Coast★Range

Dinner Menu

Chilled Shellfish

Jumbo Prawn Cocktail
TEQUILA COCKTAIL SAUCE
21

Oysters On The Half Shell*
TEQUILA COCKTAIL SAUCE, JALAPEÑO MIGNONETTE
25/49

Local Rock Crab Claw
TEQUILA COCKTAIL SAUCE, MUSTARD CRÈME FRAÎCHE
25

Shellfish Plateau
3 oysters, 2 shrimps, 1 crab claw
29/ per person

1oz. Kilo Estate Caviar
FRENCH ONION MASCARPONE, POTATO CHIPS, CHIVES
115

Appetizers

19 **California Artichoke**
GOOD BUTTER, ESPELETTE, PECORINO

24 **Grilled Bone Marrow**
PICKLED SHALLOTS VINAIGRETTE, RED ONION JAM, GRILLED BREAD

23 **Hamachi Crudo***
HABANERO YUZU KOSHU, SHIRO DASHI

27 **Sweet Crab Cake**
CREOLE REMOULADE SAUCE, WATERCRESS

24 **Fritto Misto**
FRIED CALAMARI, SWEET PEPPERS, BROCCOLINI, FURIKAKE AÏOLI, KEY LIME, THAI CHILI SAUCE

Laughing Bird Shrimp Salad 17
RED FRECKLED BABY ROMAINE, ORO BLANCO, HAZELNUTS, ASPARAGUS

House Chopped 16
DANISH BLUE, FARM EGG, HOBB'S BACON, BEETS

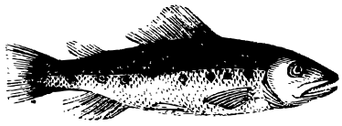
Coast Range Caesar 15
OUR SPECIAL DRESSING

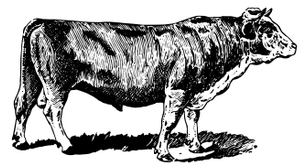
French Onion Soup 17
TRUFFLE CHEESE GRATINÉE

Steak Tartare 25
PICKLED CHANTRELELE DUXELLE, BLACK GARLIC AÏOLI, TOASTED BREAD

We add an optional 3% surcharge to each check to cover the costs of providing healthcare to our employees.
Please let us know if you would like it removed.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

From the Grill





A La Carte

7oz Creekstone filet mignon	49
21oz Creekstone bone-in ribeye	68
40oz Cape Grim tomahawk	137
10oz Baseball cut sirloin	39
30oz Black Hawk wagyu ribeye	160
18oz Wanderer new york	71
22oz Bone-in new york	56
22oz Nebraska dry-aged bone-in ribeye	85
10oz Atlantic salmon, lemon caper vin	38
1/2 Rack baby back ribs	39

Sides

Big Shell Mac n' Cheese 14
sheeps' milk ricotta, comté mornay

Grilled Asparagus 13
béarnaise sauce, crispy shallots

Baked Idaho Potato 10
all the fixings

Pomme Purée 11
butter, chives

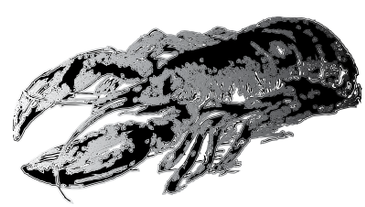
Creamed Spinach 12
parmesean cheese, breadcrumbs

Glazed Wild Mushrooms 14
dry sherry & butter

Gratin Fries 12
heinz 57

Accompaniments & Sauces

6oz Maine Lobster Tail	28	Blue Cheese Crust	6
Béarnaise Sauce	5	Shallot Demi Glaze	5



Entrées

41 Country Fried Steak
potato-crusted n.y. strip, mashed potatoes, crispy brussels sprouts, shallot jus

39 Veal Parm
fresh mozzarella, parmesean, tomato sauce, angel hair, garlic

35 Rigatoni Pasta
wagyu beef bolognese, parmesean cheese foam

Miso-glazed Black Cod 41
mushroom consommé, bok choy, crispy rice, roasted baby peppers

Wagyu Beef "Stroganoff" 42
handmade tagliatelle, horseradish cream, red wine mushrooms, pecorino

Garganelli Pasta 37
ramp soubise, english peas, morels, favas, aged white cheddar