

DINNER

JOSIEWYATT'S GRILLE

APPS

PORK BELLY TACOS (GF) 13

corn tortilla, cabbage, pico de gallo, red chili adobo, tomatillo crema

FRIED ROCK SHRIMP 16

sesame seeds, cilantro oil, sriracha sauce

TOGARASHI SEARED TUNA* 18

mixed greens, soy beans, shallots, cucumber, miso dressing

SOUP

LOBSTER BISQUE 14

black truffle crust

SOUP OF THE DAY 10

SALADS

CAESAR SALAD* 11

croutons, parmesan, anchovies, house made caesar dressing

ICEBERG WEDGE (GF) 11

cherry tomato, bleu cheese, nueske's bacon, bleu cheese creme

STEAKS (GF)

10 oz **DOUBLE R PRIME DRY AGED
BASEBALL CUT*** 26

12 oz **DOUBLE R PRIME NEW YORK*** 40

8 oz **HAND-CUT CERTIFIED ANGUS
BEEF FILET*** 24

16 oz **DOUBLE R PRIME RIB EYE*** 58

PRIME RIB (GF)

12 oz **JOSIE CUT*** 25

20 oz **WYATT CUT*** 37

SAUCES

BÉARNAISE* (GF) (V) 5 **CHIMICHURRI** (GF) (V) 4 **MAITRE D' HOTEL BUTTER** (V) 4

HORSERADISH CRÈME FRAICHE (GF) (V) 5 **THREE PEPPERCORN** 4

SHAREABLES

STEAK FRIES (V) 9 **GARLIC WHIPPED YUKON GOLD POTATOES** (GF) (V) 10

BAKED MAC & CHEESE (V) 12 **ROASTED BRUSSELS SPROUTS WITH NUESKE'S BACON** (GF) 13

GRILLED BROCCOLINI WITH GARLIC CHIPS AND ASIAN DRIZZLE (V) 10

CREAMED SPINACH WITH CRISPY SHALLOTS (V) 10

ENTREES

HALF ROASTED CHICKEN (GF) 26

polenta, roasted cauliflower, chicken jus

GRILLED LOCH DUART SALMON* (GF) 28

roasted marble potatoes, creamed spinach, white balsamic vinaigrette

**CURRIED CAULIFLOWER & CHICKPEA
STEW** (GF) (V) 20

roasted cauliflower, chickpeas, onions, carrots, celery, coconut milk, jasmine rice

EXECUTIVE CHEF ROBERT GILBERTSON

(GF) gluten free | (V) vegetarian | (V) vegan

**These items may be served raw or undercooked, or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*