

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

More Life

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

Lost in Translation

*chai-infused havana club añejo | romana
amaro | giffard vanille de madagascar
fino sherry*

Orchard Sour

*père magloire v.s. calvados | st. george
spiced pear | lemon | herbes de provence
bordeaux wine*

Thank You for Smoking⁺

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

Perfect Harmony

*zaya rum | st. george spiced pear liqueur
fig | lemon | fino sherry*

Scala Flip

*h by hine vsop cognac | fernet branca
mr. black coffee liqueur | eggnog*

Don't Fear the Repo

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

Smoke & Fire

*el silencio mezcal | strawberry-infused
aperol | giffard rhubarb | lime | habanero*

Paper Crane

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

A-5 Manhattan *wagyu tallow washed whistle pig 10 year
rye | mushroom infused vermouth 24*

The Pines *blue cheese-washed haku vodka*
Dirty Martini *house-made dirty brine 24*

OLD FASHIONEDS

J D Salinger 18

*rittenhouse rye | angostura bitters
demerara syrup*

Mark Twain 28

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

Miyamoto Musashi 39

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

George Lamming 28

*el dorado 15 rum | angostura bitters
demerara syrup | cinnamon*

Octavio Paz 45

*don julio 1942 primavera
el silencio mezcal | agave
chocolate & angostura bitters*

Jules Verne 65

*hennesty xo | angostura bitters
peychaud's bitters | demerara syrup*

⁺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

The Hive Cider

manuka honey | apple cider
lemon | rosemary

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

frizzante

Brachetto d'Acqui <i>Banfi 'Rosa Regale'</i> <i>Piedmont, Italy</i>	2023	15
Moscato d'Asti <i>Cascinetta Vietti</i> <i>Piedmont, Italy</i>	2023	12

white & rosé

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

red

Pinot Noir <i>Angeline</i> <i>California</i>	2023	12
Pinot Noir <i>Benton-Lane</i> <i>Willamette Valley, Oregon</i>	2022	18
Pinot Noir <i>Flowers</i> <i>Sonoma Coast</i>	2022	25
Merlot <i>Markham</i> <i>Napa Valley</i>	2021	19
Merlot <i>Kapcsandy 'Roberta's Reserve'</i> <i>Napa</i>	2016	90
Tempranillo <i>Numanthia Numanthia</i> <i>Toro, Spain</i>	2018	28
Bordeaux Blend <i>Château Chappelle d'Alienore</i> <i>Bordeaux</i>	2019	14
Malbec <i>Terrazas Reserva</i> <i>Lujan de Cuyo, Argentina</i>	2021	14
Shiraz <i>Penfolds 'Bin 28'</i> <i>Barossa Valley, Australia</i>	2022	22
Red Blend <i>Querciabella 'Mongrana'</i> <i>Tuscany</i>	2021	16
Bordeaux Blend <i>Opus One</i> <i>Oakville</i>	2016	125
Cabernet Sauvignon <i>Justin</i> <i>Paso Robles</i>	2021	18
Cabernet Sauvignon <i>Hess 'Allomi'</i> <i>Napa</i>	2021	26
Cabernet Sauvignon <i>Far Niente</i> <i>Napa</i>	2021	52
Cabernet Sauvignon <i>Caymus</i> <i>Napa</i>	2021	40
Zinfandel <i>Turley 'Old Vine'</i> <i>California</i>	2022	18

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>1oz of each</i>	48
The Last Drop Release #11 ‘Centenario’ Very Old Colheita Tawny Port 1870 & 1970 Duo <i>1oz of each</i>	300

port | dessert wine _____ *3oz glass*

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

Seared Yellowfin Tuna

cherry blossom shoyu vinaigrette | soba noodles | pickled radish
edamame purée 31

California Queen's Reserve Caviar 1 oz 160

traditional accoutrements

Shellfish Tower

king crab | jumbo shrimp | oysters | pei mussels | 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 | focaccia crouton 16



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 | toasted garlic | thai basil 17

A-5 Wagyu Tartare*

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

Pork Belly

fig 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 | daikon sprouts 18

HAND-CRAFTED PASTAS

Santa Barbara Uni & PEI Mussels*

*house-made spaghetti | uni sauce | gochugaru chili flakes
hibiscus leaves* 47

Wild Mushroom Tagliatelle

black garlic-porcini butter | white wine | mushroom foam | black truffles 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

Ribeye Cap 6 oz 250 GF

olive-fed, kagawa prefecture

Kobe Striploin 8 oz 330 GF

hyogo prefecture

AMERICAN WAGYU

SNAKE RIVER FARMS

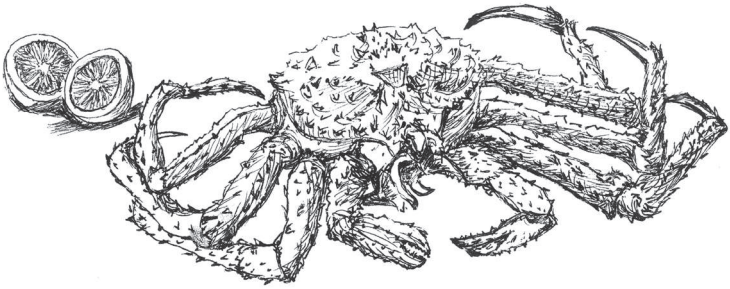
GOLD GRADE

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

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

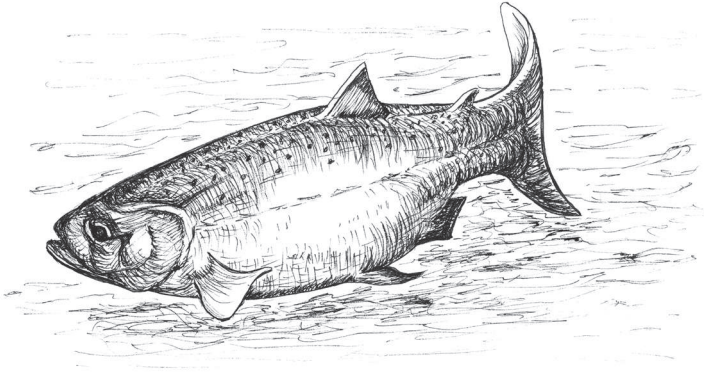
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butters 4 · bacon & bone marrow GF
· black garlic GF

.....

seafood add-ons · grilled & basted prawns 24 GF
· red king crab legs 8oz 60 16oz 120 GF
· tristan lobster tail 12oz 140 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

mushroom | celery root- potato purée | black truffle | chicken jus 47

Braised Natural Lamb Shank

camembert polenta | thumbelina carrot | tapioca cracker 54 GF

Chai Tea Cured Duck*

lobster mushroom | pickled red cabbage | fig marmalade

cauliflower purée 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

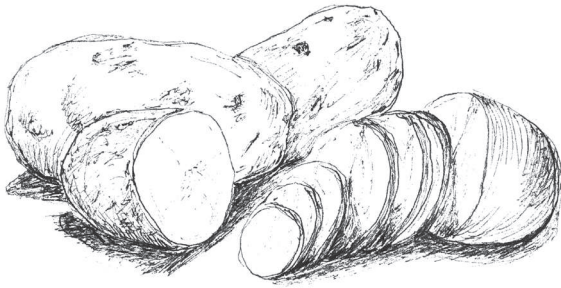
micro shiso salad 56

King Salmon*

butternut squash risotto | tuscan kale | black garlic | brown butter 48 GF

Cioppino*

king crab | clams | pei mussels | huckleberry potatoes 65



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

Brussels Sprout Gratin

mornay sauce | breadcrumbs | parmigiano-reggiano 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

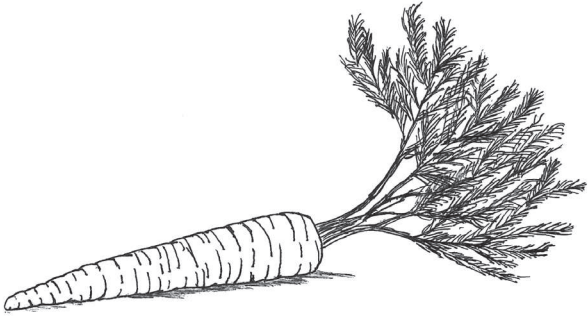
garlic | fresh herbs 14 GF V

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

Carrot Cake

candied walnuts | toffee crumble | brown sugar bourbon gelato 18 V

Vanilla Crème Brûlée

sugar crust 14 GF V

D'anjou Pear Tart

frangipane | meringue | pear caramel | cardamom crème anglaise 18 V

Amaretto Indulgence

dark chocolate | sabayon | espresso macarons | mocha ice cream 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.