

Starters

- STEAKHOUSE RISOTTO** 13
ASPARAGUS, PORCINI MUSHROOM AND
SHAVED ROMANO, CHARRED TENDERLOIN,
WHITE TRUFFLE OIL
- PROSCIUTTO WRAPPED
MOZZARELLA** 11
HEIRLOOM TOMATOES, HONEY BALSAMIC,
SMOKED SEA SALT, EXTRA VIRGIN OLIVE OIL
- AHI POKE** 9
SEARED AHI WITH SHALLOTS, CILANTRO
AND AVOCADO IN A YUZU SOY DRESSING,
WONTON CRISPS
- TOMATO BRUSCHETTA** 12
TOASTED ASIAGO BREAD, CAMBOZOLA,
ROASTED GARLIC, BALSAMIC REDUCTION
- JUMBO LUMP CRAB CAKE** 15
WILTED ARUGULA, MANGO CORN SALSA
- ROASTED POBLANO CHILI** 9
STUFFED W/ WILD SHRIMP AND
JACK CHEESE, SPICY CORN SAUCE
- SPINACH, ARTICHOKE &
GRUYERE DIP** 10
SERVED WARM WITH CRUSTY BAGUETTES
- RUM DRUNKEN SHRIMP** 10
CAJUN CRUSTED, COCONUT RUM SAUCE,
GRILLED PINEAPPLE

Classics

- CLASSIC WEDGE** 8
APPLE SMOKED BACON, TOMATO, CHIVES,
POINT REYES BLUE CHEESE DRESSING
- THE FALLS CAESAR SALAD** 20
PREPARED FROM SCRATCH
TABLE SIDE: FOR TWO
- FALLS DINNER SALAD** 9
ICEBERG AND FIELD GREENS,
BEEFSTEAK TOMATOES, CUCUMBERS,
AVOCADO, BOILED EGGS,
SHAVED ROMANO, RED ONIONS,
GREEN GODDESS DRESSING
- BABY SPINACH &
STRAWBERRY SALAD** 9
FETA CHEESE, RED ONIONS,
CANDIED CAYENNE PECANS, BALSAMIC
REDUCTION, RED WINE VINAIGRETTE
- CHILLED ASPARAGUS SOUP** 13
SPICY GRILLED SHRIMP,
GOAT CHEESE CROUTON
- OYSTERS ON THE 1/2 SHELL (6)** 14
SPICY TOMATO HORSERADISH SAUCE,
FRESH LEMON
- ROASTED OYSTERS (4)** 14
CRAB, WILD SHRIMP, SWEET CORN,
PARMESAN CREAM
- SHRIMP COCKTAIL** 14
WILD WHITE JUMBO SHRIMP
- ESCARGOT** 12
ROASTED IN GARLIC BOURSIN
CHEESE BUTTER AND PUFF PASTRY

THE FALLS SEAFOOD TOWER

SERVICE FOR A MINIMUM OF TWO

A CHILLED DISPLAY OF SHRIMP, LOBSTER, ALASKAN KING CRAB,
OYSTERS, ON THE 1/2 SHELL, AHI TUNA POKE

24 PER PERSON

PARTIES OF 6 OR LARGER WILL AUTOMATICALLY INCLUDE AN 18% GRATUITY

PLEASE REFRAIN FROM USING CELL PHONES IN DINING AREAS | NO SEPARATE CHECKS FOR PARTIES OF EIGHT OR MORE

House Features

HALF ROASTED CHICKEN BALSAMIC AND SUGAR BRINED, GARLIC AND FRESH HERB RUB, WITH GRILLED SUMMER VEGETABLES	26
CHEFS FRESH FISH FEATURE CREATIVELY PREPARED DAILY	MARKET PRICE
SASHIMI STYLE AHI TUNA CORIANDER CRUSTED, CRUNCHY NAPA CABBAGE AND ALMOND SALAD, SOY VINAIGRETTE	30
GRILLED SALMON CITRUS COMPOUND BUTTER, GRILLED ASPARAGUS	26
ROASTED GARLIC SHRIMP & SCALLOP FETTUCCINI JUMBO WHITE SHRIMP AND DAY BOAT SEA SCALLOPS PAN ROASTED WITH CLOVES OF GARLIC AND HOUSE DRIED TOMATOES, FINISHED WITH FRESH BASIL, PARMESAN CREAM AND FETTUCCINI	29
MUSTARD CRUSTED RACK OF LAMB WILD MUSHROOM LENTILS, MINTED DEMI GLACE	38
TWIN COLD WATER LOBSTER TAILS (7OZ EACH) SIMPLY BUTTER BASTED AND BROILED	MARKET PRICE

Steaks & Chops

SMALL	
PETIT FILET (8oz)	30
STILETTO SIRLOIN (8oz)	24
LARGE	
FILET (12oz)	38
PORTERHOUSE (23oz)	48
CLASSIC FEATURES	
DRY AGED BONE-IN RIB EYE (20oz) THIS STEAK IS HEAVILY MARBLED AND IS NOT FOR THE FAINT OF HEART. IT HAS BEEN WET AGED FOR 30 DAYS AND THEN DRY AGED FOR A MINIMUM OF 15 TO INTENSIFY THIS GREAT STEAK'S FLAVOR	48
GRILLED DOUBLE CUT BERKSHIRE PORK CHOP (14oz) BALSAMIC GLAZE	29

ROASTED PRIME RIB OF BEEF	
AU JUS	
(14oz)	34
(18oz)	40

CERTIFIED NATURAL

THESE CUTS OF MEAT ARE FREE OF HORMONES AND ANTIBIOTICS, HAVE BEEN FED A 100% VEGETARIAN DIET, AND ARE TRACEABLE TO PLACE OF BIRTH

NEW YORK STRIP (14oz)	39
RIB EYE (16oz)	38

ALL STEAKS SERVED WITH YOUR CHOICE OF (CHOOSE ONE):
PEPPER MÉLANGE CRUSTED, POINT REYES BLUE CHEESE,
CABERNET REDUCTION, BEARNAISE SAUCE,
STEAKHOUSE ONION RINGS & ROASTED GARLIC, FALLS RUB & BUTTER

RARE (RED COOL CENTER) | **MEDIUM RARE** (RED WARM CENTER) | **MEDIUM** (PINK CENTER) | **MEDIUM WELL** (SLIGHTLY PINK CENTER)
WELL (COOKED THROUGH) | THE FALLS IS NOT RESPONSIBLE FOR STEAKS REQUESTED MEDIUM WELL AND ABOVE

CONSUMER WARNING

PUBLIC HEALTH ADVISES THAT EATING RAW OR UNDER COOKED MEAT, POULTRY, EGGS, OR SEAFOOD POSES A HEALTH RISK TO EVERYONE, BUT ESPECIALLY THE ELDERLY, YOUNG CHILDREN UNDER 4, PREGNANT WOMEN AND HIGHLY SUSCEPTIBLE INDIVIDUALS WITH COMPROMISED IMMUNE SYSTEMS.

Sides

IDAHO BAKED POTATO KOSHER SALT & PEPPER CRUSTED	6	MACARONI & CHEESE CREAMY SAUCE WITH WHITE AND YELLOW CHEDDAR	7
CREAMED SPINACH GOAT CHEESE GRATIN	6	STEAMED ASPARAGUS WITH HOLLANDAISE	7
STEAKHOUSE FRIES CHIPOTLE KETCHUP	6	SAUTÉED SPINACH ROASTED GARLIC AND OLIVE OIL	7
RED SKIN MASHED POTATOES CREAM CHEESE, BUTTER	6	GRILLED SUMMER VEGETABLES GARLIC, BALSAMIC & SOY MARIANDE	7
SAUTÉED MUSHROOMS CREMINI MUSHROOMS SAUTÉED IN BUTTER, BRANDY AND FRESH HERBS	7	SWEET SUMMER CORN SAUTÉED WITH TOASTED CUMIN AND CILANTRO BUTTER	7
GARLIC ROASTED RED BLISS POTATOES	7	PARMESAN GARLIC FRENCH BREAD FIRST BASKET COMPLIMENTARY WITH DINNER	3