



Shared Plates

Kung Pao Calamari

Bell peppers, onions, peanuts, spicy Hoisin ginger sauce. 19

Fresh Asian Spring Rolls

Rice paper wrap, peanuts, vermicelli, cilantro lime sprout salad, warm peanut sauce. 13 *gf/veg*

Artisan Cheeses

Local and imported cheeses served with seasonal accompaniments and housemade crackers. 23

Dungeness Crab & Prawn Cocktail

Sambal chili cocktail sauce. 32

Black Tiger Shrimp Tempura

Ginger plum sauce, hot soy mustard. 15

Seared Rare Yellowfin Tuna*

Kim chee, tropical fruit salsa, hot soy mustard, tare. 17

Five-Spice Peking Duck & Steamed Buns

Confit leg, sesame Hoisin, kim chee. 15

Oven Roasted Crab Cakes

Basil Dijon butter sauce. 19

Specialty Rice Rolls

Deluxe*

Yellowfin Tuna, yellowtail & wild salmon over a Creamy Crab & Avocado roll. 17

Creamy Crab & Avocado

Cucumber, sesame seeds, spicy mango sauce. 14

Spicy Yellowfin Tuna

Pear, cucumber, avocado, spicy mango sauce, chili oil. 14

Crispy Shrimp & Crab

Soy paper wrap, avocado. 15

Yellowtail, Avocado & Green Onion

Cucumber, tobiko, spicy chili oil. 13

Crispy Shrimp Tempura, Eel & Avocado

Orange tobiko, kaiware, cucumber. 15

Charred Vegetable & Avocado

Pickled shiitakes, green onions, tare. 12 *veg*

Spicy Crab & Yellowtail

Avocado, jalapeño, tomato. 16

Raw Bar

Yellowtail Sashimi*

Radish, chili oil, chive, yuzu vinaigrette. 14 *gf*

Seared Sea Scallops*

Orange fennel salad, crispy coppa, virgin olive oil. 17

Wild Northwest Salmon Crudo*

Virgin olive oil, lemon, Maldon salt, parmesan, 30 yr. balsamic. 13 *gf*



Soups & Salads

Chef's Seasonal Soup 9

Northwest Cioppino

Salmon, prawns, scallops, calamari, lobster saffron broth. 18

Chophouse Caesar

Romaine, radicchio, lemon Dijon vinaigrette, garlic herb croutons, Parmigiano-Reggiano. 10

Seasonal Mixed Greens

Fresh basil, tomato, pink peppercorn vinaigrette. 9 *gf/veg*

Blue Cheese Iceberg Stack

Roasted tomatoes, pickled onions, candied bacon. 10 *gf*

Oven Roasted Chioggia Beets

Baby arugula, pistachio pesto, pink peppercorn vinaigrette. 11 *gf/veg*

Apple, Gorgonzola & Candied Hazelnuts

Baby greens, champagne vinaigrette. 10.5 *gf/veg*

Seared Rare Yellowfin Tuna Niçoise*

Mixed greens, kalamatas, green beans, marble potatoes, capers, deviled egg, champagne vinaigrette. 22



≡ City Grill Steaks ≡

Bringing you only the best corn fed, locker aged premium beef, all Portland City Grill steaks are char-grilled in our 1800° over and under broiler to sear in the natural juices. Served with our house vegetables and choice of buttermilk mashed potatoes, traditional baked potato or béarnaise garlic fries.

**Niman Ranch Prime
Dry Aged Top Sirloin***
10 oz. 47

**Angus Delmonico
Boneless Rib Eye***
18 oz. 59

Center-Cut Filet Mignon*
7.5 oz. 51 10 oz. 57

**Meyer Ranch Natural Angus
Bone-In New York***
18 oz. 59

American Kobe Beef

Our premier features menu showcases Chef Amanda's skillful creations, always including an American Kobe selection. Your server can highlight today's preparation.

Selected Additions for your Steak

Warm Dungeness Crab & Béarnaise 21 gf
Herb Butter Roasted 12 oz. Lobster Tail 45 gf

Rogue Creamery Oregonzola 9 gf
Sautéed Jumbo Scampi Prawns 17 gf

Sides to Share

Roasted Garlic Mushrooms 8 gf/veg
White Cheddar Mac & Cheese 10 veg
1/2 lb. Char Grilled Asparagus & Béarnaise 12 gf/veg

Entrées

Goat Cheese and Prosciutto Stuffed Chicken
Cipollini onions, buttermilk mashed potatoes, lemon garlic pan jus. 35

Apple Smoked Pork Loin Double Chop
White cheddar mac & cheese, lemon garlic green beans,
honey mustard butter sauce. 42

Shallot Soy Glazed Beef Short Ribs
Buttermilk mashed potatoes, roasted tomatoes, pan jus. 41

Honey Fennel Rubbed Rack of Lamb*
Braised lacinato, buttermilk mashed potatoes, roasted bone jus. 51 *gf*

Macadamia Nut Crusted Chicken
Vanilla passion fruit sauce, stir-fried petite vegetables, kim chee, sushi rice. 29

Honey Brined Pork Tenderloin
Buttermilk mashed potatoes, lemon garlic green beans,
pineapple marmalade, house mustard. 35 *gf*

Stir-Fried Tofu & Petite Vegetables
Fresh basil, cilantro, spicy pineapple soy, warm sushi rice. 23 *veg*

28 Day Dry Aged Top Sirloin & King Salmon Oscar*
Dungeness crab, grilled asparagus, béarnaise,
buttermilk mashed potatoes. 63

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Not all ingredients are listed, please advise your server if you have any allergy concerns.

gf Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.
veg Vegetarian. May contain eggs and/or dairy. Please ask your server for details.