

enoSTEAK

INTRODUCTION

WEDGE SALAD

Point Reyes Blue Cheese, Bacon, Shaved Onion, House Buttermilk Dressing

eno SIGNATURE CHEESE & MEAT BOARD

Farmer's Market Accompaniments

SPRING PEA SALAD

Toasted Almonds, Feta, Carrot

SCALLOP CRUDO

Radish, Citrus, Fennel, Salsify

CRISPY BRIE

Jalapeno Bacon Jam, Strawberry, Pistachio, Balsamic

CALI ONION SOUP

Sherry, Crouton, San Geronimo, Sonoma Jack, Crispy Shallots

LOBSTER SCAMPI

Main Lobster, Grilled Toast, Tomato, Garlic, Basil

SIGNATURE SEAFOOD SAMPLER FOR THE TABLE

*Cocktail Sauce - Red Wine Mignonette - Louie Sauce - Dijonaise
King Crab, Poached Prawns, Lobster Tail, Oysters on the Half Shell*

(serves 2-4 people)

HAND - CRAFTED MEATS + SEAFOOD

PAN SEARED SEA BASS 7oz.

Harissa Spiced Tomato Jam, Snap Pea, Pea Tenders, Lemon

MARY'S FARM FRIED HALF CHICKEN

Mustard Green, Dill Pickled Onion, Honey Mustard

PRIME FILET 8oz.

Point Reyes Blue Cheese Gratin, Seasonal Garnish

COFFEE RUBBED WAGYU NY STEAK 9oz.

Mashed Potato, Balsamic Onion

DRY AGED PRIME RIBEYE CHOP 18OZ.

Pepper Crusted, Rosemary Potato, Seasonal Garnish

BUTCHERS CUT OF THE WEEK

Market Price

ENHANCEMENTS

SAUTEED MUSHROOMS- Sherry Cream

TRUFFLED WHITE CHEDDAR CAVATELI

YUKON POTATO MASH

CREAMED CORN

SIGNATURE COMPOUND BUTTERS

*BERNAISE / enoSTK SAUCE / CREAMY HORSERADISH / COGNAC GREEN PEPPERCORN,
HERB & GARLIC BUTTER/ TRUFFLE BUTTER*