

Dinner

STARTERS

- Yellowtail Carpaccio, Tomato, Jalapeño, Shallots*
25
- Hand Cut Steak Tartare, Sauce Verte, Quail Egg*
20
- Shrimp Cocktail, Yuzu Cocktail Sauce
27
- Baby Octopus, Black Rice, Celery, Salsa Verde
29
- Pike Quenelles, Lobster, Lobster-Cognac Sauce
28
- Oysters*
4 each
- French Onion Soup
20
- Chicken Liver Pâté, Haricots Verts, Shallots, Crostini
18
- Bread Service
6

PLATES FOR SHARING

- Caviar
Buckwheat Popovers, Crème Fraiche, Chives*
Market Price
- Seafood Tower
Cold Water Lobster, Oysters, Crab, Gulf Shrimp*
Platter 195 Tower 295

SALADS

- Escarole Caesar, Parmigiano, Brioche Croutons
17
- Heirloom Tomato Carpaccio, Cucumber, Ricotta, Pistou
20
- Lobster, Burrata, Pickled Eggplant, Basil, Mâche
33
- Continental Mixed Greens
16
- Crab Louis Salad
30

CAVIAR & TRUFFLES

Cauliflower Risotto, Scallop,
Truffle Carpaccio
27

Potato Pierogi,
Fontina, Caviar*
30

Poached Oysters, Pickled
Cucumber, Beurre Blanc, Caviar*
29

VEGETABLES

- Creamed Spinach, Mornay Sauce
14
- Kale & Swiss Chard Gratin
17
- Baby Carrots, Thyme, Garlic, Honey, Percorino
17
- Baked Mushrooms, Garlic, Thyme
17
- Asparagus
17
- Cauliflower Risotto
19
- Cauliflower Risotto, Truffle Carpaccio
25
- Creamed Corn, Chives
14

NOT STEAK

- Zucchini Cannelloni, Tofu Ricotta, Cherry Tomatoes,
Basil, Cashew Butter - VEGAN
36
- Meatloaf, Sherry, Mushrooms, Mashed Potatoes
33
- Parmesan Crusted Chicken Breast,
Lemon-Basil Beurre Blanc, Petite Vegetables
39
- Continental Burger, Cheese, Bacon, Tomato,
Caramelized Onions, Special Sauce, Pommes Frites*
27
- Iberico Pork Chops, Sauce Charcuterie*
65
- Fresh Seafood of the Day
Market Price

POTATOES

- Pommes Frites
12
- Mashed Potatoes
14
- Gratin, Parmigiano, Serrano Ham
18
- Tartiflette Twice Baked, Marrow Roasted Onions, Sage, d'Affinios Cheese, Crème Fraîche
20

Steak

CREEKSTONE FARMS

Premium American Black Angus*

Filet Mignon 6oz
54

Filet Mignon 10oz
86

CREEKSTONE FARMS DRY-AGED

American Black Angus USDA Certified Prime*

30 day Dry-Aged
Bone-In Ribeye 22oz
125

30 day Dry-Aged
Bone-In New York Strip 18oz
110

CREEKSTONE FARMS

American Black Angus USDA Certified Prime*

Ribeye 16oz
88

New York Strip 14oz
87

PIEDMONTESE

Certified Italian Piedmontese Breed, All-Natural*

Hanger Steak 10oz
48

Filet Mignon 6oz
58

Filet Mignon 10oz
88

Skirt Steak 12oz
48

Tomahawk Ribeye for two 42oz
170

CONTINENTAL SPECIALTY

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

Snake River Farms Gold Bavette, 24oz,
Petite Vegetables, Bordelaise Sauce
120 for two

SNAKE RIVER FARMS

America's Premier Wagyu Producer*

Filet Mignon 6oz
SILVER
62

Filet Mignon 8oz
SILVER
82

Filet Mignon 6oz
GOLD
85

Filet Mignon 8oz
GOLD
112

New York Strip 12oz
GOLD
107

ALTAIR

Australian Grassfed Wagyu*

Ribeye 16oz
92

WANDERER

Barley Fed, Free Range Australian Cattle*

New York Strip 14oz
95

JAPANESE WAGYU A5

Japanese Wagyu, Miyazaki Prefecture*

New York Strip, Block Cut
35/oz - Minimum 6oz

SAUCES

Continental Sauce Verte 5 | Bordelaise Sauce 8 | Beef Fat Béarnaise 5 | Horseradish Sauce 5 | Peppercorn Sauce 8

*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.



Altair's grass fed Australian Wagyu combines traditional Wagyu's marbling and sumptuous texture with the clean minerality of grass fed pasture-raised cattle. The unique breeding creates distinctive, melt-in-your-mouth flavor and a luxurious culinary experience. Altair comes from three founding pillars; Genetics, Grass, and Time. Carefully selected Tajima Wagyu bloodlines are combined with British and European dam lines.



Raised on open pasture, Wanderer stands apart from other free-range beef programs with their innovative Ambient Barley Bins. This supplemental barley delivers exceptional marbling and tenderness, and when coupled with the relaxed pasture environment, delivers an eating experience you won't soon forget.



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.