

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.*

# TABLE OF CONTENTS

*Introduction: Libations* . . . . . 2-5

*Chapter 1: Raw Bar & Salads* . . . . . 7  
*start with the world's finest & freshest seafood*

*Chapter 2: Starters & Soups, Hand-Crafted Pastas* . . . . 9  
*complement your evening with classics and signature dishes*

*Chapter 3: Steaks* . . . . . 11-13  
*savor the most exclusive cuts from around the world*

*Chapter 4: Mains & From the Sea.* . . . . . 15  
*a juxtaposed offering from the land & sea*

*Chapter 5: Sides* . . . . . 17  
*created to pair alongside any of our main courses*

*Chapter 6: Desserts* . . . . . 19  
*where you can write the final chapter of tonight's experience*

*Appendix: Meet our Local & Sustainable Suppliers*

*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*

### Smoke & Fire

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

### Little R&R

*yaamava' select buffalo trace single barrel  
bourbon | mr. black coffee liqueur  
giffard banane du brésil | espresso  
vanilla cream | nutmeg*

### Orchard Sour

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

### Don't Fear the Repo

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

### Thank You for Smoking<sup>+</sup>

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

### 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

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

<sup>+</sup>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

.. ————— ..

## O - PROOF 9

Cloud no.9\*

*grapefruit | lemon | vanilla*  
*egg white | seltzer*

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

---

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

## frizzante

---

<b>Brachetto d'Acqui</b>   <i>Banfi 'Rosa Regale'</i>   Piedmont, Italy	2022	15
<b>Moscato d'Asti</b>   <i>Cascinetta Vietti</i>   Piedmont, Italy	2023	12

## white & rosé

---

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

## red

---

<b>Pinot Noir</b>   <i>Angeline</i>   California	2023	12
<b>Pinot Noir</b>   <i>Benton-Lane</i>   Willamette Valley, Oregon	2022	18
<b>Pinot Noir</b>   <i>Flowers</i>   Sonoma Coast	2022	25
<b>Merlot</b>   <i>Markham</i>   Napa Valley	2019	19
<b>Merlot</b>   <i>Kapcsandy 'Roberta's Reserve'</i>   Napa	2016	90
<b>Tempranillo</b>   <i>Numanthia Numanthia</i>   Toro, Spain	2017	28
<b>Bordeaux Blend</b>   <i>Château Chappelle d'Alienore</i>   Bordeaux	2019	14
<b>Malbec</b>   <i>Terrazas Reserva</i>   Lujan de Cuyo, Argentina	2021	14
<b>Shiraz</b>   <i>Penfolds 'Bin 28'</i>   Barossa Valley, Australia	2022	22
<b>Red Blend</b>   <i>Querciabella 'Mongrana'</i>   Tuscany	2021	16
<b>Bordeaux Blend</b>   <i>Opus One</i>   Oakville	2016	125
<b>Cabernet Sauvignon</b>   <i>Justin</i>   Paso Robles	2021	18
<b>Cabernet Sauvignon</b>   <i>Hess 'Allomi'</i>   Napa	2021	26
<b>Cabernet Sauvignon</b>   <i>Far Niente</i>   Napa	2021	52
<b>Cabernet Sauvignon</b>   <i>Caymus</i>   Napa	2021	35
<b>Zinfandel</b>   <i>Turley 'Juvenile'</i>   California	2022	18

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

<b>port   dessert wine</b> _____	<i>3oz glass</i>
Weinlaubenhof Alois Kracher <b>Cuvée Auslese</b> Burgenland, Austria 2017	20
Château de Cosse   <b>Sauternes</b> 2018	20
R.L. Buller ‘Fine’   <b>Tokay</b>   Victoria, Australia	12
Penfolds Grandfather 20 Year Solera   Rare <b>Tawny</b>   South Australia	40
Taylor Fladgate 10 Year Old <b>Tawny</b>   Porto, Portugal	15
Taylor Fladgate 20 Year Old <b>Tawny</b>   Porto, Portugal	25
Taylor Fladgate 40 Year Old <b>Tawny</b>   Porto, Portugal	60
Quinta Do Noval   ‘Over 40 Year Old <b>Tawny</b> ’   Porto, Portugal	60
Quinta Do Noval <b>Vintage Port</b>   Porto, Portugal 2018	40
Rag Picker’s Dream   <b>Dessert Wine</b>   Paso Robles, California	15
Fonseca Bin 27   <b>Ruby</b>   Porto, Portugal	12
Taylor LBV   <b>Ruby</b>   Porto, Portugal 2014	15
Cossart Gordon 10 Year Old ‘Full Rich’   <b>Malmsey Madeira</b> Madeira, Portugal	18
Disznókő Tokaji Aszú Eszencia <b>Tokaji</b>   Hungary	$\frac{1}{2}$ oz    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*

### Pork Belly

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

### Jumbo Lump Crab Cakes

*ritz crust | caviar beurre blanc | saffron tartar sauce 26*

### Lobster Bisque

*puff pastry | tarragon crème fraîche 18*

### Four Onion Soup Gratin

*comté & parmigiano-reggiano cheeses | sourdough crouton | daikon sprouts 18*

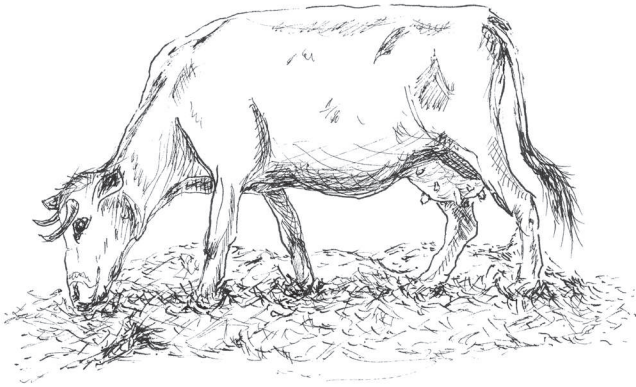
## HAND-CRAFTED PASTAS

### 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 225 GF

*olive-fed, kagawa prefecture*

**Kobe Striploin** 8 oz 330 GF

*hyogo prefecture*

### AMERICAN WAGYU

### SNAKE RIVER FARMS

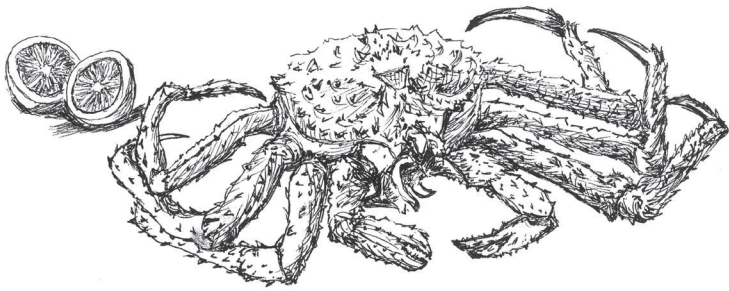
### GOLD GRADE

**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<sup>+</sup> 18 oz 70 GF Ribeye 16 oz 80 GF

Ribeye, Bone-In<sup>+</sup> 22 oz 110 GF Filet Mignon 8oz 68 GF

## CARVED TO SHARE

Ribeye, Long-Bone<sup>+</sup> 46 oz 195 GF Porterhouse<sup>+</sup> 36oz 155 GF

sauces 2 · béarnaise\* GF V  
· pines steak sauce GF  
· demi-glace au poivre GF  
· fresh grated horseradish crème fraîche GF V  
· argentinian chimichurri GF V  
· xo aioli GF

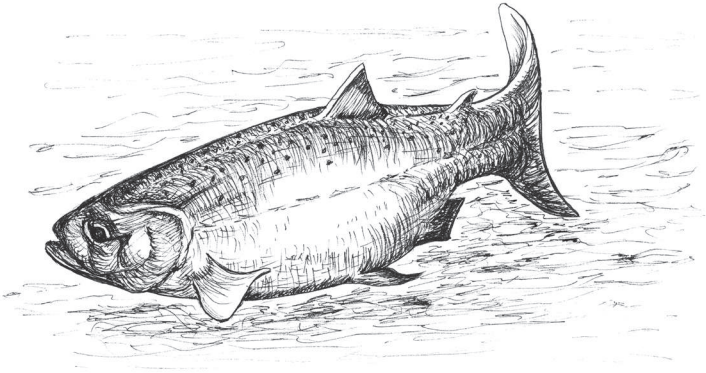
.....

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

<sup>+</sup>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 | black truffle | potato purée | chicken jus 47*

### Braised Pork Cheeks

*camembert polenta | thumbelina carrot | tapioca cracker  
apple cider 54 GF*

### Chai Tea Cured Duck\*

*chanterelle mushrooms | 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

*king trumpet mushroom | dashi | tempura shiso leaf | chili oil foam 56*

### King Salmon\*

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

### Cloppino\*

*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

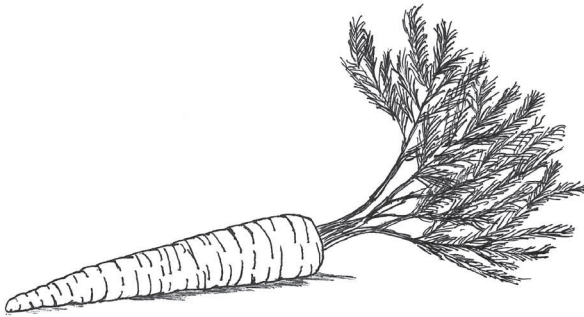
*garlic | fresh herbs 14 GF V*

### 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*

### Caramel Apple Tart

*frangipane | cinnamon gelato 18 V*

### Amaretto Indulgence

*dark chocolate | sabayon | espresso macarons | mocha ice cream 18 V*

### Artisanal Cheese Selection

*domestic & imported cheeses | marcona almonds | honeycomb  
quince | sourdough 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.*