

DINE L.A. MENU - DINNER  
SEPTEMBER 1-18, 2020

Sunday-Thursday 4-10pm Friday-Saturday 4pm-11pm

3 COURSE DINNER FOR ONE \$65 WINE PAIRING \$30

FOR ONE

FIRST COURSE

CHOOSE ONE

WILD JUMBO SHRIMP COCKTAIL  
traditional cocktail sauce

BABY ROMAINE CAESAR  
Grana Padano and croutons

BRAISED MEATBALLS  
tomato sauce, mozzarella and garlic bread

CHARCUTERIE BOARD  
choice of two meats and one cheese

FABJO OBERTO  
La Morra, Barolo, Piedmont, Italy 2015

ENTRÉES

ACCOMPANIED BY ROASTED HEIRLOOM POTATOES

FARMED BRITISH COLOMBIA ATLANTIC SALMON  
pork belly and chive oil

PRIME SIRLOIN CAP STEAK 12 oz.  
maitre d' butter

FILET MIGNON 8 oz.  
Double R Ranch with chimichurri sauce

WILD ROSS SEA CHILEAN SEA BASS  
MSC certified

30-DAY DRY AGED BONE-IN NEW YORK 16-18oz.  
Bordelaise sauce [+\$5]

AMERICAN WAGYU RIBEYE 12 oz.  
Snake River Farms [+\$20]

CHOOSE ONE

ROMBAUER CHARDONNAY  
Carneros, CA 2019

JUSTIN 'ISOSCELES' CABERNET SAUVIGNON  
Paso Robles, CA 2016

DESSERT

CHOOSE ONE

OLD FASHIONED CHOCOLATE CAKE  
raspberry sauce and whipped cream

CARAMEL BREAD PUDDING  
vanilla bean ice cream and red sea salt

ROSEN'S NEW YORK CHEESECAKE  
strawberry sauce and whipped cream

SARACCO MOSCATO D'ASTI  
Piedmont, Italy 2019

Dine-in only. Tax and gratuity additional

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**FOR TWO**

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CHOOSE TWO

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*traditional cocktail sauce*

**BABY ROMAINE CAESAR**  
*Grana Padano and croutons*

**BRAISED MEATBALLS**  
*tomato sauce, mozzarella and garlic bread*

**CHARCUTERIE BOARD**  
*choice of two meats and one cheese*

**FABIO OBERTO**  
*La Morra, Barolo, Piedmont, Italy 2015*

**ENTRÉE**

CHOOSE ONE OF OUR SHAREABLE STEAKS  
ALL ACCOMPANIED BY ROASTED HEIRLOOM POTATOES

30-DAY DRY AGED BONE-IN RIBEYE STEAK 26-28 oz.

30-DAY DRY AGED PORTERHOUSE STEAK 26-28 oz.

CHATEAUBRIAND SLICED TENDERLOIN 18-20 oz.

CHOOSE TWO

**ROMBAUER CHARDONNAY**  
*Carneros, CA 2019*

**JUSTIN 'ISOSCELES' CABERNET SAUVIGNON**  
*Paso Robles, CA 2016*

**DESSERT**

CHOOSE TWO

**OLD FASHIONED CHOCOLATE CAKE**  
*raspberry sauce and whipped cream*

**CARAMEL BREAD PUDDING**  
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