

Appetizers

PACIFIC GULF SHRIMP COCKTAIL ~ 12
Court Bouillon, Wasabi Cocktail Sauce, Lemon

JUMBO LUMP CRAB CAKE ~ 14
Chipotle Aioli, Avocado Mousse

SHRIMP BRUSCHETTA ~ 10
Sautéed Garlic Butter Prawns, Truckee
Sourdough Bread

AVOCADO & CRAB TEMPURA ~ 15
Grapefruit and Frisee Salad, Orange Vinaigrette

WOK FRIED RIBS ~ 9
Mongolian BBQ, Asian Slaw

COCONUT SHRIMP ~ 14
Coconut, Pineapple Ginger Chutney

BOURSIN MUSHROOMS ~ 9
Boursin Cheese Filled Mushroom Caps, Tempura Fried,
Horseradish Dipping Sauce

FRENCH ONION SOUP ~ 7
Crouton, Swiss Cheese Gratin

"BLT" WEDGE SALAD ~ 8
Iceberg Lettuce, Cherry Tomatoes, Bacon, Point Reyes
Blue Cheese Dressing

CAESAR SALAD ~ 8
Romaine Hearts, Parmesan Reggiano Cheese,
White Anchovy, Croutons

MIXED FIELD GREENS ~ 6
Granny Smith Apples, Goat Cheese,
White Balsamic Vinaigrette

Entrées

Served with choice of House Salad or Lobster Bisque

Prime Rib

100% USDA Certified Choice 28-day Aged Beef, Rock Salt Roasted
Served with Potato Puree, Baby Vegetables, Au Jus & Horseradish Cream

8 oz English Cut ~ 19

12 oz ~ 27

10 oz ~ 23

16 oz ~ 33

32 oz ~ 52

Blackened Add 2

Steaks

Our Steaks are 100% USDA Certified Choice 28-day Aged Beef
Served with Potato Puree, Baby Vegetables & Red Wine Reduction

NEW YORK STRIP
8 oz ~ 20 16 oz ~ 34

BONE-IN RIBEYE
14 oz ~ 36

FILET MIGNON
6 oz ~ 20 10 oz ~ 32

PORTERHOUSE
20 oz ~ 52

House Specialties

BROWN SUGAR BRINED DOUBLE CUT PORK CHOP ~ 29
Cassidy's Mac n Cheese, Green Beans & Bacon, Apple Cider Gastrique

STEAK FRITES ~ 26
Marinated Hangar Steak, Pommes Frites, Béarnaise, Demi

SAN FRANCISCO CIOPPINO ~ 32
Clams, Mussels, Shrimp, Scallops, Lobster & Salmon in a Tomato Garlic Broth

CHICKEN MARINARA ~ 22
Garlic Chicken, Mushrooms, Spinach, Artichokes, Sun-dried Tomatoes

FILET OSCAR ~ 34
Jumbo Lump Crab, Asparagus, Béarnaise

FISH OF THE DAY ~ 22
Chive Mashed Potatoes, Vietnamese Vegetable Slaw, Soy Butter

SHRIMP SCAMPI LINGUINI ~ 22
Sautéed Gulf Shrimp, Scampi Butter & Tomato served over Linguini

COLORADO LAMB CHOPS ~ 34
Falafel, Cucumber & Tomato Salad, Mint Demi

MAINE LOBSTER TAIL ~ 49
Two 5 oz Cold Water Tails, Drawn Butter, Lemon

Sides

MAC N CHEESE ~ 9
LOADED BAKED POTATO ~ 7

SAUTÉED MUSHROOMS ~ 6
CREAMED SPINACH ~ 6
GREEN BEANS & BACON ~ 6

POMMES FRITES ~ 6
STEAMED ASPARAGUS ~ 6

Desserts & Beverages

FRESHLY BAKED & PREPARED AMERICAN CLASSICS ~ 6.50

HOT COFFEE, GOURMET TEA & SOFT DRINKS ~ 2.25

An 18% gratuity charge will be added for parties of 8 or more.