

Lunch

STARTERS

- Yellowtail Carpaccio, Tomato, Jalapeño, Shallots*
24
- Steak Tartare, Sauce Verte, Quail Egg*
19
- Shrimp Cocktail, Yuzu Cocktail Sauce
26
- Oysters*
4 each
- Bread Service
5

SALADS

- Escarole Caesar, Parmigiano,
Brioche Croutons
16
- Heirloom Tomato Carpaccio,
Cucumber, Ricotta, Pistou
19
- Continental Mixed Greens
15

CAVIAR & TRUFFLES

Cauliflower Risotto, Scallop,
Truffle Carpaccio
26

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

AMERICAN SPA

The following selections were created to provide the healthiest and most flavorful options possible. The dishes are under 750 calories.

Zucchini Cannelloni, Almond Ricotta, Cherry Tomato, Basil, Cashew Butter - VEGAN
24

Lobster, Burrata, Pickled Eggplant, Basil, Mâche
32

Herb Roasted Salmon, Potatoes, Egg, Roasted Onions, Mustard Vinaigrette, Watercress
24

Parmesan Crusted Chicken Breast, Lemon-Basil Beurre Blanc, Petite Vegetables
28

AMERICAN LUXE

Steak Sandwich, Caramelized Shallots, Truffle Aioli, Robiola, Pommes Frites*
26

Continental Burger, Cheese, Bacon, Tomato, Caramelized Onions, Special Sauce, Pommes Frites*
26

Buckwheat Crêpe, Smoked Salmon, Crème Fraiche, Dill, Smoked Trout Roe, Egg*
24

Beer Battered Tripletail Sandwich, Slaw, Pommes Frites
25

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

SNAKE RIVER FARMS

America's Premier Wagyu Producer*

Filet Mignon 6oz, SILVER
60

Filet Mignon 8oz, SILVER
80

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

VEGETABLES

Sautéed Spinach, Olive Oil,
Chile Flakes, Garlic 13

Baby Carrots, Herb Cream Sauce 16

Asparagus 16

Creamed Corn, Chives 13

POTATOES

Pommes Frites
10

Gratin, Parmigiano,
Serrano Ham
16

SAUCES

Continental Sauce Verte 3

Bordelaise Sauce 5

Beef Fat Béarnaise 3

Horseradish Sauce 3

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.