



LEGENDARY EATS

Served Wednesday-Sunday, 4pm-close

STARTERS

CANDIED PORK BELLY 14

House-smoked pork belly, peppered apple cider vinegar caramel

STEAK BITES* 18

Seared USDA Prime beef, Gorgonzola cream, crisp russet fries

SHRIMP COCKTAIL 20

Smoked cocktail sauce, chiffonade romaine GF

CRAB CAKES 22

Dungeness crab, red onion, pepper, cream cheese,
pineapple cilantro chili sauce

CHARCUTERIE 28

Artisan cheeses, fig jam, cured meats,
smoked garlic honey mustard, crackers GF

SOUP & SALADS

MASSELOW'S GREEN SALAD 10

Mixed greens, roasted tomato, toasted almond,
Cougar Gold, balsamic vinaigrette GF

CAESAR SALAD 13

Romaine, Parmesan, house-made croutons, Caesar dressing, lemon

BURRATA SALAD 14

Spring mix, grilled peaches, cherry tomato, basil, mint,
toasted pine nuts, olive oil, balsamic vinaigrette

COBB SALAD 20

Romaine, mixed greens, cucumber, red onion fritz,
bacon, tomato, egg, bleu cheese dressing

Add Tenderloin Tips* 9

Add Smoked Salmon 5

Add Garlic Chicken 4

SOUP DU JOUR 13



ENTRÉES

DOUBLE SMASH BURGER* 16

American cheese, caramelized onion, Thousand Island, crisp russet fries

PAN-SEARED HALIBUT* 53

Asparagus risotto, preserved lemon beurre blanc, strawberry purée, sweet basil champagne slaw

PAN-ROASTED FRENCHED CHICKEN 36

Irish champ potato, roasted vegetable, pear pancetta cream sauce, whiskey glaze GF

HUCKLEBERRY CRUSTED SALMON* 40

Chinese black rice, roasted vegetable, shiitake, pistachio, huckleberry purée, chive oil GF

STEAKS & CHOPS

Simply chargrilled with sea salt and cracked Tellicherry pepper, finished with garlic thyme tallow, russet purée, and seasonal vegetable.

12OZ USDA CHOICE COULOTTE* 37

14OZ USDA PRIME NEW YORK* 61

BONE-IN PORK CHOP 42

Barley risotto, mustard Brussels sprouts, charred apple purée, pear and apple matchsticks

DESSERTS

LEMON POSSET 13

Silky lemon pudding, fresh berries

ESPRESSO CHILE TORTE 13

Flourless chocolate cake, espresso chile salted caramel, white chocolate espresso mousse, spiced dark chocolate ganache, cacao nibs GF

Our kitchen prepares food that may contain or come into contact with the same surfaces of the following allergens: milk, eggs, fish, shellfish, tree nuts, peanuts, wheat (gluten), and soy.

Please inform your server of any food allergies. Not all ingredients are listed on the menu.

*Eating raw or undercooked meats, shellfish, eggs or poultry may increase your risk for foodborne illnesses. 8/4/26



SEASONAL DRINKS

PERFECT MANHATTAN 16

Maker's Mark 46,
sweet and dry vermouth, bitters

VIEUX CARRÉ 16

Knob Creek rye, Hennessy V.S.O.P,
sweet vermouth, Bénédictine, bitters

RUSTY NAIL 16

Monkey Shoulder, Drambuie

ESPRESSO MARTINI 16

Tito's, Kahlúa, dark roast, cream

CUCUMBER LAVENDER COLLINS 16

Hendrick's Gin, St-Germain,
lavender simple syrup, lemon, soda

FRENCH 75 16

Tanqueray, Gruet Brut, lemon, simple syrup

CADILLAC MARGARITA 16

Patrón, Cointreau, Grand Marnier, lime



FEATURED OFFERINGS

Ask your server for details and our full selection.

WHISKEY

Woodford Reserve | 9.25
Bulleit Bourbon 10 Year | 10
Bulleit Rye | 8
Redbreast 12 Year | 12
Blanton's | 12.50
Angel's Envy Rye | 17

SCOTCH

Monkey Shoulder | 7.50
Balvenie 12 Year | 15
Balvenie Caribbean Cask 14 Year | 18
Macallan 12 Year | 19
Macallan 18 Year | 83
Macallan 25 Year | 200
Johnnie Walker Double Black | 12
Johnnie Walker Blue Label | 57
Laphroaig 10 Year | 17.25

CIGARS

ROOM101
ROCKY PATEL
LA PALINA
ALEC BRADLEY
DREW ESTATE
COHIBA