

THE
PINES
Modern Steakhouse



In an effort to secure Yaamava's position as the leading entertainment destination in Southern California, in 2003 our tribe embarked on an amenity enhancement project that eventually included the introduction of the Pines Modern Steakhouse.

As the enterprise continued to increase its offerings, so did the Pines. In 2021 the Pines Steakhouse was reborn. As always, the Pines Steakhouse continues to offer a first-in-class luxury experience that is one-of-a-kind in Southern California.

Please allow our story-tellers to illuminate your experience with tales of the dining space and guide your journey into our menu offerings.

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where you can write the final chapter of tonight's experience

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V vegetarian GF gluten free

*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.

SIGNATURE COCKTAILS 18

More Life

*ketel one vodka | passoã passion fruit
blood orange | lemon*

Garden Party

*roku gin | italicus rosolio di bergamotto
sugar snap pea | lemon*

Smoke & Fire

*el silencio mezcal | strawberry-infused
aperol | giffard rhubarb | lime | habanero*

Derby Daze

*single barrel select buffalo trace bourbon
giffard crème de pamplemousse | cynar
lemon | honey | basil*

Inner Bloom

*h by hine vsop | giffard lichi-li | lillet blanc
jasmine tea | lemon*

Don't Fear the Repo

*herradura reposado tequila | giffard
blackberry | ginger beer | lime*

Thank You for Smoking⁺

*woodford reserve | d.o.m. bénédictine
carpano antica sweet vermouth | cherry
bitters | peychaud's bitters*

Paper Crane

*suntory toki japanese whisky | aperol
amaro montenegro | lemon*

A-5 Manhattan

*wagyu tallow washed whistle pig 10 year
rye | mushroom infused vermouth 24*

The Pines

blue cheese-washed haku vodka

Dirty Martini

house-made dirty brine 24

OLD FASHIONEDS

J D Salinger 18

*sazerac rye | angostura bitters | demerara
syrup | flamed orange | luxardo cherry*

Mark Twain 21

*four roses single barrel bourbon
angostura bitters | demerara syrup
flamed orange | luxardo cherry*

Miyamoto Musashi 39

*hibiki harmony japanese whisky | plum
bitters | demerara syrup | angostura
bitters | lemon*

George Lamming 28

*el dorado 15 rum | angostura bitters
tiki bitters | demerara syrup
cinnamon stick*

Octavio Paz 45

*don julio 1942 primavera | el silencio
espadin mezcal | agave | chocolate
& angostura bitters*

Jules Verne 65

*hennessy xo | angostura bitters
peychaud's bitters | demerara syrup*

⁺Preparation may result in longer waiting time

PINES BEER 9

| <i>brew</i> | <i>style</i> | <i>origin</i> | <i>a.b.v.</i> | <i>i.b.u.</i> |
|----------------------|--------------------------------|--------------------------------|---------------|---------------|
| angry orchard apple | <i>cider</i> | <i>walden, ny</i> | 5% | 10 |
| firestone walker 805 | <i>blonde ale</i> | <i>paso robles, ca</i> | 4.7% | 20 |
| guinness | <i>stout</i> | <i>st. james gate, ireland</i> | 4.2% | 45 |
| modelo negra | <i>vienna lager-style beer</i> | <i>mexico city, mexico</i> | 5.4% | 19 |
| stella artois | <i>european pale lager</i> | <i>st. louis, mo</i> | 5.2% | 37 |
| stone delicious | <i>india pale ale</i> | <i>escondido, ca</i> | 7.7% | 80 |

.. ————— ..

O - PROOF 9

Treasure Hunt

pineapple | sugar snap pea | ginger | lime

No Worries

strawberry | ice wine verjus | tonic

.. ————— ..

HOUSE-MADE CRAFT SODAS 5

| | |
|-----------------|--------------|
| pineapple | jasmine tea |
| almond and rose | blood orange |
| sugar snap pea | pomegranate |

WINE BY THE GLASS

champagne & sparkling

| | | |
|--|----|----|
| Brut Rosé Domaine Chandon California | NV | 17 |
| Brut Piper Sonoma Sonoma County | NV | 14 |
| Brut G.H. Mumm Grand Cordon Reims, France | NV | 28 |

frizzante

| | | |
|---|------|----|
| Moscato d'Asti Cascinetta Vietti Piedmont, Italy | 2023 | 12 |
|---|------|----|

white & rosé

| | | |
|---|------|----|
| Pinot Grigio Scarpetta Friuli-Venezia Giulia, Italy | 2022 | 14 |
| Riesling Ch. Ste. Michelle 'Eroica' Columbia Valley | 2022 | 14 |
| Chablis Jean-Paul & Benoît Droin France | 2021 | 30 |
| Sauvignon Blanc Matanzas Creek Sonoma County | 2022 | 14 |
| Sauvignon Blanc Villa Maria Taylor Pass Vineyard Marlborough | 2022 | 18 |
| Chardonnay Presqu'île Santa Barbara County | 2022 | 18 |
| Chardonnay Ramey Russian River Valley | 2020 | 25 |
| Rosé Turley Napa Valley | 2022 | 16 |

red

| | | |
|---|------|-----|
| Pinot Noir Angeline California | 2022 | 12 |
| Pinot Noir Benton-Lane Willamette Valley, Oregon | 2022 | 16 |
| Pinot Noir Flowers Sonoma Coast | 2022 | 25 |
| Merlot Markham Napa Valley | 2019 | 16 |
| Merlot Kapcsandy 'Roberta's Reserve' Napa | 2016 | 90 |
| Tempranillo Numanthia Numanthia Toro, Spain | 2016 | 28 |
| Bordeaux Blend Château Chappelle d'Alienore Bordeaux | 2018 | 14 |
| Malbec Terrazas Reserva Lujan de Cuyo, Argentina | 2021 | 14 |
| Shiraz Penfolds 'Bin 28' Barossa Valley, Australia | 2020 | 22 |
| Red Blend Querciabella 'Mongrana' Tuscany | 2021 | 16 |
| Bordeaux Blend Opus One Oakville | 2016 | 125 |
| Cabernet Sauvignon Justin Paso Robles | 2020 | 18 |
| Cabernet Sauvignon Hess 'Allomi' Napa | 2021 | 26 |
| Cabernet Sauvignon Far Niente Napa | 2020 | 52 |
| Cabernet Sauvignon Caymus Napa | 2021 | 35 |
| Zinfandel Turley 'Old Vine' California | 2021 | 22 |

duos (mini flights) _____ 3oz pour

Classic Napa Cabernet Sauvignon – Silver Oak 2018 & Caymus 2021 42

Cool & Coastal Pinot Noir – Flowers, Sonoma Coast 2022 27
& Foxen, Santa Maria 2021

Sweet and Spice – Turley, 'Old Vine' Zinfandel, CA 2021 24
& Penfolds 'Bin 28' Shiraz, South Australia 2020

Across the Pacific – Villa Maria Sauvignon Blanc, New Zealand 2022 22
& Terrazas Malbec, Argentina 2021

Tour de France – Jean-Paul & Benoit Droin Chablis 2021 25
& Château Chappelle d'Alienore 2018

Vintage Port Trio – Warre's Vintage 1985, 2000, 2003 1oz of each 48

The Last Drop Release #11 'Centenario' Very Old 1oz of each 300
Colheita **Tawny Port** 1870 & 1970 Duo

port | dessert wine _____ 3oz glass

Weinlaubenhof Alois Kracher **Cuvée Auslese** Burgenland, Austria 2017 20

Château de Cosse | **Sauternes** 2018 20

R.L. Buller 'Fine' | **Tokay** | Victoria, Australia 12

Penfolds Grandfather 20 Year Solera | Rare **Tawny** | South Australia 40

Taylor Fladgate 10 Year Old **Tawny** | Porto, Portugal 15

Taylor Fladgate 20 Year Old **Tawny** | Porto, Portugal 25

Taylor Fladgate 40 Year Old **Tawny** | Porto, Portugal 60

Quinta Do Noval | 'Over 40 Year Old **Tawny**' | Porto, Portugal 60

Quinta Do Noval **Vintage Port** | Porto, Portugal 2018 40

Rag Picker's Dream | **Dessert Wine** | Paso Robles, California 15

Fonseca Bin 27 | **Ruby** | Porto, Portugal 12

Taylor LBV | **Ruby** | Porto, Portugal 2014 15

Cossart Gordon 10 Year Old 'Full Rich' | **Malmsey Madeira** 18
Madeira, Portugal

Disznókő Tokaji Aszú Eszencia **Tokaji** | Hungary ½ oz 30



Oysters were a delicacy for the wealthy class during the Greek and Roman empires. Oysters were so important to the Greeks that they became the first to cultivate oysters. Oysters were so important, that the shells were even used to cast ballots in the voting process. Besides voting, the Greek myths show how important oysters were – Aphrodite, Goddess of Beauty and Love, was born from the sea foam in an oyster. Hence, the idea that the oyster is an aphrodisiac came from the origin of Aphrodite.

CHAPTER 1

RAW BAR*

Seared Yellowfin Tuna

finger limes | ginger-garlic | chili oil foam | squid ink tuile | radish | micro wasabi 28

Oysters on the Half Shell

horseradish cocktail sauce | cucumber mignonette 24 GF

Jumbo Shrimp Cocktail

horseradish cocktail sauce | saffron tartar 26 GF

Seafood Tower

cold water lobster | king crab | jumbo shrimp | oysters

saffron tartar | cucumber mignonette

sm 120 lg 210 GF

California Queen's Reserve Caviar 1 oz 160

traditional accoutrements



Beets are believed to originate along the coasts of the Mediterranean (sea beets), and were first cultivated for their edible leaves. Regardless of their color and whether eaten raw, cooked, or pickled both the leaves and the beets themselves are an important source of minerals and vitamins; they are low in carbohydrates and offer a wealth of inorganic nitrates.

CHAPTER 2

SALAD & SOUP

The Pines Wedge

rogue creamery smokey blue vinaigrette | breakfast radish

wagyu beef bacon | pickled shallot | local heirloom tomato 16 sm 8 GF

Spring Harvest Salad

petite local greens | fried goat cheese | roasted beets | nasturtiums

fava beans | california almonds | verjus vinaigrette 18

Chopped Salad

hearts of palm | baby artichoke | green olive | hard boiled egg

beech mushrooms | garlic bread crumb | lemon-chervil dressing 21

Caesar

gem lettuce | spanish white anchovy | parmigiano-reggiano

house-made dressing | focaccia crouton 16 sm 8

Lobster Bisque

puff pastry | tarragon crème fraîche 16

Four Onion Soup Gratin

comté & parmigiano-reggiano cheeses | sourdough crouton 15



Armillaria ostoyae, commonly known as the honey mushroom is bigger than a whale and considered to be the largest and oldest organism on Earth. Mushrooms provide many health benefits. Even though mushrooms are almost 90% water, in general, depending on their species, mushrooms are rich in vitamins and minerals.

CHAPTER 3

SHAREABLES

Calamari

*chili peppers | toasted garlic | thai basil | salt & pepper
vietnamese dipping sauce 17*

A-5 Wagyu Tartare*

*pickled spring ramps | hot honey cured quail egg yolk
parmesan tuile | xo aioli 28*

Pork Belly

*sweet pepper glaze | arugula | local baby heirloom tomatoes
truffle honey & poppy seed dressing | freeze dried honey 26*

Jumbo Lump Crab Cakes

rice crust | caviar beurre blanc | saffron tartar sauce 26

Tempura King Crab Knuckle

spicy tobiko aioli | mâche | pickled fresno chili 24

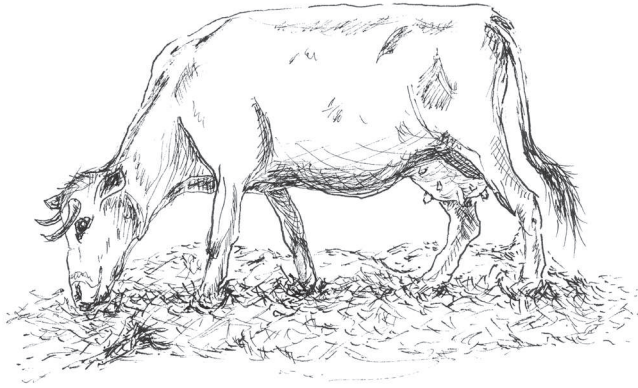
HAND-CRAFTED PASTAS

Goat Cheese & Spring Herb Cappelletti

ricotta | red beet sauce | fennel | golden beets 39 V

Tristan Lobster Fra Diavolo

san marzano tomato | calabrian chili | garlic | squid ink bucatini 65



Each breed of cattle offers a unique set of attributes that contribute to an equally unique experience. American Wagyu beef is the ideal combination of the exceptional intramuscular marbling of purebred Japanese Wagyu and the intense meaty flavor of traditional American cattle. The American Wagyu Association promotes and upholds the standards for Wagyu beef, the finest quality of beef available in the United States.

CHAPTER 4

RARE JAPANESE WAGYU & DRY AGED BEEF *

Gyu Striploin 8 oz 200 GF

miyazaki prefecture

Ribeye 8 oz 265 GF

center cut, olive-fed, kagawa prefecture

Ribeye Cap 6 oz 225 GF

olive-fed, kagawa prefecture

Kobe Striploin 8 oz 330 GF

hyogo prefecture

DRY AGED AMERICAN WAGYU *

New York Strip Steak 14 oz 115 GF

Ribeye 14 oz 130 GF

CHAPTER 5

PRIME CUT STEAKS*

*We proudly feature midwestern prime beef seasoned with english maldon sea salt
freshly cracked tellicherry peppercorn & wagyu tallow butter –
grilled over a blend of mesquite wood & charcoal*

BONE-IN

Ribeye 22 oz 110 GF

New York 18 oz 70 GF

Porterhouse 36 oz 145 GF

BONELESS

Ribeye 16 oz 80 GF

Filet Mignon 8 oz 68 12 oz 100 GF

Bison Ribeye 12 oz 70 GF

sauces §2 · *béarnaise** GF V

· *pinos steak sauce* GF V

· *fresh grated horseradish crème fraîche* GF V

· *argentinian chimichurri* GF V

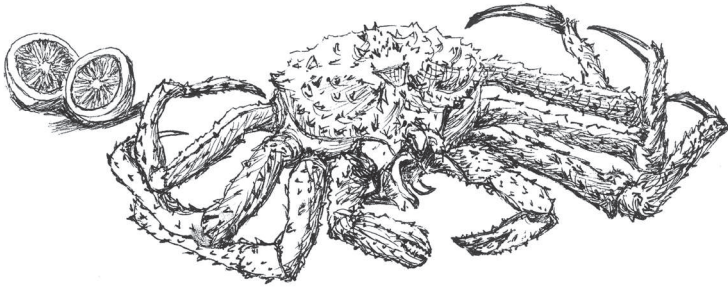
· *xo aioli* GF

.. ————— ..

steak add-on §4 · *bacon & bone marrow butter* GF

· *carrot herb butter*

§7 · *american wagyu bacon*



King crabs live in the cold waters of the Bering Sea and the Gulf of Alaska and are known as Alaskan King Crab or Kamchatka Crab.

King crab legs are rich in Vitamin B2 as well as B3, B5, B6 and Vitamin C. They are high in protein and low in fat.

CREATE YOUR OWN SURF & TURF

King Crab & Caviar Oscar*

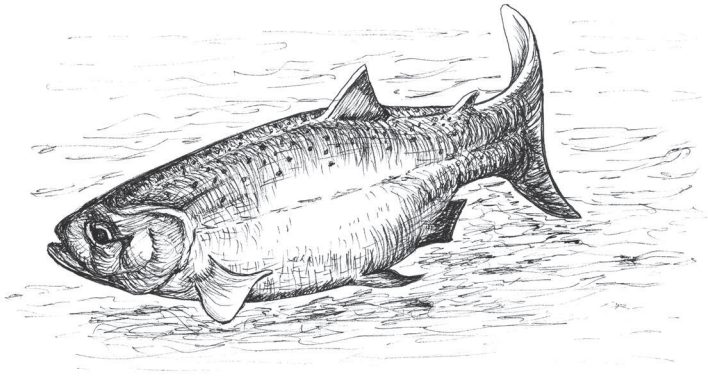
alaskan king crab | queen's reserve caviar | asparagus | béarnaise 30 GF

Grilled & Basted Jumbo Prawns 24 GF

Grilled U-10 Scallops* 3pc 36 GF

Red King Crab Legs 8 oz 55 16 oz 110 GF

Tristan Lobster Tail 12 oz 140 GF



While there are many types of salmon, the Chinook is considered to be the King of all salmon. This is due to that fact that Chinook are the largest salmon of the Pacific. Chinook salmon are rich in Omega 3s and contain 0 grams of carbohydrates. Additionally, they have been shown to provide benefits for the heart and for brain cognition.

CHAPTER 6

MAINS

Jidori Chicken

sunchoke purée | sous vide fennel | chicken jus 40

Sweet Potato Hash

sunchoke purée | soy chorizo | asparagus | golden beets 36 V GF

Kurobuta Pork Chop*

carrot purée | fava beans | spring onion 57 GF

Veal Chop*

sage crema | forest mushrooms | carrot herb butter | prosciutto 85 GF

The Pines Steakhouse Burger*

*japanese A5 wagyu | aged vermont white cheddar | white balsamic pickle
bacon-onion jam | crispy leeks | arugula | xo aioli | truffle fries 65*

FROM THE SEA

Miso Glazed Chilean Sea Bass

king trumpet mushroom | dashi | tempura shiso leaf | tobiko 52

King Salmon*

couscous | english peas | spring onion ash | citrus beurre blanc 45

Skull Island Prawn & Scallop*

tabbouleh salad | gremolata | chili oil foam 52 GF



The potato is native to the Americas, more specifically northeastern Bolivia and southern Peru. Cultivation and harvesting of the potato is said to date back nearly ten thousand years. Although Spaniards were the first to import and sell potatoes in the 16th century, currently China and India are the largest global harvesters of this root vegetable.

CHAPTER 7

SIDES

Asparagus

béarnaise 14

Creamed Spinach

parmigiano-reggiano | béchamel 14 V

Pines Baked Potato

cheddar | crispy bacon | scallion crème fraîche | plugra butter 14 GF

Millionaire's Mac & Cheese

prosciutto | parmigiano cream | black truffle 19

add lobster 37

Potato Purée 14 GF V

loaded option \$5

wagyu beef bacon | white cheddar | chives

Foraged Mushrooms

garlic | fresh herbs 14 GF V

Truffle & Parmigiano Fries

béarnaise | fresh herbs 14 V



Although Italian in origin, macarons were favored by French royalty as early as the 16th Century. In 1660, famous Chef Adam regaled Louis XIV and Marie-Therese at their wedding celebration with fresh macarons. It was the only food that they desired for the evening.

Since then, macaron desserts were highly sought among the rich and affluent.

CHAPTER 8

DESSERTS

Olive Oil Cake & Vanilla Bean Gelato

lemon | strawberry | mascarpone cream | ruby chocolate 21 V

Hazelnut Chocolate Mousse

hazelnut wafer | chocolate mirror glaze 16 V

Tahitian Vanilla Crème Brûlée

sugar crust 14 GF V

House-Made Gelato

seasonal flavors 15 V

Macaron Ice Cream Sandwiches

seasonal flavors 18 V

Artisanal Cheese Selection

*domestic & imported cheeses | marcona almonds | honeycomb
quince | sourdough crostini 21 V*



Located in California's Bay Area, the California Caviar Company is the only vertically integrated caviar company in the United States. This sustainable farm has been recognized for applying a practice known as the 'Köhler Process,' which uses the first ever techniques for caviar extraction without harming the Sturgeon.

The Chef's Garden supplies The Pines Modern Steakhouse with seasonally rotating artisanal produce. The operators of this Akron, Ohio based farm aim to cultivate nutritionally dense produce by applying traditional farming philosophies to optimize soil quality.

Snake River Farms originated in American Falls, Idaho where founder, Roberto Rebholtz Sr. pioneered the breeding of American cattle with Wagyu cattle to produce richer flavor and marbled beef. SRF closely monitors their farms to ensure that their cattle are sustainably farmed and humanely processed.

Jidori Chicken – also known as the 'Kobe Beef' of poultry, originated in Los Angeles and is now sustainably raised in local small California farms. This humanely processed bird is free-range and their diet consists of natural grains without meat by-products or additives.

Our white and dark chocolate is sourced from Callebaut of Belgium. This chocolate producer sources their cacao beans from sustainable farms in West Africa. Each bag of chocolate is marked with a unique code where one can trace the origin of the exact farm from which the cacao was grown and produced. Moreover, Callebaut reinvests a portion of their earnings toward sustainable cacao cultivation and community programs in West Africa.