



# FATHER'S DAY DINNER

## STARTERS

**PRIDE OF THE CROWNS SALAD** little gem and butter lettuces, bacon, toasted walnuts, green onions, Gruyère, croûtons, herbes de Provence dressing 16

**CAESAR SALAD\*** little gems, Grana Padano, toasted panko 15

**FRIED CALAMARI** malt vinegar aioli, lemon 24

**OYSTERS ON THE HALF SHELL\*** cocktail sauce, horseradish, lemon  
six 25 | twelve 48

**LOBSTER BISQUE** croûtons, chives 16

**SHRIMP COCKTAIL** cocktail sauce, lemon 24

## MAINS

### FEATURING WESTHOLME AUSTRALIAN WAGYU ROASTED PRIME RIBS OF BEEF

includes Yorkshire pudding, whipped cream horseradish, au jus, and choice of two:  
Lawry's creamed corn, creamed spinach, mashed Idaho® potatoes

**CALIFORNIA CUT\*** 67 | **CROWN CUT\*** 83 | **HENRY VIII CUT\*** 125

Hand-carved from Westholme's nature-led Australian Wagyu, and descended from prized Japanese Black lineage – the genetic foundation of the world's most expressive marbling. Born on 16 million acres of northern rangelands and grain finished for depth and composure, this BMS 4–5 cut shows a refined lattice of marbling that surpasses USDA Prime, rendering into a clean, silky, buttery richness with precise beef clarity and an elegant, lingering finish.

### ROASTED PRIME RIBS OF BEEF

**CALIFORNIA CUT\*** 51 | **FIVE CROWNS CUT\*** 65 | **HENRY VIII CUT\*** 78

Certified Angus Beef®, Yorkshire pudding, whipped cream horseradish, au jus, and choice of two: Lawry's creamed corn, creamed spinach, mashed Idaho® potatoes

**FILET MIGNON\*** 8oz, Linz Heritage Reserve 63 | Upgrade to Neptune add 13

**LUMINA LAMB CHOPS\*** herb-crust, caramelized onion purée, bordelaise sauce 69

**ORA KING SALMON\*** sweet potato purée, Tuscan kale, brown butter sauce 47

**ROASTED HALF JIDORI CHICKEN** fingerling potatoes, honey roasted carrots, chicken jus 37

**SWEET POTATO RISOTTO** crispy shaved Brussels sprouts, toasted pecans,  
Parmigiano-Reggiano 33

## SIDES

**CREAMED SPINACH** 9 | **CREAMED CORN** 9

**SAUTÉED SPINACH** 9 | **GREEN BEANS** 12 | **MASHED IDAHO® POTATOES** 9

**ROASTED CARROTS & SPRING PEAS** mint butter 14

## DESSERT

**CRÈME BRÛLÉE** vanilla bean, seasonal berries 14

**C.C. BROWN'S HOT FUDGE SUNDAE** vanilla bean ice cream, almonds 13

**PEACH COBBLER** 14 à la mode add 3

\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server to any food allergies.

## \*\*\* SPECIALTY COCKTAILS \*\*\*

Ask your server about today's special 15 | 18

### FEATURED

#### BIG RED

Tullamore D.E.W. Irish whiskey,  
ginger beer, strawberry, lime  
*Served on the rocks 17*

#### FIVE CROWNS OLD FASHIONED

Woodford Reserve Bourbon, Luxardo  
cherry,

Angostura bitters

*Served on a perfect cube 17 | Smoked 18*

#### THE SECRET GARDEN

Chopin Potato Vodka, lemon, lavender  
syrup, sugar rim

*Served up 18*

#### WEST END

Hendrick's Gin, lime, simple syrup,  
cucumber, elderflower syrup, soda

*Served on the rocks 18*

#### WHITE LOTUS

Prosecco, plum wine, lychee, dragon fruit

*Served on the rocks 16*

#### MAD MEN

1792 Small Batch Bourbon, Calvados,  
Averna, Turkish bitters

*Served up 19*

#### MATCHA IN PARADISE

green Thai tea-infused Myers's Platinum  
Rum, brown sugar syrup, coconut milk

*Served tall on the rocks 16*

#### SMOKE & MIRRORS

cucumber-infused Siete Leguas Blanco  
Tequila, 400 Conejos Mezcal, Chateau Aloe

Vera Liqueur, lime juice

*Served on the rocks 18*

## \*\*\* MOCKTAILS \*\*\*

#### IT'S NOT EASY BEING GREEN

green Thai tea, coconut milk, brown  
sugar syrup

*Served on the rocks 10*

#### COOL LIKE A CUCUMBER

lime, simple syrup, cucumber,  
elderflower syrup

*Served on the rocks 10*

#### LYCHEE LABUBU

lychee, dragon fruit, lemon juice

*Served on the rocks 10*

## \*\*\* FINE WINES \*\*\*

#### CASTELLO BANFI BRUNELLO DI MONTALCINO Italy

60z 34 | 90z 51 | btl 132

#### HEITZ CELLAR CABERNET

SAUVIGNON Napa Valley

60z 32 | 90z 48 | btl 127

#### ORIN SWIFT MACHETE

RED BLEND California

60z 28 | 90z 42 | btl 109

Vintages and selections are subject to change without notice.

## \*\*\* WINES \*\*\*

60z/90z/btl

### FEATURED WINES FROM MARTIN RAY VINEYARDS & WINERY

#### SAUVIGNON BLANC

Russian River Valley  
13/19/49

#### CABERNET SAUVIGNON

Napa Valley  
15/22/58

#### PINOT NOIR

Sonoma Coast

14/21/54

## WHITE

FREIXENET CARTA NEVADA Spain Cava 187ml 15

POMMERY France Brut Champagne 187ml 44

VEUVE DU VERNAY France Brut Rosé Sparkling 187ml 25

PACO & LOLA Spain Albariño 16/24/62

GIRLAN Italy Pinot Grigio 14/21/54

LOVEBLOCK Marlborough, Sauvignon Blanc 15/23/60

New Zealand

LES PIERRES GRISES Saint-Veran, White Burgundy 16/24/62

France

SONOMA-CUTRER Russian River Chardonnay 18/27/72

Valley

ROMBAUER Carneros Chardonnay 23/35/92

## RED

PATZ & HALL Sonoma County Pinot Noir 25/38/100

POST & BEAM BY FAR NIENTE Cabernet Sauvignon 20/30/78

Napa Valley

GRGICH HILLS ESTATE Cabernet Sauvignon 25/38/100

Napa Valley

PAOLO SCAVINO Italy Nebbiolo 18/27/72

LA RIOJA ALTA Rioja, Spain Rioja Reserva 18/27/72

BEDROCK WINE CO. Sonoma Zinfandel 17/26/66

ZORZAL GRAN TERROIR Malbec 16/24/62

Argentina

## \*\*\* HAND-CHOSEN ALES \*\*\*

### DRAFT

#### FLASHPOINT BREWING

Rotating Ale 10

#### BOOMTOWN LAS PALMAS

Pale Ale 9

#### RUSSIAN RIVER

STS Pilsner 9

#### GREEN KING OLD

SPECKLED HEN

English Special Bitter 10

#### RUSSIAN RIVER BREWING

Rotating IPA 11

#### GUINNESS

Dark Irish Stout 10

#### LA CHOUFFE

Belgian Blond 13

#### ALMANAC SEASIDE

West Coast IPA 10

#### STONE DELICIOUS

IPA 10

#### SMOG CITY SABRE- TOOTHED SQUIRREL

Amber Ale 12

#### CALIDAD

Mexican Lager 9

#### CRISPIN ORIGINAL

Cider 8

#### NO & LOW

#### BITBURGER 0.0

German Pilsner 6

#### ATHLETIC BREWING

IPA 6

#### ATHLETIC BREWING

Golden Ale 6

#### GUINNESS 0 6

#### HEINEKEN 0.0 6

## FINE SPIRITS and HAND-CHOSEN ALES

Ask your server for our extended list.