

# eno **STEAK**

## INTRODUCTION

### **WEDGE SALAD**

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

### **BURRATA AND STRAWBERRIES**

*Spinach, Focaccia, Pickled Spring Onion, Balsamic*

### **WATERMELON SALAD**

*Tomato, Cucumber, Radish, Basil, Arugula, Perilla Yogurt,  
Hibiscus Reduction, Pistachio*

### **eno SIGNATURE CHEESE & MEAT BOARD**

*Farmer's Market Accompaniments*

### **STEAMED MUSSELS-**

*Tomato Beer Broth, Sourdough Croutons, Lemon*

### **CALI ONION SOUP**

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

### **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**

### **MARY'S CARIBBEAN SPICED CHICKEN**

*Roasted Fingerling, Stone Fruit Tomato Relish*

### **PRIME FILET 8oz.**

*Spring Onion Gratin, Seasonal Garnish*

### **BONE IN VEAL CHOP 12oz.**

*Braised Cipollini, Mushroom, Marsala Reduction*

### **COFFEE RUBBED WAGYU NY STEAK 9oz.**

*Mashed Potato, Balsamic Onion*

## **SIGNATURE CUTS**

### **42 DAY DRY AGED PRIME RIBEYE CHOP 18oz.**

*Pepper Crusted, Rosemary Potato*

### **PETITE GRASS FED FILET OSCAR 6oz.**

*Dungeness Crab, Asparagus, Bernaise*

## **FROM THE SEA**

### **UNA'S SALMON 7oz.**

*Moroccan Glaze, Carrot Puree,  
Carrot Slaw*

### **BUTTER BASTED SCALLOPS**

*Celeriac Puree, Cherry Reduction, Pickled Celery*

## **ENHANCEMENTS**

*Sauteed Mushrooms- Sherry Cream*

*Loaded Fingerling Potato*

*Truffled White Cheddar Cavateli*

*Yukon Potato Mash*

*Grilled Zucchini and Squash*

*Creamed Corn*

## **SIGNATURE BUTTERS AND SAUCES**

*Bernaise / enoSTK Sauce / Creamy Horseradish*

*Cognac Green Peppercorn / Herb & Garlic Butter /*

*Truffle Butter*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of Foodborne illness, especially if you have certain medical conditions