

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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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*

Inner Bloom

*h by hine vsop cognac | giffard lychee
lillet blanc | jasmine tea | lemon
peychaud's bitters*

Thank You for Smoking⁺

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

Shadow Dance

*monkey shoulder blended scotch | amaro
romana | beetroot | lemon | honey*

More Life

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

Smoke & Fire

*los siete misterios doba-vej mezcäl
aperol | giffard rhubarb | strawberry
lime | habanero*

Don't Fear the Repo

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

LUCKY SEVENS OLD FASHIONED EXPERIENCE 48

*"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

Beetroot Fizz*

beetroot | honey | lemon
ginger beer | egg white

No Worries

strawberry | ice wine verjus | tonic

.. ————— ..

HOUSE-MADE CRAFT SODAS 5

pineapple
almond and rose

blood orange
pomegranate

WINE BY THE GLASS

champagne & sparkling

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

frizzante

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

white & rosé

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

red

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

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

port dessert wine _____	<i>3oz glass</i>
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 Madeira, Portugal	18
Disznókő Tokaji Aszú Eszencia Tokaji Hungary	<i>½ oz</i> 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 24 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

California Queen's Reserve Caviar 1 oz 160

traditional accoutrements

Shellfish Tower

king crab | jumbo shrimp | oysters | scallops | ceviche
seared tuna sm 120 lg 210 GF

The Pines Wedge

rogue creamery smokey blue vinaigrette | breakfast radish
wagyu beef bacon | pickled shallot | local heirloom tomato 16 GF

Caesar

ultra painted oak romaine | spanish white anchovy | parmigiano-reggiano
house-made dressing | crouton 16

Spring Harvest

hand selected petite greens | snap peas | watermelon radish
carrot | verjus vinaigrette 16 GF V



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

STARTERS & SOUPS

Calamari

chili peppers | thai basil 17

A-5 Wagyu Tartare*

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

Pork Belly

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

Jumbo Lump Crab Cake

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

Lobster Bisque

puff pastry | tarragon crème fraîche 18

Four Onion Soup Gratin

comté & parmigiano-reggiano cheeses | sourdough crouton 18

HAND-CRAFTED PASTAS

Prawn Scampi

squid ink spaghetti | basil pesto | tobiko 47

Cacio E Pepe

bucatini | tempura squash blossom | tiny vegetables 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 200 GF

miyazaki prefecture

Ribeye 8 oz 265 GF

center cut, olive-fed, kagawa prefecture

Kobe Striploin 8 oz 330 GF

hyogo prefecture

AMERICAN WAGYU

SNAKE RIVER FARMS

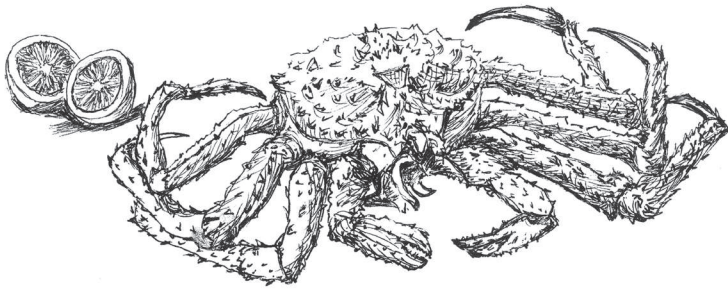
GOLD GRADE

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⁺ 18 oz 70 GF Ribeye 16 oz 80 GF

Ribeye, Bone-In⁺ 22 oz 110 GF Filet Mignon 8oz 68 GF

CARVED TO SHARE*

Ribeye, Long-Bone⁺ 46 oz 195 GF Porterhouse⁺ 36oz 155 GF

SEAFOOD ADD-ONS

Grilled & Basted

Prawns 24 GF

Red King Crab Legs

8oz 60 16oz 120 GF

Tristan Lobster Tail

12oz 140 GF

Grilled U-10 Scallops*

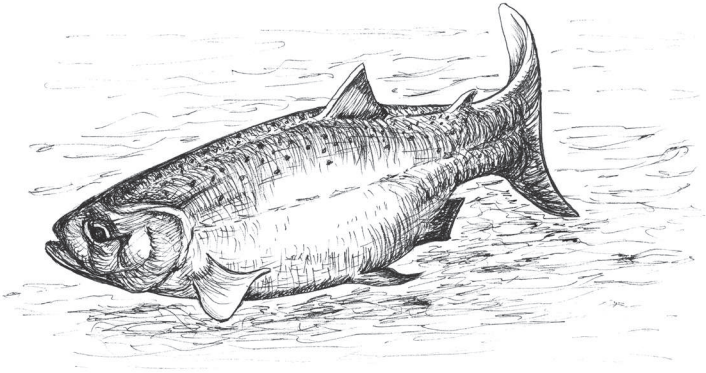
3pcs 26 GF

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

.....

butters 4 · bacon & bone marrow GF
· black garlic GF

⁺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

fava bean risotto | house-made ricotta stuffed morels 47

Sous Vide Lamb Rack*

vidalia onion | beetroot | morel mushrooms | mini potato fondant | rosemary jus 54 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 | king trumpet mushroom | matsutake shoyu broth
micro shiso salad 56*

King Salmon*

couscous | english peas | cucumber broth | lemon aioli | salmon roe 48



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

Broiled Asparagus

verjus vinaigrette 16 V

Truffle Creamed Spinach

parmigiano-reggiano | *black truffles* | *white truffle oil* 16 V

Pines Baked Potato

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

Millionaire's Mac & Cheese

prosciutto | *parmigiano cream* | *black truffle* 19

add lobster 37

Potato Purée 14 GF V

add loaded 5

wagyu beef bacon | *white cheddar* | *chive*

Foraged Mushrooms

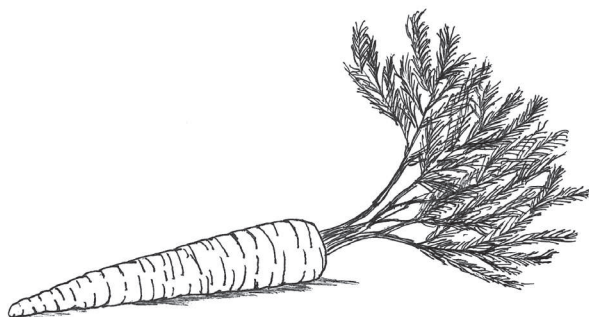
garlic | *fresh herbs* 14 GF V

Parmigiano Fries

béarnaise | *fresh herbs* 14 GF V

add truffle 10

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



Carrots, with their natural sweetness and vibrant color, are a versatile ingredient in desserts. Their earthy flavor adds depth to creations like carrot cake, while their moisture contributes to rich, tender textures. Elevated with spices and paired with complementary ingredients, carrots transform into sophisticated, delightful confections that captivate the palate.

CHAPTER 6

DESSERTS

Lavender Mousse

frangipane | lemon curd filling | honey cookie 18 V

Vanilla Crème Brûlée

sugar crust 14 GF V

Matcha Sponge Cake

raspberry | chantilly cream | matcha butter cream 18 V

Coconut Panna Cotta

dark chocolate | mango sabayon | blueberry popping pearls 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.