

CHEESE

3 for 19 | 5 for 25

American artisanal & farmhouse cheeses with fresh baguettes, honeycomb, local honey dates, quince paste & cherry fig chutney

- bandich cheddar** Fiscalini Farms, San Joaquin Valley, California – firm, nutty, mildly sweet & mellow
- purple moon cheddar** Fiscalini Farms, San Joaquin Valley, California – cabernet sauvignon soaked & moderately sharp sweetness
- aggiano** Beehive Cheese Company, Uintah, Utah – parmesan-style, tangy with butterscotch finish
- beecher's flagship reserve** Beecher's Handmade Cheese, Seattle, Washington – parmesan-style, citrusy then slightly sweet & nutty finish
- marieke gouda** Holland's Family Farm, Thorpe, Wisconsin – slightly nutty & creamy
- pleasant ridge reserve gruyère** Uplands Cheese, Dodgeville, Wisconsin – subtle but rich, delicate but hearty, gruyère style
- mouco colorouge camembert-style** Mouco Cheese Company, Fort Collins, Colorado – washed rind, soft interior with complex flavors
- rogue river cave aged blue** Rogue Creamery, Central Point, Oregon – complex blue cheese, sweet & fruity with vanilla tones buttery texture
- dante sheep** Cedar Grove Cheese, Plain, Wisconsin – slightly sharp, nutty & brown butter flavors with firm, somewhat dry texture
- san andreas sheep** Bellwether Farm, Valley Ford, California – semi-firm, mild, creamy & smooth
- goat cheddar** Central Coast Creamery, Paso Roble, California – cheddar-like, semi hard, pure white with smooth, velvety texture
- Bermuda triangle goat** Cypress Grove Chevre, McKinleyville, California – soft-ripened, double-rinded with earthy yet mild truffle-like finish
- truffle tremor goat** Cypress Grove Chevre, McKinleyville, California – truffle speckled, velvety, creamy texture with tangy earthiness

STARTERS

- Mediterranean vegetarian mezza** 10
hummus, roasted eggplant purée, marinated olives, roasted peppers, grilled artichokes, feta cheese, pita & lavash
- winter butternut squash & pumpkin ravioli** 12
pistachio & pumpkin seed cream sauce with bourbon barrel aged maple syrup & apple chips
- charcuterie & deli meats** 14
assorted fresh & cured beef, pork, lamb & game deli-style meats & sausages with Mendocino mustards
- chilled salmon tasting** 16
house cured gravlax, hot apple-wood smoked Skuna Bay salmon & cold smoked Atlantic salmon with Ikura coho salmon caviar
- Australian Kobe wagyu beef carpaccio** 16
raw seared bottom sirloin flap, wild arugula, roasted tomatoes, aggiano cheese, umami sauce with smoked black sea salt & olive oil
- seared Panamanian cobia sea bass** 16
tangy tamarind mango sauce & marinated ginger wakame salad
- 🍷 big-eye tuna** 18
raw big-eye tuna sesame crusted planks, spicy chopped tartare & sashimi strips on seaweed radish salad with chili soy sauce
- basil-fed escargot rockefeller** 18
baked snails with sautéed spinach, tomato basil cream sauce, roasted garlic hollandaise & warm pita
- shrimp** 18
chilled wild natural white shrimp with coconut curry greek yogurt sauce, cilantro lime aioli, cocktail sauce & seaweed salad
- 🍷 oysters on the half shell (6 piece choice of tasting or variety)** 22
raw, shucked oysters on ice with cocktail sauce, cucumber peppercorn mignonette & fresh squeezed lemon juice
- 🍷 chilled seafood tower for 2** 32pp
poached Maine lobster tail & wild white shrimp, oysters & clams on the half shell with marinated seafood and ocean salads

SOUPS

- exotic mushroom soup** creamed organic exotic mushrooms & micro herbs 9
- wagyu Kobe-style beef chili** Texas style chili with wagyu-Kobe beef, smoked bacon, crème fraîche & chive 9
- roasted sweet onion & leek soup** roasted, creamed & puréed onions with gruyère cheese & aged sherry vinegar 9
- Maine lobster bisque** creamed fresh roasted Maine lobster 11
- soup tasting trio** choice of a sampling of any 3 of the above soups 11

SALADS

- garden mesclun greens** baby lettuces, cucumber, marinated roasted tomatoes, fennel, radish & black currant balsamic vinaigrette 8
- baby iceberg lettuce** slow roasted plum tomatoes, smoked bacon, crumbled buttermilk blue cheese with blue cheese dressing 8
- arugula & watercress** spiced almonds, goat cheddar & lemon confit dressing 8
- hearts of romaine & baby romaine "Caesar"** garlic anchovy dressing, fresh anchovy, parmesan & focaccia croutons 10
- Vegas strip steak salad** sliced grilled steak on arugula & watercress with roasted tomatoes, artichokes & umami dressing 20

VEGETABLES, GRAINS & POTATOES

- Yukon mashed potatoes** roasted garlic & chive 8
- French-fried potatoes** homemade tomato ketchup & mustard aioli 8
- exotic grains tasting trio** quinoa & corn pilaf, organic farro piccolo & California wild rice 8
- stewed Brussels sprouts** sweet onions, roasted garlic & chicken broth 10
- deep-fried baked potato wedges** pancetta, parmesan, smoked sea salt & rosemary 10
- creamed organic baby spinach** roasted garlic & parmesan cream 10
- grilled asparagus** lemon olive oil 10
- baby French green beans "casserole"** exotic mushroom cream sauce & onion crisps 10
- sautéed organic exotic mushrooms** baby shiitake, royal trumpet, oyster, nameko, maitake & hon shimegi organic mushrooms 12
- lyonnaise potato gratin** roasted onion & cheddar sauce with sour cream & chives 12
- baked truffle macaroni & cheese** torchio pasta in truffled white cheddar brie sauce with porcini mushroom panko crust 15
- lobster risotto** steamed Maine lobster with mascarpone & parmesan cheeses in organic risotto rice 20

chef de cuisine: kenneth fazel

sous chef: christopher mahoney



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18% gratuity added to parties of 8 or more



Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, elderly, & individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

NATURAL MEAT - all our meat is sourced from ranchers that raise their animals humanely, fed with no animal by-products & without the use of growth hormones or antibiotics

FILET MIGNONS

range-fed, Silver Fern Farms, New Zealand beef (boneless 8 oz)	41
black angus Omaha beef (boneless 8 oz)	43
black angus Omaha beef (boneless 12 oz)	54
wagyu Kobe-style beef, Dixon Ranch, North Dakota (boneless 8 oz)	80
Japanese Kobe wagyu beef (A-5 grade), Japan (boneless 8 oz)	95

STRIP LOINS & PORTERHOUSE

New York strip, range-fed beef, Silver Fern Farms, New Zealand (boneless 14 oz)	44
Kansas City strip, black angus beef, dry-aged (bone-in 16 oz)	47
porterhouse, black angus beef, dry-aged (24 oz)	58

RIBEYES

range-fed beef, Silver Fern Farms, New Zealand (boneless 14 oz)	48
range-fed bison, Durham Ranch, Wyoming (boneless 14 oz)	49
black angus beef, dry-aged (bone-in 20 oz)	52
wagyu Kobe-style beef, Dixon Ranch, North Dakota (boneless 12 oz)	75
Japanese Kobe wagyu beef (A-5 grade), Japan (boneless 8 oz)	95

TOP SIRLOINS

black angus beef (10 oz)	35
range-fed bison, Durham Ranch, Wyoming (10 oz)	35
wagyu Kobe-style beef, Snake River Farms, Idaho (10 oz)	40

SPECIALTY BUTCHER CUTS

black angus beef flat iron steak (10 oz)	25
black angus beef vegas strip steak, Creekstone Farms, Kansas (10 oz)	25
black angus beef tri-tip steak (10 oz)	30
lamb shank, Anderson Ranch, Oregon <i>braised free-range hind shank of Oregon lamb with stewed Sea Island red peas</i>	25
Yankee beef pot roast <i>braised range fed beef chuck, roasted baby root vegetables & heirloom fingerling potatoes in rosemary beef sauce</i>	28
Berkshire kurabuta pork chop, Heritage Farms, Iowa (16 oz) <i>slow roasted thick chop on southwestern style wild boar sausage flavored wild rice</i>	34
bison osso buco, Durham Ranch, Wyoming <i>braised free-range bison shank on creamy potatoes with roasted pepper bison reduction & barbecued sweet onions</i>	42
lamb tasting, Anderson Ranch, Oregon <i>lamb rack chop, lamb loin porterhouse & garlic rosemary lamb sauce</i>	48

GAME, POULTRY & BURGER

wild game tasting, Broken Arrow Ranch, Texas <i>Nilgai antelope osso buco, axis venison medallion & wild boar loin with farro, fig chutney & cranberry venison reduction</i>	36
organic free-range jidori half chicken <i>whiskey braised chicken with tasso ham, roast peppers, crimini mushrooms & potato dumplings in dark chicken sauce</i>	25
surf, turf & air wagyu Kobe burger <i>fresh, house ground & grilled American wagyu Kobe-style beef, crab-tail medallion & crispy duck bacon on a potato brioche bun with watercress, oven-roasted tomatoes, horseradish pickles, seaweed artichoke slaw, truffle caviar aioli & homemade ketchup</i>	30

SEAFOOD

all our wild-harvested or farmed seafood is sourced from suppliers that share our philosophy of sustainability to preserve our waters for future generations

Hawaiian big-eye tuna <i>seared tuna loin with marinated sea asparagus & sweet chili pepper vinaigrette</i>	34
Maine sea scallops <i>seared diver-caught day-boat jumbo scallops, roasted corn quinoa & avocado lobster blue crab guacamole</i>	34
Canadian Skuna Bay salmon <i>pan-roasted salmon fillet on organic farro pilaf with sweet pepper relish</i>	34
Lake Superior whitefish <i>sautéed whitefish fillet on wild rice with edamame pea, sea bean & baby French green bean succotash in pumpkin seed pesto sauce</i>	34
seafood tasting platter <i>sea scallop & quinoa; crabtail medallion & sea asparagus; whitefish & wild rice; salmon & farro pilaf</i>	44
petite Maine lobster ravioli <i>braised de-shelled petite lobster in lobster alfredo sauce with lobster ravioli</i>	44
cold water rock lobster tail <i>butter roasted</i>	49
2.25 lb Maine lobster <i>braised de-shelled large lobster in lobster tarragon cream sauce</i>	69

COMPANIONS

béarnaise sauce	3	smoky caramelized onions in white verjus reduction	5
hollandaise sauce	3	roasted beef bone marrow	6
red wine sauce	3	smoked Hudson Valley duck bacon	6
red & yellow bell pepper sauce	3	sautéed Hudson Valley foie gras	10
green peppercorn cream sauce	3	pan-seared Alaskan king crabtail medallion duo	14
exotic mushroom sauce	3	pan-seared Maine sea scallops (3 each)	21
melted blue cheese	3	braised petite shell-free 1 ¼ lb Maine lobster	39
smokin' phantom stinger hot chili sauce <small>scorpion, ghost (bhut-jolokia), chipotle & red thai chili peppers **extreme hot sauce**</small>	3		