

Dinner

STARTERS

- Yellowtail Carpaccio, Tomato, Jalapeño, Shallots*
24
- Steak Tartare, Sauce Verte, Quail Egg*
19
- Shrimp Cocktail, Yuzu Cocktail Sauce
26
- Seared Tuna, Sauce Ravigote, Cucumber, Quail Egg*
22
- Crab Soufflé, Mustard Sauce
22
- Grilled Octopus, Potato, Chorizo, Sofrito Crema
28
- Oysters*
4 each
- French Onion Soup, Bone Marrow
19
- Chicken Liver Pâté, Haricots Verts, Shallots, Crostini
18
- Bread Service
5

PLATES FOR SHARING

- Caviar
Duck Fat Fried Potatoes, Crème Fraîche, Chives*
Market Price
- Seafood Tower
Cold Water Lobster, Oysters, Crab, Gulf Shrimp*
Platter 195 Tower 295

SALADS

- Escarole Caesar, Parmigiano, Brioche Croutons
16
- Heirloom Tomato Carpaccio, Cucumber, House Ricotta, Pistou
19
- Lobster, Burrata, Pickled Eggplant, Basil, Mâche
32
- Continental Mixed Greens
15

CAVIAR & TRUFFLES

Cauliflower Risotto, Scallop,
Truffle Carpaccio
26

Poached Oysters, Pickled
Cucumber, Beurre Blanc, Caviar*
28

Sweet Pea Pancakes,
Crab, Caviar*
24

VEGETABLES

- Sautéed Spinach, Olive Oil, Chile Flakes, Garlic
13
- Baby Carrots, Herb Cream Sauce
16
- Baked Mushrooms, Garlic, Thyme
16
- Asparagus
16
- Cauliflower Risotto
18
- Cauliflower Risotto, Truffle Carpaccio
24
- Creamed Corn, Chives
13

NOT STEAK

- Zucchini Cannelloni, Almond Ricotta,
Cherry Tomato, Basil, Cashew Butter - VEGAN
36
- Meatloaf, Sherry, Mushrooms,
Mashed Potatoes
32
- Parmesan Crusted Chicken Breast,
Lemon-Basil Beurre Blanc, Petite Vegetables
38
- Continental Burger, Cheese, Bacon, Tomato,
Caramelized Onions, Mac Sauce, Pommes Frites*
26
- Ibérico Pork Chop, Sauce Charcuterie
65
- Fresh Seafood of the Day
Market Price

POTATOES

- Pommes Frites
10
- Mashed Potatoes
12
- Gratin, Parmigiano, Serrano Ham
16
- Twice Baked, Accompaniments
16

Steak

CREEKSTONE FARMS

Premium American Black Angus *

Filet Mignon 6oz
52

Filet Mignon 10oz
84

CREEKSTONE FARMS

American Black Angus USDA Certified Prime *

Ribeye 16oz
86

New York Strip 14oz
85

PIEDMONTESE

Certified Italian Piedmontese Breed, All-Natural*

Hanger Steak 10oz
46

Filet Mignon 6oz
52

Filet Mignon 10oz
78

Skirt Steak 12oz
46

Tomahawk Ribeye for two 42oz
168

CONTINENTAL SPECIALTY

Piedmontese Châteaubriand 18oz,
Petite Vegetables, Bordelaise Sauce
160 for two

Snake River Farms Gold Steak Diane,
Wild Mushrooms
80

SNAKE RIVER FARMS

America's Premier Wagyu Producer*

Filet Mignon 6oz, SILVER
60

Filet Mignon 8oz, SILVER
80

New York Strip 14oz, SILVER
95

Filet Mignon 6oz, GOLD
83

Filet Mignon 8oz, GOLD
110

New York Strip 12oz, GOLD
105

JAPANESE WAGYU A5

Japanese Wagyu, Miyazaki Prefecture*

New York Strip, Block Cut
MP / Minimum 6oz

SAUCES

Continental Sauce Verte 3 | Bordelaise Sauce 5 | Béarnaise 3 | Horseradish Sauce 3

*If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw or under cooked meats or seafood, undercooked eggs, or raw oysters and should eat oysters fully cooked.

The Beef



Creekstone Farms provide superior beef products to satisfy the most discerning of palates. Using their proprietary Black Angus cattle, Creekstone Farms are established as a superior producer of premium beef. Here at The Continental we serve USDA Certified, Natural Prime and Choice Black Angus, meaning: no hormones added, no antibiotics, no growth promoting drugs, 100% vegetarian diet and humane animal handling practices, resulting in tender and flavorful meat.



Certified Piedmontese beef is unlike any other. An exceptional breed of naturally genetically superior cattle combined with a disciplined approach to animal care and husbandry, produces a consistent high quality product that is extraordinarily lean and incredibly tender. This double muscled cattle is never subjected to hormones, growth steroids or animal by-products. It is rich in protein and nutrients and very low in fat and calories. Fact: 3.5oz of Certified Piedmontese beef has half the amount of cholesterol and calories than 3.5oz of roasted chicken.



Snake River Farms American Wagyu Beef combines the buttery marbling of Japanese Wagyu and the robust beef flavor that American beef is known for. Raised along the high plains of the Snake River in Eastern Idaho, Purebred Wagyu from renowned Japanese bloodlines are bred with traditional, high-quality beef animals forging a herd that is in a class by itself. Fed an all-natural, sustainable diet of local Northwest ingredients, including Idaho potatoes, soft white wheat, corn and alfalfa hay, Snake River Farms Beef offers superior beef with a reduced carbon footprint to the eco-conscious consumer.

和牛

Japanese Wagyu A5 is the most highly marbled and most expensive beef produced in the world. This most prized Wagyu, is judged on four different criteria: marbling intensity, color of the fat, color of the muscle tissue, and shape of the muscle. A5's smooth and velvety texture will linger on your palate and provide a one of a kind experience. Kobe or Wagyu? Kobe is actually a prefecture, or state, in Japan where Wagyu is produced.