

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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start with the world's finest & freshest seafood

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created to pair alongside any of our main courses

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where you can write the final chapter of tonight's experience

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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.



by the glass

This selection of wines-by-the glass have been meticulously chosen with a focus on pairing them perfectly with our food menu. The ingredients, preparation, and overall themes of each dish have been thoughtfully considered to create the best possible experience. Choosing the right wine to pair with red meat is not as simple as selecting a Cabernet Sauvignon. The leaner cuts require lighter styles of wine while sauces must also be taken into account. Additionally, the pairing of wine with sous vide dishes differs from grilled, sautéed, or stewed dishes. We grill our steaks over an open fire. With our menu featuring Japanese Wagyu and a variety of seafood, you will discover a range of wines beyond Napa Valley Cabernet Sauvignon to perfectly complement your meal.

WINE BY THE GLASS

champagne & sparkling

Brut Rosé <i>Domaine Chandon</i> <i>California</i>	NV	17
Brut <i>Domaine Chandon</i> <i>California</i>	NV	15
Brut <i>Colcombet Éclat</i> <i>Champagne</i>	NV	18

frizzante

Brachetto d'Acqui <i>Banfi 'Rosa Regale'</i> <i>Piedmont, Italy</i>	2024	15
Moscato d'Asti <i>Cascinetta Vietti</i> <i>Piedmont, Italy</i>	2025	14

white & rosé

Pinot Grigio <i>Scarpetta</i> <i>Friuli-Venezia Giulia, Italy</i>	2024	14
Riesling <i>Louis Guntrum Kabinett</i> <i>Rheinhessen, Germany</i>	2020	14
Chablis <i>Jean-Paul & Benoît Droin</i> <i>France</i>	2023	30
Sauvignon Blanc <i>Matanzas Creek</i> <i>Sonoma County</i>	2024	14
Sauvignon Blanc <i>Villa Maria Taylor Pass Vineyard</i> <i>Marlborough</i>	2023	18
Chardonnay <i>Presqu'île</i> <i>Santa Barbara County</i>	2023	18
Chardonnay <i>Ramey</i> <i>Russian River Valley</i>	2023	25
Rosé <i>Turley</i> <i>Napa Valley</i>	2024	16

WINE BY THE GLASS

red

<i>Pinot Noir</i> <i>Angeline</i> <i>California</i>	2023	14
<i>Pinot Noir</i> <i>Benton-Lane</i> <i>Willamette Valley, Oregon</i>	2023	18
<i>Pinot Noir</i> <i>Flowers</i> <i>Sonoma Coast</i>	2023	30
<i>Merlot</i> <i>Markham</i> <i>Napa Valley</i>	2022	16
<i>Merlot</i> <i>Kapcsandy 'Roberta's Reserve'</i> <i>Napa</i>	2016	90
<i>Red Blend</i> <i>Querciabella 'Mongrana'</i> <i>Tuscany</i>	2022	16
<i>Tempranillo</i> <i>Numanthia Numanthia</i> <i>Toro, Spain</i>	2019	28
<i>Bordeaux Blend</i> <i>Château Chappelle d'Alienore</i> <i>Bordeaux</i>	2020	14
<i>Malbec</i> <i>Terrazas Reserva</i> <i>Lujan de Cuyo, Argentina</i>	2023	14
<i>Shiraz</i> <i>Penfolds 'Bin 28'</i> <i>Barossa Valley, Australia</i>	2022	22
<i>Bordeaux Blend</i> <i>Opus One</i> <i>Oakville</i>	2017	125
<i>Cabernet Sauvignon</i> <i>Justin</i> <i>Paso Robles</i>	2022	20
<i>Cabernet Sauvignon</i> <i>Hess 'Allomi'</i> <i>Napa</i>	2022	26
<i>Cabernet Sauvignon</i> <i>Far Niente</i> <i>Napa</i>	2022	52
<i>Cabernet Sauvignon</i> <i>Caymus</i> <i>Napa</i>	2023	40
<i>Zinfandel</i> <i>Turley 'Juvenile'</i> <i>California</i>	2023	18

duos (mini flights)

3oz pour

Classic Napa Cabernet Sauvignon – Silver Oak 2020 & Caymus 2023	42
Cool & Coastal Pinot Noir – Flowers Sonoma Coast 2023 & Foxen Santa Maria 2023	27
Sweet and Spice – Turley, ‘Juvenile’ Zinfandel CA 2023 & Penfolds ‘Bin 28’ Shiraz South Australia 2022	24
Across the Pacific – Villa Maria Sauvignon Blanc New Zealand 2023 & Terrazas Malbec Argentina 2023	22
Tour de France – Jean-Paul & Benoit Droin Chablis 2023 & Château Chappelle d’Alienore 2020	25
Vintage Port Trio – Warre’s Vintage 1985 2000 2003 1oz of each	48
The Last Drop Release #11 ‘Centenario’ Very Old Colheita Tawny Port 1870 & 1970 Duo 1oz of each	300



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 | red wine mignonette 25 GF

caviar enhancement 65

Jumbo Shrimp Cocktail

horseradish cocktail sauce | saffron tartar 26 GF

Cold Smoked Hamachi Crudo*

radish | avocado | pickled grapes | yuzu koshō | shiso jalapeño oil 31 GF

Imperia Caviar* 1 oz 130

traditional accoutrements

Shellfish Tower*

king crab | jumbo shrimp | oysters | scallops

cold smoked hamachi sm 150 lg 245 GF

The Pines Wedge

rogue creamery smokey blue vinaigrette | breakfast radish

bacon | pickled shallot | local heirloom tomato 13 GF

Caesar*

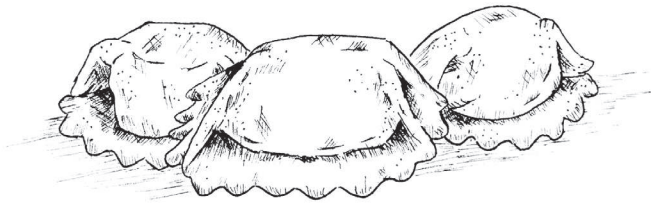
spanish white anchovy | parmigiano-reggiano

house-made dressing | crouton 13

Spring Harvest

petite greens | grilled nectarines | feta cheese | marcona almonds | mint

blueberry balsamic vinaigrette 19 GF V



*Handmade pasta boasts a unique texture and rich flavor.
This artisanal fresh pasta holds sauces beautifully and adds
authenticity to any dish, offering a true taste of culinary tradition.*

CHAPTER 2

STARTERS & SOUPS

Tempura Fried Calamari

pickled vegetables | yuzu aioli 21

A-5 Wagyu Tartare*

*gochujang | sesame | pickled daikon | scallion gel | cured egg yolk
crispy rice paper 35*

Artichoke Arancini

pecorino | prosciutto | romesco sauce 23

Jumbo Lump Crab Cake

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

Lobster Bisque

puff pastry | tarragon crème fraîche 19

Four Onion Soup Gratin

gruyère & parmigiano-reggiano cheese | sourdough crouton | crispy onions 18

HAND-CRAFTED PASTAS

Prawn Scampi

squid ink spaghetti | basil pesto | tobiko 47

Rigatoni Pasta

house made pasta | burrata | guanciale | calabrian chili | tomato sauce 38



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 215 GF

miyazaki prefecture

Ribeye Cap 6 oz 250 GF

olive-fed | kagawa prefecture

Ribeye 8 oz 280 GF

center cut | olive-fed | kagawa prefecture

Kobe Striploin 8 oz 345 GF

hyogo prefecture

AMERICAN WAGYU

SNAKE RIVER FARMS

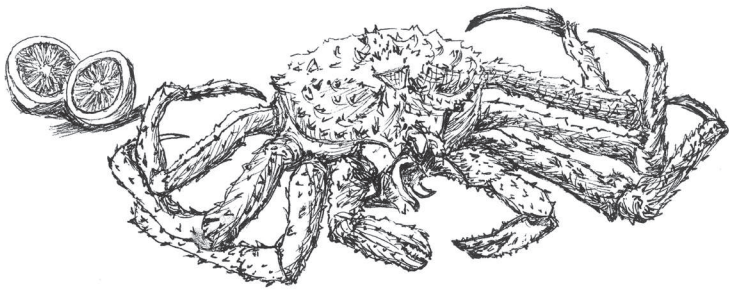
GOLD GRADE

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 71 GF Ribeye 16 oz 82 GF

Ribeye, Bone-In⁺ 22 oz 125 GF Filet Mignon 8oz 70 GF

CARVED TO SHARE*

Tomahawk⁺ 46 oz 195 GF

Porterhouse⁺ 36oz 155 GF

SEAFOOD ADD-ONS

Grilled & Basted

Prawns 24 GF

Tristan Lobster Tail

12oz 140 GF

Red King Crab Legs

8oz MP 16oz MP GF

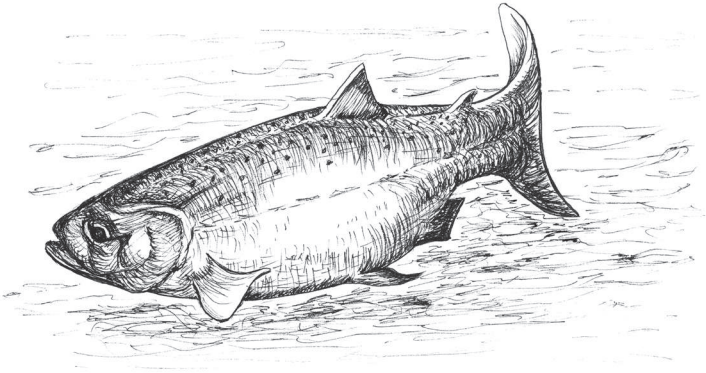
Grilled U-10 Scallops*

3pcs 30 GF

sauces

- béarnaise* GF V
- pines steak sauce V GF
- fresh grated horseradish crème fraîche GF V
- argentinian chimichurri GF V
- roasted garlic aioli* GF V
- truffle demi-glace GF V

⁺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 Breast

spring mole verde | masa dumplings | asparagus | spring onion | mole seco 47 GF

Bone-In Kurobuta Pork Chop*

apricot mostarda | fennel apple slaw | cauliflower purée 65 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 | mushroom | matsutake shoyu broth | petite turnips
tobiko | wasabi foam 62 GF*

King Salmon*

*tempura fried enoki mushrooms | finger lime | pickled radish
coconut lime sauce 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

Crispy Baby Artichokes

pickled carrots | marcona almonds | lemon | honey aioli 16 V

Creamed Spinach

toasted panko | fresh herbs 16 V

Pines Baked Potato

cheddar | crispy bacon | scallion crème fraîche 14

Millionaire's Mac & Cheese

prosciutto | parmigiano cream | black truffle 19

add lobster 42

Potato Purée 14 GF V

add loaded 5

bacon | white cheddar | chive

Foraged Mushrooms

garlic | fresh herbs 14 GF V

Parmigiano Fries

béarnaise | fresh herbs 14 V

add truffle 10

fresh truffles | black truffle salt | white truffle oil



Pomegranates are a sweet, tart fruit with thick red skin. While the skin is not edible, it holds hundreds of juicy seeds that you can eat plain or incorporate into various savory dishes and desserts. They are low in calories and fat but high in fiber, vitamins, and minerals.

CHAPTER 6

DESSERTS

Dubai Chocolate Pot de Crème

pistachio | crispy phyllo | orange 18 V

Foraged "Mushroom"

chocolate sponge cake | chocolate mousse | passion fruit 16

Blueberry Mojito Posset

frozen custard | rum curd | mint | finger lime 18 GF

Strawberry Cake

lychee crèmeux | white chocolate 18

Artisanal Cheese Selection

*domestic & imported cheeses | herb roasted mixed nuts | pickled grapes
honeycomb | fig jam | focaccia crostini 21 V*



Imperia Caviar is produced using sustainable sturgeon farming methods that are good for you and the environment by working harmoniously with nature, providing the best taste and quality while protecting the species.

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.