



FOUND INSIDE THIS *historic* 19TH-CENTURY  
SCHOOLHOUSE IS DEAN'S STEAK & SEAFOOD.

IT'S A *classic* RESTAURANT NAMED  
AFTER THE *legendary* ENTREPRENEUR,  
DEAN WHITE. DEAN WAS THE KIND OF GUY  
WHO ENJOYED THE BEST CUTS OF STEAK  
AND *savored* A GOOD MANHATTAN.

AND JUST LIKE THE GERMAN SETTLERS  
WHO BUILT THIS SCHOOLHOUSE, DEAN WAS  
A *visionary* WHO WAS KNOWN FOR HIS  
HARD WORK, INNOVATIVE SPIRIT,  
FAMILY HERITAGE, AND DEEP-ROOTED  
HOSPITALITY. GUIDED BY HIS EXAMPLE,  
WE EXTEND THESE SAME EXPERIENCES  
TO YOU THROUGH WORLD-CLASS SERVICE,  
*extraordinary* FOOD, AND *exemplary* COCKTAILS.



---

## RAW BAR

---

### *Seafood Plateau*

PETITE PLATEAU 60  
Oysters\*, Colossal Shrimp, Alaskan King Crab  
(Serves 2-4 people)

GRAND PLATEAU 200  
Oysters\*, Colossal Shrimp, Alaskan King Crab,  
Lobster Cocktail (Serves 4-6 people)

Served with cocktail sauce, mignonette,  
fresh grated horseradish, dijonnaise, house hot sauce

EAST COAST OYSTERS\* ..... 4 ea.  
Mignonette

COLOSSAL SHRIMP COCKTAIL ..... 28  
Signature spicy cocktail sauce, horseradish, lemon

CHILLED ALASKAN KING CRAB ..... MKT  
Dijonnaise

---

## SMALL PLATES

---

BAKED CRAB CAKE .....25  
Jumbo lump blue crab, remoulade, lemon

TRUFFLE HONEY BURRATA .....19  
Apricot agrodolce, marcona almond, grilled rustic bread

STEAK TARTARE\* .....32  
Traditional accompaniments, slow-cooked egg yolk

OYSTERS ROCKEFELLER .....23  
Absinthe, bacon, creamed spinach, bread crumbs

BONE MARROW .....25  
Tomato jam, parsley, grilled rustic bread

GRILLED MADAGASCAR SHRIMP ..... MKT  
Herb marinade, drawn butter, charred lemon

A5 HOT STONE WAGYU\* .....52  
Thinly sliced, chimichurri, pickled cucumber

CRUDO TRIO\* ..... 26  
Ahi tuna, king salmon, alaskan halibut, yuzu kosho, smoked roe,  
pickled shallot, olive oil

---

## SOUPS & SALADS

---

FRENCH ONION GRATINÉE .....13  
Gruyère, provolone, parmesan

LOBSTER BISQUE .....16  
Crème fraîche, chive

LITTLE GEM CAESAR .....15  
Parmesan croutons, roasted garlic dressing, white anchovy

STEAKHOUSE WEDGE .....16  
Thick bacon, tomato, cucumber, pickled onion, gorgonzola, egg,  
buttermilk dressing

HEIRLOOM TOMATO .....15  
Stracciatella cheese, basil, extra virgin olive oil, 12-year balsamic

---

## HOUSE SPECIALTIES

---

ROASTED ORGANIC CHICKEN .....36  
Crispy fingerlings, green beans, rosemary, chanterelle jus

ORA KING SALMON\* ..... 40  
Almond salsa macha, herb salad, asparagus

BRANZINO .....52  
Heirloom tomatoes, fennel, lemon

WILD ALASKAN HALIBUT ..... 42  
Tomatillo salsa, grilled radicchio, chile oil, red pepper chutney

BROILED JUMBO LOBSTER TAIL .....59  
Broiled meyer lemon, european butter, charred spinach

PAN ROASTED BAJA BASS .....37  
Grilled snap pea, crispy pork belly, pearl onion, corn jus

SEARED DAY BOAT SCALLOPS ..... 44  
Sweet corn purée, succotash, truffle, tendrils

TRUFFLED BUCATINI ..... 26  
Beurre monté, pecorino romano, black truffle



## Steaks\*

### TEXAS WAGYU

TOMAHAWK RIBEYE, 36 oz. ....	265
CENTER CUT NEW YORK STRIP, 14 oz. ....	.95

### FRED LINZ HERITAGE

PETITE FILET, 8 oz. ....	66
BARREL CUT FILET, 10 oz. ....	.78
BONE-IN FILET, 16 oz. ....	92

### JAPANESE A5 WAGYU

STRIPLOIN – Miyazaki, Hyogo. ....	110
DELMONICO – Omi Hime, Ryuo. ....	125

### USDA PRIME

DRY-AGED BI STRIP, 18 oz. ....	.95
DRY-AGED BI RIBEYE, 22 oz. ....	110
FLAT IRON, 10 oz. ....	42

## Signatures\*

THE CLASSIC ..... 80	8 oz filet, king crab, asparagus, truffle béarnaise
----------------------	---

SANTO STYLE ..... 115	14 oz wagyu strip, pipian sauce, madagascar shrimp
-----------------------	--

DEAN'S STYLE ..... 82	8 oz filet, lobster, cotija cream, bordelaise
-----------------------	---

THE ALAMO ..... 112	8 oz filet, broiled lobster tail, spinach, salsa matcha, truffle
---------------------	--

### CROWN YOUR STEAK

Black Truffle Béarnaise*.....	5
Lobster Butter.....	7
Uni Butter.....	9

Bourbon Peppercorn Sauce.....	4
Wild Mushroom Sauce.....	6
Pipian Sauce.....	5

Chimichurri.....	5
Bone Marrow Butter.....	6

## SURF & TURF

GRILLED TIGER SHRIMP.....	14
BUTTERED KING CRAB.....	MKT
BONE MARROW.....	.8

BAKED CRAB CAKE.....	15
PETITE LOBSTER TAIL.....	35
SEARED SCALLOP.....	15

## SIDES

BILLIONAIRE'S POTATO.....	22
Twice baked, cotija, fontina, shaved truffles	
Add caviar +10	

GRILLED MUSHROOMS.....	14
Chile guajillo glaze, chive	

JUMBO ASPARAGUS.....	12
Truffle béarnaise, lemon	

GRILLED BROCCOLI.....	12
Citrus aioli, lemon	

BAKED MAC & CHEESE.....	15
Chihuahua, cheddar, breadcrumbs	
Add lobster +6	

THICK-CUT ONION RINGS.....	11
Remoulade	

CREAMED SPINACH.....	12
Parmesan breadcrumbs	

WHIPPED YUKON GOLD POTATOES.....	12
European butter	

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

---

## THE SIGNATURES

---

SPICED APPLE MULE .....15  
Brush Creek Vodka, Lime, Ginger

HUGO SPRITZ .....15  
Ketel One Botanicals, St. Germain, Washington Peaches, House Bubbles

PASSION FRUIT PALOMA .....16  
Espolon Reposado, Scrappy's Fire Tincture, Grapefruit Soda

SANTO MARGARITA .....15  
21 Seeds Jalapeño Tequila, Citrus Liqueur, Cucumber, Cilantro Mist

DEAN'S SMOKED MANHATTAN .....18  
Elijah Craig Bourbon, Martini & Rossi, Angostura Bitters

---

## OLD FASHIONED

---

SIGNATURE OLD FASHIONED .....16  
WhistlePig 6yr, Vanilla Demerara, Black Walnut Bitters

OAXACAN OLD FASHIONED .....17  
Dos Hombres, Lunazul Reposado, Citrus Oleo, Spiced Bitters

PECAN-INFUSED OLD FASHIONED .....20  
Old Forester 100, Maple Demerara, Angostura Bitters

SEASONAL OLD FASHIONED .....17  
Wild Turkey Rye 101, Pumpkin Spice Brown Sugar, Walnut Bitters

---

## THE CLASSICS

---

NEGRONI .....15  
Bombay Sapphire, Campari, Martini & Rossi

MARTINI SERVICE .....16  
Choice of Ketel One or Tanqueray – Classic or Dirty

FRENCH 75 .....15  
Ford's Gin, Lemon, House Bubbles

SAZERAC .....16  
High West Double Rye, Hine Cognac, Absinthe, Sugar, Angostura Bitters

---

## SPARKLING WINE

---

BISOL JEIO, PROSECCO BRUT, VENETO, ITALY NV .....14

LLOPART, BRUT RESERVA, PENEDES, SPAIN 2019 .....18

CAVE DE TURCKHEIM TRADITION CREMANT D'ALSACE,  
ALSACE, FRANCE NV .....24

GRUET SAUVAGE, BRUT ROSÉ, NM NV .....16

---

## ROSÉ WINE

---

CHATEAU D'ESCLANS 'WHISPERING ANGEL', ROSÉ,  
COTES DE PROVENCE, FRANCE, 2023 .....15

FLOWERS, ROSÉ, SONOMA COAST, CA 2023 .....16

---

## WHITE WINE

---

CROWDED HOUSE, SAUVIGNON BLANC,  
MARLBOROUGH, NZ 2023 .....14

TRIMBACH, RIESLING, ALSACE, FRANCE 2021 .....16

NALS MARGREID 'HILL', PINOT GRIGIO,  
TRENTINO-ALTO ADIGE, ITALY 2021 .....15

SONOMA-CUTRER 'THE CUTRER,' CHARDONNAY,  
RUSSIAN RIVER VALLEY, CA 2022 .....16

HANZELL 'SEBELLA', CHARDONNAY,  
SONOMA COUNTY, CA 2020 .....22

---

## RED WINE

---

JAX Y3, PINOT NOIR, RUSSIAN RIVER VALLEY .....16

ADELSHEIM, PINOT NOIR, WILLAMETTE VALLEY .....18

MICHELE CHIARLO, IL PRINCIPE, NEBBIOLO .....18

MONTEPELOSO 'A QUO', SUPER TUSCAN, 2021 .....17

ANTINORI 'VILLA TOSCANA', TUSCAN BLEND,  
TUSCANY, ITALY, 2021 .....16

CATENA, MALBEC, MENDOZA .....15

HESS MVRK MAVERICK RANCHES,  
CABERNET SAUVIGNON, PASO ROBLES .....15

CHATEAU STE. MICHELLE 'COLD CREEK VINEYARD',  
CABERNET SAUVIGNON, COLUMBIA VALLEY .....18

MOUTON CADET HERITAGE, BORDEAUX RED BLEND,  
BORDEAUX, FRANCE, 2020 .....16

---

## PREMIUM POURS

---

GARY FARRELL, PINOT NOIR,  
RUSSIAN RIVER VALLEY, CA 2021 .....35

JORDAN CABERNET SAUVIGNON,  
ALEXANDER VALLEY, CA 2019 .....38

POST & BEAM CABERNET SAUVIGNON,  
NAPA VALLEY, CA 2022 .....28