

ARGYLE

STARTERS

Prime Filet Steak Tartar & Bone Marrow	16
<i>caper berry aioli, fingerling potato chips organic strawberries</i>	
Spice Cured Albacore	15
<i>“Valdivia farm” English peas, tangerine organic arugula</i>	
Creamy Cauliflower Soup	15
<i>dungeness crab, spring garlic, sea beans yuzu compressed green apple</i>	
Baby Beet Salad	14
<i>whipped goat cheese, pistachio nasturtium leaves, micro cilantro citrus coriander vinaigrette</i>	
Warm Bloomsdale Spinach Salad	15
<i>cherries, walnuts, house bacon whipped “Cypress Grove” goat cheese bacon mustard vinaigrette</i>	
Argyle Caesar Salad	11
Baby Iceberg Wedge	9
<i>pickled red onions smokey blue cheese dressing gluten free bacon jam crostone</i>	
Oysters Half Dozen	17
Baja Mussels and Clams	14
<i>tequila, house chorizo, cream, cilantro leeks, dried chili</i>	
Steak Carpaccio and Cornmeal Fried Oysters	14
<i>horseradish cream cheese, celery scallion, mustard sauce</i>	
Lobster Tacos	12
<i>achiote slaw, avocado, cilantro aji panca aioli</i>	

Gluten Free Menu

CUTS

California Natural Prime Beef

New York 5 oz/10 oz, vintage farm	26/51
Filet Mignon 8 oz, vintage farm	45
Bone-In Rib Eye 18 oz, vintage farm	56
Hanger Steak 8 oz, brandt farm	26
Bone-In New York 16 oz, brandt farm	52
Grass Fed Tenderloin 5oz, sun fed ranch	34

Wagyu

Filet Mignon 8 oz, kuroushi farms, Oregon #8	68
Flat Iron Steak 8 oz, kuroushi farms, Oregon #8	32
New York Sirloin 5 oz/10 oz kuroushi farms, Oregon #8	39/78
Japanese Wagyu, Eye of Rib A5 miyazaki prefecture	16/oz

Specialties

Taste of New York Striploins	89
<i>5 oz vintage NY, 5 oz bison NY, 5 oz wagyu NY</i>	
American Bison New York 5 oz/10 oz	24/49
<i>frontier natural meats, great plains</i>	
Duroc Natural Pork Tomahawk Chop 14 oz	31
<i>compart farm, Iowa</i>	
Jidori Chicken	28
<i>lemon brined, oven roasted</i>	
Fish and Seafood	
Seafood Paella / Vegetarian Paella	28/25
<i>prawns, clams, mussels, albacore, chorizo, octopus</i>	
North Pacific Halibut	32
“Shetland Islands” Salmon	31
<i>sustainable Scottish salmon</i>	

Enhancers

Bone Marrow	7
Kauai Fresh Prawns	10
Surf Your Turf	16
<i>4oz. salmon or halibut</i>	
Half Maine Lobster Tail	18

Sauces

Shallot and Red Wine Argyle Sauce	
Cognac and Green Peppercorn Béarnaise	
Lemon Butter Chimichurri	

Crusts

Truffle Butter Blue Cheese Confit of Peppers and Onions	
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Rubs

Argyle Steak Spice Cajun BAJA BBQ Spice Rub	
<i>sauce, crust, or rub included with entrée additional sauce, crust, or rub</i>	
	2

SIDES

Vegetables

Seared Baby Artichokes	7
<i>house smoked bacon, baby carrots pickled mustard seeds</i>	
Grilled California Asparagus	
<i>parmesan cheese, spring garlic</i>	
Caramelized Cauliflower Massa Gratin	
<i>gruyere, manchego, currants crispy buttermilk shallots</i>	

Creamy Spinach

Potatoes

Twice Baked Potato	7
<i>sour cream, bacon, scallion</i>	

Yukon Gold Whipped

Mushrooms

Sautéed Seasonal Mushrooms Grilled Royal Trumpet Mushrooms	9
<i>“Valdivia farm” fava beans spring garlic, tangerine zest</i>	

Grains

Seafood Paella	7
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**Chef de Cuisine
Joran Bouwman**
*all meats are natural,
no antibiotics or hormones;
gluten free bread,
menu available upon request*