

FILET MIGNONS

range-fed, Silver Fern Farms, New Zealand beef (boneless 8 oz)	41
black angus Omaha beef (boneless 8 oz)	43
black angus Omaha beef (boneless 12 oz)	53
wagyu Kobe-style beef, Dixon Ranch, North Dakota (boneless 8 oz)	80

STRIP LOINS & PORTERHOUSE

New York strip, range-fed beef, Silver Fern Farms, New Zealand (boneless 14 oz)	44
Kansas City strip, black angus beef, dry-aged (bone-in 16 oz)	47
porterhouse, black angus beef, dry-aged (24 oz)	58

RIBEYES

range-fed beef, Silver Fern Farms, New Zealand (boneless 14 oz)	48
range-fed bison, Durham Ranch, Wyoming (boneless 14 oz)	49
black angus beef, dry-aged (bone-in 20 oz)	52
wagyu Kobe-style beef, Dixon Ranch, North Dakota (boneless 12 oz)	75
Japanese Kobe wagyu beef (A-5 grade), Japan (boneless 8 oz)	95

TOP SIRLOINS

black angus beef (10 oz)	35
range-fed bison, Durham Ranch, Wyoming (10 oz)	35
wagyu Kobe-style beef, Snake River Farms, Idaho (10 oz)	40

SPECIALTY BUTCHER CUTS

black angus beef flat iron (10 oz)	25
black angus beef Vegas strip steak, Creekstone Farms, Kansas (10 oz)	25
lamb shank, Anderson Ranch, Oregon <i>braised free-range hind shank of Oregon lamb with stewed Sea Island red peas</i>	25
Yankee beef pot roast <i>braised range fed beef chuck, roasted baby root vegetables & heirloom fingerling potatoes in rosemary beef sauce</i>	28
Berkshire kurabuta pork chop <i>Heritage Farms, Iowa</i> (16 oz)	34
bison osso buco, Durham Ranch, Wyoming <i>braised free-range bison shank on creamy potatoes with roasted pepper bison reduction & barbecued sweet onions</i>	42
lamb tasting, Anderson Ranch, Oregon <i>lamb rack chop, lamb loin porterhouse & garlic rosemary lamb sauce</i>	48

GAME, POULTRY & BURGERS

wild game tasting, Broken Arrow Ranch, Texas <i>Nilgai antelope osso buco, axis venison medallion & wild boar loin with farro, fig chutney & huckleberry venison reduction</i>	36
organic free-range jidori half chicken <i>whiskey braised chicken with tasso ham, roast peppers, crimini mushrooms & potato dumplings in dark chicken sauce</i>	25
surf, turf & air wagyu Kobe burger <i>fresh, house ground & grilled American wagyu kobe-style beef, crab-tail medallion & crispy duck bacon in potato brioche bun with watercress, oven-roasted tomatoes, seaweed artichoke slaw, truffle caviar aioli & homemade ketchup</i>	30

SEAFOOD

all of our wild-harvested or farmed seafood is sourced from suppliers that share our philosophy of sustainability to preserve our waters for future generations

Hawaiian big-eye tuna <i>seared tuna loin with marinated sea asparagus & sweet chili pepper vinaigrette</i>	34
Maine sea scallops <i>seared diver-caught day-boat jumbo scallops, roasted corn quinoa & avocado lobster blue crab guacamole</i>	34
Canadian Skuna Bay salmon <i>pan-roasted salmon fillet on organic farro pilaf with heirloom tomato & cucumber pico de gallo</i>	34
Lake Superior whitefish <i>sautéed whitefish fillet on wild rice with roasted pimento sauce & grilled leeks</i>	34
seafood tasting platter <i>sea scallop & quinoa; crabtail medallion & sea asparagus; whitefish & wild rice; salmon & farro pilaf</i>	44
petite Maine lobster ravioli <i>braised de-shelled petite lobster in lobster alfredo sauce with lobster ravioli</i>	44
cold water rock lobster tail <i>butter roasted</i>	49
2.25 lb Maine lobster <i>braised de-shelled large lobster in lobster tarragon cream sauce</i>	69

COMPANIONS

béarnaise sauce	3	roasted beef bone marrow	5
hollandaise sauce	3	smoky caramelized onions in white verjus reduction	5
red wine sauce	3	smoked Hudson Valley duck bacon	6
green peppercorn cream sauce	3	sautéed Hudson Valley foie gras	10
exotic mushroom sauce	3	pan-seared Alaskan king crabtail medallion duo	14
melted blue cheese	3	pan-seared Maine sea scallops (3 each)	21
smokin' fire-hot 3-chili pepper hot sauce	3	braised petite shell-free 1 ¼ lb Maine lobster	39
ghost chili (bhut-jolokia), chipotle & red thai chili peppers			



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18% gratuity added to parties of 8 or more