

# medallion

steakhouse au naturel

## Oyster Bar

Kumamoto

Washington, half dozen 15 / dozen 30

Marin Miyagi

Bodega Bay, half dozen 12 / dozen 24

Fanny Bay

British Columbia, half dozen 12 / dozen 24

## Starters

Crispy Calamari 9

green beans, sweet onions, salsa brava

Dungeness Crab Cakes 13

remoulade, fennel-citrus salad

Chilled Jumbo Gulf Prawn Cocktail 11

classic cocktail sauce

Prime Rib Spring Rolls 9

roasted onions, peppers, provolone, horseradish crème fraiche

Grass Fed Sliders 11

brioche, caramelized onions, sharp cheddar, french fries

Margherita Pizza 10

fior di latte, tomato, basil, olive oil

## Soups & Salads

Iceberg Wedge 8

crumbled blue cheese, smoked bacon, toy box tomatoes, chives

Caesar Salad 7

crisp romaine hearts, garlic anchovy dressing, grana padano

Organic Mixed Greens 6

candied walnuts, crumbled blue cheese, banyuls vinaigrette

Cobb Salad 14

roasted chicken, bacon, avocado, blue cheese, egg, tomatoes

Spinach Salad 8

baby spinach, redwood hills farm goat cheese, red flame grapes, fra mani pancetta

Tomato Gruyere Soup 6

basil pesto

All our steaks are 100% organic. No preservatives, additives, or growth hormones

18% gratuity will be included for tables of 6 or more

We gladly accommodate parties ranging from 25 to 450 guests 365 days a year

\*AS AVAILABLE



## Grass Fed Steaks

Medallion Filet Mignon 37

8 oz. cut, whipped potato and sautéed green beans

New York 34

14 oz. cut, french fries and toy box tomatoes with blue cheese crumbles

Hanger 27

10 oz. cut, andouille sausage jambalaya and grilled asparagus

## Corn Fed Steaks

Filet Mignon 32

8 oz. cut, whipped potatoes and blue lake green beans

Angus Bone-In Cowboy Rib-Eye 34

20 oz. cut, baked potato and grilled asparagus

Porterhouse 47

32 oz. cut, baked potato and grilled asparagus

Premium Gold New York 30

14 oz. cut, french fries and toy box tomatoes with blue cheese crumbles

Teriyaki Skirt Steak 25

10 oz. cut, sautéed baby carrots and blue lake green beans

## House Entrées

Natural Slow Roasted Prime rib\* 29

16 oz. cut, creamed spinach, baked potato, yorkshire pudding, horseradish cream

Medallion Kobe Burger 16

6 oz. house ground kobe, caramelized onions, louie dressing, sharp cheddar, brioche, french fries

Petaluma Farms Chicken 19

airline breast, herb spaetzle, confit leg, sautéed mushrooms, cipollini onions, sauce supreme

Pan Seared Organic Salmon 23

creamed white corn, local asparagus, herb potatoes, beurre blanc

Roasted Halibut 25

oven roasted, roasted fingerling potatoes, chard, oven dried tomatoes

Maine Lobster Risotto 29

carnoroli rice, butter poached lobster tail, crème fraiche, sauce americaine

House made Gnocchi 14

pesto, asparagus, sautéed mushrooms, parmesan, lemon zest

## SIDES 5

andouille sausage jambalaya

french fries

blue lake green beans

sautéed baby carrots

whipped potato

baked potato

toy box tomatoes & blue cheese

creamed spinach

grilled asparagus

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