

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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*start with the world's finest & freshest seafood*

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*complement your evening with classics and signature dishes*

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*savor the most exclusive cuts from around the world*

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*a juxtaposed offering from the land & sea*

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*created to pair alongside any of our main courses*

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

*Appendix: Meet our Local & Sustainable Suppliers*

*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

### Paper Crane

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

### Garden Party

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

### Che Figata

*campari | aperol | carpano antica sweet  
vermouth | eroica riesling | orange foam*

### Thank You for Smoking<sup>+</sup>

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

### Mente Clara

*casamigos reposado tequila  
ancho reyes verde poblano liqueur  
acid-adjusted watermelon juice  
salted tomato syrup | basil oil*

### More Life

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

### Smoke & Fire

*los siete misterios doba-yej mezcal  
aperol | giffard rhubarb | strawberry  
lime | habanero*

### Don't Fear the Repo

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

## LUCKY SEVENS OLD FASHIONED EXPERIENCE<sup>+</sup> 38

*"Enjoy a bespoke cocktail experience, as you craft your own  
Old Fashioned alongside a skilled mixologist."*

## PREMIUM SIGNATURES

### Mark Twain

*yaamava' select blanton's single barrel  
bourbon | angostura bitters  
demerara syrup 28*

### Miyamoto Musashi

*hibiki harmony japanese whisky  
plum bitters | demerara syrup  
angostura bitters 39*

### A-5 Manhattan

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

### The Pines Dirty Martini

*blue cheese-washed haku vodka  
house-made dirty brine 24*

*\*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

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# O - PROOF 9

## Mosey

*beetroot | apple | honey | lemon | ginger beer*

## No Worries

*strawberry | ice wine verjus | tonic*



Collection 86 was born from a vision to commemorate the 30th anniversary of San Manuel Bingo Hall—now Yaamava’ Resort & Casino—by opening a 30-year-old scotch. What began in 1986 has evolved into an exclusive experience featuring rare and cult spirits and wines from around the world. More than a service, Collection 86 is a celebration of life’s special moments and a tribute to the people who shaped Yaamava’s journey—  
from humble beginnings to its present-day excellence.



# WINE BY THE GLASS

## champagne & sparkling

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<b>Brut Rosé</b>   <i>Domaine Chandon</i>   California	NV	17
<b>Brut</b>   <i>Piper Sonoma</i>   Sonoma County	NV	14
<b>Brut</b>   <i>G.H. Mumm Grand Cordon</i>   Reims, France	NV	28

## frizzante

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<b>Brachetto d'Acqui</b>   <i>Banfi 'Rosa Regale'</i>   Piedmont, Italy	2023	15
<b>Moscato d'Asti</b>   <i>Cascinetta Vietti</i>   Piedmont, Italy	2024	14

## white & rosé

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<b>Pinot Grigio</b>   <i>Scarpetta</i>   Friuli-Venezia Giulia, Italy	2023	14
<b>Riesling</b>   <i>Ch. Ste. Michelle 'Eroica'</i>   Columbia Valley	2023	14
<b>Chablis</b>   <i>Jean-Paul &amp; Benoît Droin</i>   France	2023	30
<b>Sauvignon Blanc</b>   <i>Matanzas Creek</i>   Sonoma County	2023	14
<b>Sauvignon Blanc</b>   <i>Villa Maria Taylor Pass Vineyard</i>   Marlborough	2023	18
<b>Chardonnay</b>   <i>Presqu'île</i>   Santa Barbara County	2023	18
<b>Chardonnay</b>   <i>Ramey</i>   Russian River Valley	2022	25
<b>Rosé</b>   <i>Turley</i>   Napa Valley	2023	16

## red

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<b>Pinot Noir</b>   <i>Angeline</i>   California	2023	14
<b>Pinot Noir</b>   <i>Benton-Lane</i>   Willamette Valley, Oregon	2022	18
<b>Pinot Noir</b>   <i>Flowers</i>   Sonoma Coast	2023	25
<b>Merlot</b>   <i>Markham</i>   Napa Valley	2022	16
<b>Merlot</b>   <i>Kapcsandy 'Roberta's Reserve'</i>   Napa	2016	90
<b>Tempranillo</b>   <i>Numanthia Numanthia</i>   Toro, Spain	2018	28
<b>Bordeaux Blend</b>   <i>Château Chappelle d'Alienore</i>   Bordeaux	2019	14
<b>Malbec</b>   <i>Terrazas Reserva</i>   Lujan de Cuyo, Argentina	2022	14
<b>Shiraz</b>   <i>Penfolds 'Bin 28'</i>   Barossa Valley, Australia	2022	22
<b>Red Blend</b>   <i>Querciabella 'Mongrana'</i>   Tuscany	2021	16
<b>Bordeaux Blend</b>   <i>Opus One</i>   Oakville	2016	125
<b>Cabernet Sauvignon</b>   <i>Justin</i>   Paso Robles	2021	20
<b>Cabernet Sauvignon</b>   <i>Hess 'Allomi'</i>   Napa	2022	26
<b>Cabernet Sauvignon</b>   <i>Far Niente</i>   Napa	2021	52
<b>Cabernet Sauvignon</b>   <i>Caymus</i>   Napa	2022	40

<b>duos (mini flights)</b>	_____	3oz pour
<b>Classic Napa Cabernet Sauvignon</b> – Silver Oak 2019 & Caymus 2021		42
<b>Cool &amp; Coastal Pinot Noir</b> – Flowers, Sonoma Coast 2022 & Foxen, Santa Maria 2022		27
<b>Sweet and Spice</b> – Turley, ‘Old Vine’ Zinfandel, CA 2022 & Penfolds ‘Bin 28’ Shiraz, South Australia 2022		24
<b>Across the Pacific</b> – Villa Maria Sauvignon Blanc, New Zealand 2022 & Terrazas Malbec, Argentina 2021		22
<b>Tour de France</b> – Jean-Paul & Benoit Droin Chablis 2022 & Château Chappelle d’Alienore 2019		25
<b>Vintage Port Trio</b> – Warre’s Vintage 1985, 2000, 2003	1 oz of each	48
The Last Drop Release #11 ‘Centenario’ Very Old Colheita <b>Tawny Port</b> 1870 & 1970 Duo	1 oz of each	300

<b>port   dessert wine</b>	_____	3oz glass
Weinlaubenhof Alois Kracher <b>Cuvée Auslese</b> Burgenland, Austria 2017		20
Château de Cosse   <b>Sauternes</b> 2018		20
R.L. Buller ‘Fine’   <b>Tokay</b>   Victoria, Australia		12
Penfolds Grandfather 20 Year Solera   Rare <b>Tawny</b>   South Australia		40
Taylor Fladgate 10 Year Old <b>Tawny</b>   Porto, Portugal		15
Taylor Fladgate 20 Year Old <b>Tawny</b>   Porto, Portugal		25
Taylor Fladgate 40 Year Old <b>Tawny</b>   Porto, Portugal		60
Quinta Do Noval   ‘Over 40 Year Old <b>Tawny</b> ’   Porto, Portugal		60
Quinta Do Noval <b>Vintage Port</b>   Porto, Portugal 2018		40
Rag Picker’s Dream   <b>Dessert Wine</b>   Paso Robles, California		15
Fonseca Bin 27   <b>Ruby</b>   Porto, Portugal		12
Taylor LBV   <b>Ruby</b>   Porto, Portugal 2014		15
Cossart Gordon 10 Year Old ‘Full Rich’   <b>Malmsey Madeira</b> Madeira, Portugal		18
Disznókő Tokaji Aszú Eszencia <b>Tokaji</b>   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 & SALADS\*

### Oysters on the Half Shell

*horseradish cocktail sauce | cucumber mignonette 25 GF*

*caviar enhancement 65*

### Jumbo Shrimp Cocktail

*horseradish cocktail sauce | saffron tartar 26 GF*

### Yellowfin Tuna

*cucumber broth | pickled shallot | mango | garlic flower | nam prik 31 GF*

### Imperia Caviar 1 oz 160 GF

*traditional accoutrements*

### Shellfish Tower

*king crab | jumbo shrimp | oysters | scallops | ceviche*

*seared tuna sm 135 lg 230 GF*

### The Pines Wedge

*rogue creamery smokey blue vinaigrette | breakfast radish*

*bacon | pickled shallot | local heirloom tomato 17 GF*

### Caesar

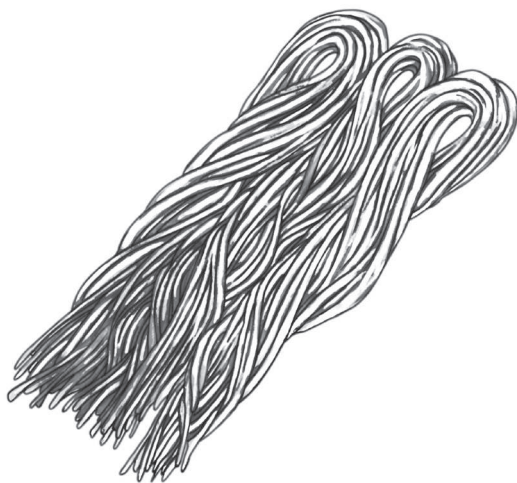
*spanish white anchovy | parmigiano-reggiano*

*house-made dressing | crouton 17*

### Summer Harvest

*hand selected petite greens | strawberries | golden beets | radish*

*candied pecans | whipped goat cheese | citrus vinaigrette 16 GF V*



*Handmade extruded pasta, crafted using traditional bronze dies, boasts a unique texture and rich flavor. This artisanal fresh pasta holds sauces beautifully and adds authenticity to any dish, offering a true taste of culinary tradition.*

# CHAPTER 2

## STARTERS & SOUPS

### Calamari

*pickled fresno peppers | thai basil 18*

### A-5 Wagyu Tartare\*

*quail egg yolk | house-made worcestershire | smoked mustard seed  
grilled sourdough 32*

### Pork Belly

*chili glaze | arugula | freeze dried honey | cherry tomato  
truffle honey & poppy seed dressing 26*

### Jumbo Lump Crab Cake

*red ribbon arugula | frisée | fennel | caper remoulade | ritz cracker crust 28*

### Lobster Bisque

*puff pastry | tarragon crème fraîche 19*

### Four Onion Soup Gratin

*gruyère & parmigiano-reggiano cheese | sourdough crouton | crispy onions 18*

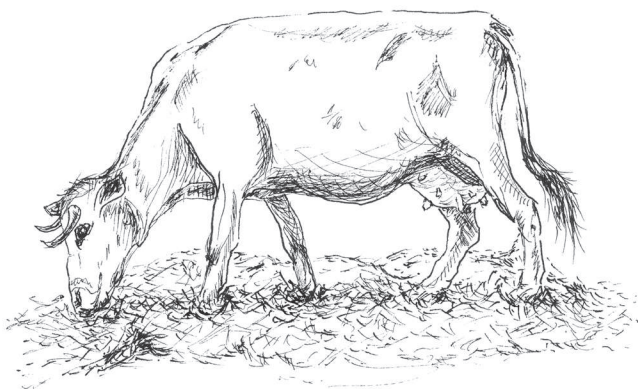
## HAND-CRAFTED PASTAS

### Prawn Scampi

*squid ink spaghetti | basil pesto | tobiko 47*

### Cacio e Pepe

*bucatini | petite vegetables | crispy tempura squash blossom 42*



*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 3

## STEAKS\*

### JAPANESE A-5 WAGYU

**Gyu Striploin** 8 oz 215 GF

*miyazaki prefecture*

**Ribeye** 8 oz 280 GF

*center cut, olive-fed, kagawa prefecture*

**Kobe Striploin** 8 oz 345 GF

*hyogo prefecture*

### AMERICAN WAGYU

### SNAKE RIVER FARMS

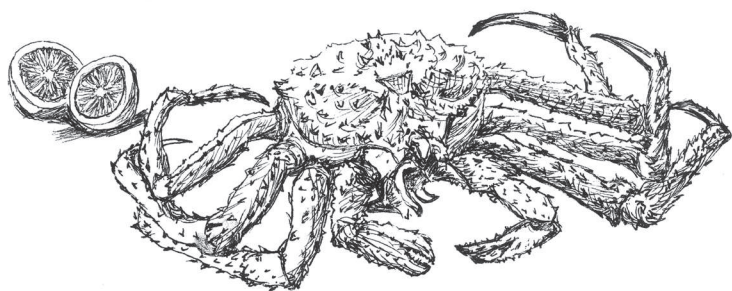
### GOLD GRADE

**New York Strip Steak** 14 oz 115 GF

*dry aged 45 days*

**Ribeye** 14 oz 130 GF

*dry aged 45 days*



*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.*

## USDA PRIME CUT STEAKS\*

New York, Bone-In<sup>+</sup> 18 oz 71 GF Ribeye 16 oz 82 GF

Ribeye, Bone-In<sup>+</sup> 22 oz 120 GF Filet Mignon 8oz 70 GF

## CARVED TO SHARE\*

Ribeye, Long-Bone<sup>+</sup> 46 oz 195 GF Porterhouse<sup>+</sup> 36oz 155 GF

## SEAFOOD ADD-ONS

Grilled & Basted

Prawns 24 GF

Tristan Lobster Tail

12oz 140 GF

Red King Crab Legs

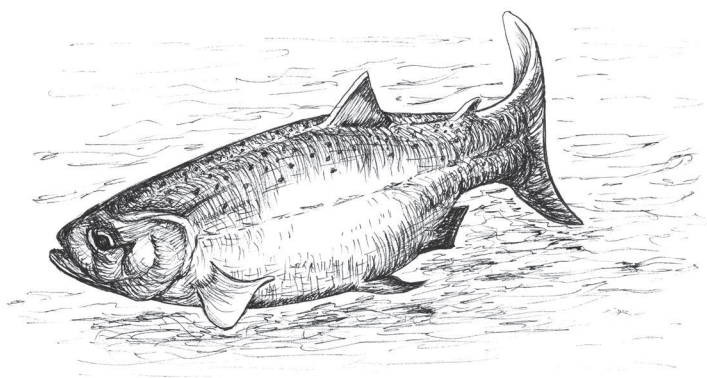
8oz 75 16oz 140 GF

Grilled U-10 Scallops\*

3pcs 30 GF

sauces 2 · béarnaise\* GF V  
· pines steak sauce GF  
· fresh grated horseradish crème fraîche GF V  
· argentinian chimichurri GF V  
· roasted garlic aioli\* GF

<sup>+</sup>Preparation may result in longer waiting time



*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 4

## MAINS

### Jidori Chicken

*poblano risotto | corn cheeks | chanterelle mushrooms*

*achiote butter sauce 47 GF*

### Sous Vide Lamb Rack\*

*vidalia onion purée | golden beets | hen of the wood mushroom*

*potato fondant | mint chimichurri 70 GF*

### The Pines Steakhouse Burger\*

*truffle gouda | caramelized onion | arugula | garlic aioli | parmigiano fries 55*

## FROM THE SEA

### Miso Glazed Chilean Sea Bass

*shanghai choy | mushroom | matsutake shoyu broth | petite turnips*

*tobiko | wasabi foam 62 GF*

### King Salmon\*

*petite summer squash | sofrito | tapioca cracker | salmon chicharrón*

*squash blossom sauce | epazote oil 48 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 5

## SIDES

### Charred Asparagus

*sofrito sauce | citrus vinaigrette 16 GF V*

### Fire Roasted Creamed Corn

*jalapeño | parmigiano-reggiano 16 GF V*

### Pines Baked Potato

*cheddar | crispy bacon | scallion crème fraîche 14 GF*

### Millionaire's Mac & Cheese

*prosciutto | parmigiano cream | black truffle 19*

*add lobster 42*

### Potato Purée 14 GF V

*add loaded 5*

*bacon | white cheddar | chive*

### Foraged Mushrooms

*garlic | fresh herbs 14 GF V*

### Parmigiano Fries

*béarnaise | fresh herbs 14 V*

*add truffle 10*

*fresh truffles | black truffle salt | white truffle oil*



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*The strawberry is believed to have originated in Europe and the Americas, with cultivation dating back to Roman times. Modern garden strawberries were first bred in France in the 18th century. Rich in Vitamin C, fiber, and antioxidants, strawberries are enjoyed fresh or used in a variety of foods including jams, desserts, and beverages.*

# CHAPTER 6

## DESSERTS

### Dubai Chocolate Pot de Crème

*pistachio | crispy phyllo | orange 18 V*

### Vanilla Crème Brûlée

*sugar crust 16 GF V*

### Olive Oil Cake

*strawberries | vanilla gelato | mascarpone chantilly cream 18 V*

### Key Lime Pie

*graham cracker crumble | raspberry 18 V*

### Artisanal Cheese Selection

*domestic & imported cheeses | honey-sriracha cashews | truffled honeycomb  
fig marmalade | focaccia 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.*