



## 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. 14 *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. 16

### **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**

Dungeness & snow crab, basil-Dijon butter sauce. 23

## 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. 15

### **Spicy Yellowfin Tuna**

Pear, cucumber, avocado, spicy mango sauce, chili oil. 15

### **Crispy Shrimp & Crab**

Soy paper wrap, avocado. 15

### **Yellowtail, Avocado & Green Onion**

Cucumber, tobiko, spicy chili oil. 14

### **Crispy Shrimp Tempura, Eel & Avocado**

Orange tobiko, kaiware, cucumber. 17

### **Charred Vegetable & Avocado**

Pickled shiitakes, green onions, tare. 13 *veg*

### **Spicy Crab & Yellowtail**

Avocado, jalapeño, tomato. 17



## Soups & Salads

### **Chef's Seasonal Soup 11**

### **Northwest Cioppino**

Salmon, prawns, scallops, calamari, lobster saffron broth. 19

### **Chophouse Caesar**

Romaine, radicchio, lemon Dijon vinaigrette, garlic herb croutons, Parmigiano-Reggiano. 12

### **Seasonal Mixed Greens**

Fresh basil, tomato, pink peppercorn vinaigrette. 11 *gf/veg*

### **Blue Cheese Iceberg Stack**

Roasted tomatoes, pickled onions, candied bacon. 13 *gf*

### **Oven Roasted Chioggia Beets**

Baby arugula, pistachio pesto, pink peppercorn vinaigrette. 13 *gf/veg*

### **Apple, Gorgonzola & Candied Hazelnuts**

Baby greens, champagne vinaigrette. 12 *gf/veg*

### **Seared Rare Yellowfin Tuna Niçoise\***

Mixed greens, kalamatas, green beans, marble potatoes, capers, deviled egg, champagne vinaigrette. 24

\*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.



## ≡ 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 chef's seasonal vegetables and choice of buttermilk mashed potatoes, traditional baked potato or béarnaise garlic fries.

### **American Wagyu Top Sirloin\***

*Densely marbled with an incomparable, luxurious taste*  
10 oz. 52

### **Boneless Rib Eye\***

*Melts in your mouth with deep marbling & robust flavor*  
18 oz. 65

### **Center-Cut Filet Mignon\***

*Delicate and lean with a buttery tenderness*  
7.5 oz. 55      10 oz. 63

### **Bone-In New York\***

*The bone insulates the steak for a juicier, unmistakable flavor*  
16 oz. 59

### **Selected Additions for your Steak**

*Warm Dungeness Crab & Béarnaise 23 gf*  
*Herb Butter Roasted 12 oz. Lobster Tail 49 gf*

*Rogue Creamery Oregonzola 11 gf*  
*Sautéed Jumbo Scampi Prawns 19 gf*

### **Sides to Share**

*Roasted Garlic Mushrooms 10 gf/veg*

*White Cheddar Mac & Cheese 12 veg*

*1/2 lb. Char Grilled Asparagus & Béarnaise 13 gf/veg*

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## Entrées

### **Goat Cheese and Prosciutto Stuffed Chicken**

*Cipollini onions, buttermilk mashed potatoes, lemon garlic pan jus. 39*

### **Apple Smoked Pork Loin Double Chop**

*White cheddar mac & cheese, lemon garlic green beans,  
honey mustard butter sauce. 45*

### **Shallot Soy Glazed Beef Short Ribs**

*Buttermilk mashed potatoes, roasted tomatoes, pan jus. 43*

### **Honey Fennel Rubbed Rack of Lamb\***

*Braised lacinato, buttermilk mashed potatoes, roasted bone jus. 53 gf*

### **Macadamia Nut Crusted Chicken**

*Vanilla passion fruit sauce, stir-fried petite vegetables, kim chee, sushi rice. 31*

### **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. 25 veg*

### **American Wagyu Top Sirloin & King Salmon Oscar\***

*Dungeness crab, grilled asparagus, béarnaise,  
buttermilk mashed potatoes. 69*

**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.

For the ease of our guests, a large party gratuity of 18% will be added to parties of 8 or more. 100% of this is paid directly to the service staff of our guests.