# STARTERS

## Oysters on the Half Shell* 25
*horseradish cocktail sauce | red wine mignonette*
*tabasco | ginger garlic ponzu GF*
***caviar enhancement MP***

## Jumbo Shrimp Cocktail 26
*horseradish cocktail sauce | saffron tartar GF*

## Tuna Crudo* 28
*mole seco | cilantro | citrus chiltepin vierge*

## The Caviar* 1 oz MP
*traditional accoutrements*

## A-5 Wagyu Tartare Tart* 35
*charred eggplant purée | herb salad*

## Lobster Bisque 19
*puff pastry | tarragon crème fraîche*

## The Pines Wedge 16
*bacon | pickled red onion | cherry tomatoes*
*rogue creamery blue cheese dressing GF*

## Caesar* 13
*spanish white anchovy | parmigiano-reggiano*
*house-made dressing | crouton*

## Fall Harvest Salad 19
*petite greens | asian pear | charred scallions | toasted walnuts*
*manchego cheese | ginger vinaigrette GF V*

## Jumbo Lump Crab Cake 28
*red ribbon arugula | frisée | fennel | caper remoulade*
*ritz cracker crust*

## Fritto Misto 25
*shrimp | calamari | meyer lemon | shiso | calabrian chili aioli*

# MAINS

## Jidori Chicken Breast 47
*white wine poached apples | roasted cabbage | dill | mustard beurre blanc GF*

## Cavatelli Pasta 42
*house made pasta | broccolini | pecorino romano | crispy sunchokes*
*pachamama sausage*

## Prawn Scampi* 47
*squid ink spaghetti | smoked trout roe | petite red shiso*

## The Pines Steakhouse Burger* 55
*wagyu snow beef | truffle gouda | caramelized onion*
*arugula | garlic aioli | parmigiano fries*

## King Salmon* 48
*butternut squash risotto | delicata squash | sage*

## Miso Glazed Chilean Sea Bass 62
*cipollini onions | lion's mane mushroom | dashi broth GF*

*V vegetarian* *GF gluten free*

*+Preparation may result in longer waiting time*

*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.

# STEAKS

## JAPANESE A-5 WAGYU*

**Gyu Striploin** *8 oz 215*
*miyazaki prefecture*

**Ribeye** *8 oz 280*
*kagawa prefecture*

**Kobe Striploin** *8 oz 345*
*hyogo prefecture*

## AMERICAN WAGYU*

**New York Strip Steak** *14 oz 120*

**Filet Mignon** *8 oz 90*

## AUSTRALIAN WAGYU*

**Ribeye** *14 oz 135*

## USDA PRIME CUT STEAKS*

**New York, Bone-In**+ *18 oz 75*

**Ribeye** *16 oz 85*

**Filet Mignon** *8oz 75*

## CARVED TO SHARE*

**House Dry-Aged Tomahawk**+ *MP*

**Porterhouse**+ *36oz 155*

## ENHANCEMENTS

**Grilled Prawns** *25*

**Grilled U-10 Scallops*** *30*

**Tristan Lobster Tail** *140*

**King Crab Legs** *MP GF*

## SAUCES

- ***Horseradish Crème Fraîche GF V***
- ***Argentinian Chimichurri GF V***
- ***Garlic Aioli* GF V***
- ***Béarnaise* GF V***
- ***Pines Red Wine Peppercorn GF***
- ***Soy Balsamic V***

# SIDES

**Maple Bourbon Glazed Brussels Sprouts** *15*
*bacon | toasted pecans*

**Creamed Spinach** *15*
*toasted panko | fresh herbs V*

**Pan-Roasted Mushrooms** *14*
*shiitake | oyster | maitake | garlic | fresh herbs GF V*

**Millionaire's Mac & Cheese** *19*
*prosciutto | parmigiano cream | black truffle*
***add lobster 42***

**Potato Purée** *15 GF V*
*bacon | white cheddar | chive*
***add loaded 5***

**Parmigiano Fries*** *14*
*béarnaise | fresh herbs V*
*add black truffle salt | white truffle oil 10*

**Baked Potato** *14*
*bacon | white cheddar | chive | butter | sour cream GF*
***Pines twice baked potato 2***

*V vegetarian GF gluten free*
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