



STARTERS

- "OLD FASHIONED" PORK BELLY** LUXARDO CHERRY-PORT REDUCTION, CANDIED ORANGE, MIXED GREENS **13**
- SPICED BUTTERNUT BISQUE** WHIPPED GOAT CHEESE, ROASTED CACAO NIBS, CELERY SHOOTS, POMEGRANATE SEEDS **7**
- HALF DOZEN OYSTERS** KUMOMOTO OYSTERS, POMEGRANATE MIGNONETTE, HORSERADISH, COCKTAIL SAUCE **21**
- AHI POKE** SHISHITO-PASSIONFRUIT RELISH, CITRUS CAVIAR, SESAME CANDY CRUNCH, WONTON CHIPS **17**
- CHILLED SEAFOOD PLATTER** ALASKAN KING CRAB LEGS, FRESH OYSTERS, SHRIMP COCKTAIL, AHI POKE, HOUSE SAUCES **59**
- CRAB CAKE** HERB SALAD, CITRUS VINAIGRETTE, CAPERBERRIES, REMOULADE **15**
- JUMBO SHRIMP COCKTAIL** HOUSE COCKTAIL SAUCE **15**
- HAMACHI AVOCADO TOAST** TOGARASHI, FINGER LIME, CAPERS, CHERRY TOMATO, BASIL, LEMON ZEST **11**

SALADS

- CLASSIC CAESAR** PETITE ROMAINE HEART, CAESAR DRESSING, ANCHOVY CROUTON CRUMBLE, PARMESAN CRISP **9**
- LOCAL GREENS** PETITE LETTUCE MIX, CHERRY TOMATO, CUCUMBER, RADISH, MICRO SHOOTS, GREEN GODDESS DRESSING **11**
- WEDGE** BABY ICEBERG, BLUE CHEESE DRESSING, GORGONZOLA CRUMBLE, BACON, RED ONION, TOMATO, CUCUMBER **13**
- ARGENTINIAN STEAK SALAD** GRILLED SKIRT STEAK, CHIMICHURRI, LOCAL GREENS **25**
- FIG CAPRESE** PROSCIUTTO DI PARMA, BUFFALO MOZZARELLA, PINE NUTS, MICRO BASIL, BALSAMIC GLAZE, OLIVE OIL, SEA SALT, CRACKED BLACK PEPPER **15**

ENTREES

FROM THE LAND

- FREE RANGE AIRLINE CHICKEN** WHIPPED POTATO, CRISPY FENNEL, CANDIED PERSIMMON, PICKLED GRAPES, CHERRY-CABERNET GASTRIQUE **27**
- GRILLED BERKSHIRE PORK CHOP** PATTY PAN SQUASH, FINGERLING POTATOES, ELOTES, MOLE POBLANO **29**
- MOROCCAN BRAISED LAMB SHANK** FIG BALSAMIC GLAZE, CRISPY CHICKPEAS, PARSNIP + CAULIFLOWER PURÉE, MINT-LEMON ZEST **41**
- BRAISED SHORT RIB** CREAMY MASCARPONE POLENTA, HEIRLOOM CARROT, SWISS CHARD, PEARL ONION, LINGONBERRIES **37**
- SUN DRIED TOMATO + ARTICHOKE PASTA** FRESH HERB BUCATINI, PESTO CREAM, HONEY LACQUERED ALMONDS, MICRO BASIL **25**

FROM THE SEA

- GOLDEN TROUT** FINGERLING POTATO, FENNEL, CELERY, PARSLEY, BLOOD ORANGE, GRAPEFRUIT, STAR ANISE **29**
- SEARED SEA SCALLOPS** CHICKPEA PURÉE, ALEPPO PEPPER, SALMORIGLIO, CHOPPED SPINACH, CRUSHED PINE NUTS **35**
- OPEN RAVIOLI OF MAINE LOBSTER** MOREL MUSHROOM, ENGLISH PEAS, RICOTTA MOUSSE, WHITE WINE CITRUS BEURRE BLANC **37**
- SEAFOOD FLORENTINE PASTA** SHRIMP, CRAB, FRESH ANGEL HAIR PASTA, SPINACH, BLACK TRUFFLE CREAM **39**
- CHILEAN SEA BASS** KABOCHA SQUASH, BOK CHOY, GREEN TEA SOBA NOODLE, PICKLED CARROT-GINGER SLAW, DASHI BROTH **45**

12 OZ. BEEF WELLINGTON FOR TWO **75**

MUSHROOM DUXELLES, PUFF PASTRY, ASPARAGUS, MALDON SEA SALT, AU POIVRE
(Please allow a minimum wait time of 45 minutes)

FROM THE GRILL

PRIME CUTS

FILET MIGNON	8 OZ.	41	10 OZ.	53
BONE-IN RIBEYE			22 OZ.	67
DELMONICO BONE-IN NEW YORK			20 OZ.	55
PORTERHOUSE			24 OZ.	63
TOP SIRLOIN			10 OZ.	37
SKIRT STEAK			12 OZ.	39

SPECIALTY CUTS

COLORADO LAMB CHOPS	12 OZ.	39
WAGYU TOMAHAWK	32 OZ.	125

SURF

GRILLED WILD SALMON	7 OZ.	27
JUMBO SHRIMP, GARLIC-LEMON SCAMPI		15
1/2 LBS. ALASKAN KING CRAB LEGS, STEAMED		29
SOUTH AFRICAN LOBSTER TAIL, BUTTER POACHED		37
MAKE IT OSCAR STYLE		21
GRILLED ASPARAGUS, JUMBO LUMP CRAB, BÉARNAISE		

- Includes your choice of sauce -

SAUCES

HOUSE STEAK SAUCE	BORDELAISE
RAW HORSERADISH	AU POIVRE
CHIMICHURRI	CREAMY HORSERADISH
BÉARNAISE	WHIPPED GARLIC CONFIT

ACCOMPANIMENTS **9**

WHIPPED YUKON POTATOES
BAKED LOADED IDAHO POTATO
SAUTÉED WILD MUSHROOM + PEARL ONION
CHILES TOREADOS

GRILLED ASPARAGUS WITH CHARRED LEMON
MARKET VEGETABLES WITH GARLIC-HERB BUTTER
ROASTED BRUSSELS SPROUTS WITH BACON, ONION & POMEGRANATE BALSAMIC
MAC N' CHEESE WITH WHITE TRUFFLE PANKO

CHEF DE CUISINE: CHERYL CRUZ

MANAGER/SOMMELIER: DENNIS REITER

120219

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.