

THE PEPPERMILL STEAKHOUSE

est 2019 | Chad + Becky Bolar

APPETIZERS + SALADS

CHARCUTERIE BOARD | \$25

A VARIOUS ASSORTMENT OF CURED MEATS, ASSORTED CHEESES, FRUIT, NUTS, SWEETS, JAMS, PICKLES, MUSTARD + GRILLED HOUSE-MADE BREAD*

WOOD-FIRED BONE MARROW | \$24

TWO CANOES | HORSERADISH CHIMICHURRI, SHORT RIB JAM, + GRILLED HOUSE-MADE BREAD*

SHELLFISH AU VERT | \$18

SHALLOTS, GARLIC, TOMATOES, PARSLEY, CHILE FLAKE, WHITE WINE, LEMON BUTTER, + GRILLED HOUSE-MADE BREAD*

KUNG PAO CAULIFLOWER | \$12

PEANUTS, BELL PEPPERS, SHALLOTS, ZUCCHINI, GREEN ONIONS, + SPICY SESAME SOY GLAZE*

JAMBALAYA ARANCINI | \$12

CHEESY RISOTTO, ANDOUILLE SAUSAGE, CREOLE SEASONING, + SPICY POMO*

WHIPPED GOAT CHEESE | \$14

SAUTEED DATES, PECANS, + SPICY ARIZONA HONEY*

LOBSTER BRUSCHETTA | \$22

SAUTEED LOBSTER MEAT, HEIRLOOM TOMATOES, BASIL, FRESH MOZZARELLA, + BALSAMIC REDUCTION*

SMOKED SALMON RILLETTES | \$16

SMOKED SALMON, DILL BUTTER, SHALLOTS, MUSTARD, GRILLED HOUSE-MADE BREAD, + PICKLES*

CHEF'S WHIM | \$30

ALLOW OUR CHEFS TO BE CREATIVE WITH MAKING YOU A COMPLETELY UNIQUE APPETIZER THAT YOU AREN'T LIKELY TO FORGET! NO SUBSTITUTIONS PLEASE*

KOREAN BBQ PORK BELLY | \$15

GOCHUJANG RUBBED, TEXTURES OF APPLE, FRIED SHALLOTS, + BARBECUE SAUCE *

DUCK CONFIT | \$18

ORANGE COGNAC SAUCE, CREPES, PARSNIP PUREE, + SOY SYRUP*

FIRE-ROASTED FOIE GRAS | \$25

TOASTED BRIOCHE, PORT WINE GRAPE PUREE, CHOPPED NUTS, + PICKLED MUSTARD SEED*

FRIED CALAMARI | \$14

CHIPOTLE TABASCO AIOLI, + SLICED JALAPEÑOS*

THE PORK BELLY WEDGE | \$12

ICEBERG LETTUCE, MARINATED TOMATOES, SHALLOTS, BLEU CHEESE, PORK BELLY + DILL GREEN GODDESS DRESSING*

GRILLED BROCCOLI CAESAR | \$12

GRILLED BROCCOLI, ROASTED TOMATOES, BACON, SHAVED RED ONIONS, PARMESAN CHEESE, + CAESAR DRESSING*

BLEU CHEESE SPINACH SALAD | \$10

RAW SPINACH LEAVES, POINT REYES BLEU CHEESE, APPLES, PICKLED RED ONIONS + HONEY BALSAMIC REDUCTION*

SHRIMP LOUIE SALAD | \$15

POACHED SHRIMP, BIB LETTUCE, CHERRY TOMATOES, HARDBOILED EGG, AVOCADO, + CREAMY FRENCH DRESSING

JALAPEÑO BEET GRAVLAX | \$16

SALT-CURED SALMON, ARUGULA GREENS, BRIOCHE, MARINATED TOMATOES, CRÈME FRAICHE, + LEMON DRESSING*

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

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THE MAIN COURSE

BUTTER-BASTED FILET MIGNON | \$48
8 oz | PAN-SEARED; ROASTED GARLIC CHIVE MASHED POTATOES,
ONION RINGS, + BLACK TRUFFLE BUTTER*

COTE DE BOEUF | \$100
36oz | BONE-IN RIBEYE, DUCK FAT-POACHED, WOODFIRED
MAC AND CHEESE, + THAI PEANUT SAUCE*

GRILLED BONELESS RIBEYE | \$50
16 oz | LOADED LOBSTER JALAPENO TWICE-BAKED POTATO,
WILD MUSHROOM RAGU, + COWBOY BUTTER*

WOODFIRED NEW YORK STRIP | \$44
12 oz | FONDANT POTATOES, ROASTED SUCCOTASH,
+ HUNTER SAUCE*

STEAK + FRITES | \$30
GRILLED FLAT IRON, STREET FRITE FRENCH FRIES,
GARLIC AIOLI, + RED WINE PLUM SAUCE*

THE PEPPERMILL BURGER | \$18
8 oz | HAND-PACKED, ONION JAM, PORK BELLY, AGED
CHEDDAR, KIMCHI AIOLI, + PICKLES*

TERIYAKI SHORT RIB POT PIE | \$45
MASHED POTATOES, BROCCOLI, BOK CHOY, SHALLOTS,
LEEK, PUFF PASTRY, + JUS*

NEW ZEALAND MISO HONEY-CRUSTED RACK OF LAMB | \$50
DIRTY RICE, SESAME SEED ROASTED SQUASH, + HERB SALSA*

SPICY CHICKEN SANDO | \$18
GRILLED CHICKEN BREAST, CHIPOTLE TOMATO SPREAD,
ROMAINE SLAW, PARMESAN DRESSING, + WOODFIRED BUN*

MAPLE BACON GRILLED CHEESE | \$16
TOMATO JAM, 4-CHEESE BLEND, BRIOCHE + FRITES*

PORK OSSO BUCO | \$40
BIANCO TOMATOES, BRAISED PORK SHANK, SAFFRON
RISOTTO, + PARMESAN TUILE*

COQ AU VIN | \$32
RED WINE-BRAISED CHICKEN, MUSHROOMS, PORK BELLY,
SHALLOTS, + BUTTERED EGG NOODLES*

CHEF'S WHIM | \$55
ALLOW OUR CHEFS TO BE CREATIVE WITH MAKING YOU A COMPLETELY UNIQUE
DISH THAT YOU AREN'T LIKELY TO FORGET! NO SUBSTITUTIONS PLEASE*

BE SURE TO ASK ABOUT OUR DAILY SPECIALS!

PASTA DU JOUR | \$MKT
SEAFOOD DU JOUR | \$MKT

SPLIT PLATE CHARGE | \$10

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