STARTERS

Oysters on the Half Shell* 25
horseradish cocktail sauce | red wine mignonette
tabasco | ginger garlic ponzu GF
caviar enhancement MP

Jumbo Shrimp Cocktail 26
horseradish cocktail sauce | saffron tartar GF

Tuna Carpaccio* 28
mole seco | cilantro | citrus chiltepin vierge

The Caviar* 1 oz MP
traditional accoutrements

A-5 Wagyu Tartare Tart* 35
charred eggplant purée | herb salad

Lobster Bisque 19
puff pastry | tarragon crème fraîche

The Pines Wedge 16
bacon | pickled red onion | cherry tomatoes
rogue creamery blue cheese dressing GF

Caesar* 13
spanish white anchovy | parmigiano-reggiano
house-made dressing | crouton

Fall Harvest Salad 19
petite greens | asian pear | charred scallions | toasted walnuts
manchego cheese | ginger vinaigrette GF V

Jumbo Lump Crab Cake 28
red ribbon arugula | frisée | fennel | caper remoulade
ritz cracker crust

Fritto Misto 25
shrimp | calamari | meyer lemon | shiso | calabrian chili aioli

MAINS

Jidori Chicken Breast 47
white wine poached apples | roasted cabbage | dill | mustard beurre blanc GF

Cavatelli Pasta 42
house made pasta | broccolini | pecorino romano | crispy sunchokes

Prawn Scampi* 47
squid ink spaghetti | smoked trout roe | petite red shiso

The Pines Steakhouse Burger* 55
wagyu snow beef | truffle gouda | caramelized onion
arugula | garlic aioli | parmigiano fries

King Salmon* 48
butternut squash risotto | delicata squash | sage

Miso Glazed Chilean Sea Bass 62
cipollini onions | lion's mane mushroom | dashi broth GF

V vegetarian GF gluten free

+Preparation may result in longer waiting time

*Items on this menu contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain medical conditions. Food Allergy Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, dairy, wheat, soybean, peanuts, tree nuts, fish, sesame and shellfish.

A suggested gratuity of 18% will be applied to all tables of 5 or more.

STEAKS

JAPANESE A-5 WAGYU*

Gyu Striploin *8 oz 215*
miyazaki prefecture

Ribeye *8 oz 280*
kagawa prefecture

Kobe Striploin *8 oz 345*
hyogo prefecture

AMERICAN WAGYU*

New York Strip Steak *14 oz 120*

Filet Mignon *8 oz 90*

AUSTRALIAN WAGYU*

Ribeye *14 oz 135*

USDA PRIME CUT STEAKS*

New York, Bone-In+ *18 oz 75*

Ribeye *16 oz 85*

Filet Mignon *8oz 75*

CARVED TO SHARE*

House Dry-Aged Tomahawk+ *MP*

Porterhouse+ *36oz 155*

ENHANCEMENTS

Grilled Prawns *25*

Grilled U-10 Scallops* *30*

Tristan Lobster Tail *140*

King Crab Legs *MP GF*

SAUCES

- ***Horseradish Crème Fraîche GF V***
- ***Argentinian Chimichurri GF V***
- ***Garlic Aioli GF V***
- ***Béarnaise GF V***
- ***Pines Red Wine Peppercorn GF***
- ***Soy Balsamic V***

SIDES

Maple Bourbon Glazed Brussels Sprouts *15*
bacon | toasted pecans

Creamed Spinach *15*
toasted panko | fresh herbs V

Pan-Roasted Mushrooms *14*
shiitake | oyster | maitake | garlic | fresh herbs GF V

Millionaire's Mac & Cheese *19*
prosciutto | parmigiano cream | black truffle
add lobster 42

Potato Purée *15 GF V*
bacon | white cheddar | chive
add loaded 5

Parmigiano Fries *14*
béarnaise | fresh herbs V
add black truffle salt | white truffle oil 10

Baked Potato *14*
bacon | white cheddar | chive | butter | sour cream GF
Pines twice baked potato 2

V vegetarian GF gluten free
+Preparation may result in longer waiting time

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