



LEGENDARY EATS

Served Wednesday-Sunday, 4pm-close

STARTERS

CANDIED PORK BELLY 14

House-smoked pork belly, peppered apple cider vinegar caramel GF

STEAK BITES* 18

Seared USDA Prime beef, Gorgonzola cream, crisp russet fries

SHRIMP COCKTAIL 20

Smoked cocktail sauce, chiffonade romaine GF

CRAB CAKE 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

Grilled beefsteak tomato, basil, olive oil, balsamic reduction GF

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 SEA BASS* 53

Preserved lemon asparagus risotto,
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,
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* 35

14OZ USDA PRIME NEW YORK* 56

BONE-IN PORK CHOP 41

Creamy polenta, wilted spinach, tomato,
mushroom marsala demi-glaze

DESSERTS

SUMMER GALETTE 12

Sabayon, custard, fresh fruit

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. 3/27/25



CRAFT YOUR OWN SIGNATURE COCKTAIL

OLD FASHIONED 16

Bourbon: Buffalo Trace, Bulleit, or Maker's Mark
Bitters: Angostura, black walnut, ginger,
orange, or Peychaud's

MANHATTAN 16

Bourbon: Buffalo Trace, Bulleit, or Maker's Mark
Bitters: Angostura, black walnut, ginger, orange, or Peychaud's
Vermouth: Carpano Antica or dry

SEASONAL DRINKS

OLD PIRATE 16

Captain Morgan Private Stock,
pecan simple syrup, ginger bitters

PINEAPPLE JALAPEÑO MARGARITA 16

Don Julio Reposado, blood orange liqueur,
pineapple juice, lime juice, agave



FEATURED OFFERINGS

Ask your server for details and our full selection.

WHISKEY

Woodford Reserve | 9.25
Bulleit Bourbon 10 Year | 10
Bulleit Rye | 9
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 Gold Label Reserve | 20
Johnnie Walker Blue Label | 57
Laphroaig 10 Year | 17.25

CIGARS

ROOM101
ROCKY PATEL
LA PALINA
ALEC BRADLEY
DREW ESTATE
FLVR