

Hors D'oeuvres

- Gulf Shrimp** \$18
U-12 shrimp from the Gulf of Mexico, shaved ice, lemon and cocktail sauce
- Calamari** \$16
flash fried, peppers, caper beurre blanc
- Coconut Shrimp** \$18
Asian ginger sauce

- Oysters Rockefeller** \$18
spinach, parsley, smoked bacon, Pernod, Parmigiano Reggiano
- Burrata Caprese** \$15
heirloom tomatoes, basil pesto, twelve year aged balsamic

- Tuna Tartare** \$22
ahi layered with avocado, Asian slaw, and crispy wontons - wasabi cream and sesame ginger glaze
- Tenderloin Steak Bites** \$18
wild mushrooms, cipollini onions, demi glace

Salad and Soup

Split Plate add \$5

- Lobster Bisque** \$9
Amontillado Sherry
- Autumn Salad** \$9
blended baby greens, diced pears and apples, dried cranberries, Roquefort, choice of vinaigrette
- Wood Fired Wedge** \$12
wood fired iceberg, heirloom tomatoes, pancetta, bleu cheese dressing, crostini
- French Onion Soup au gratin** \$10
- Beet and Citrus Salad** \$12
roasted local beets, grapefruit, orange, arugula, pine nuts, sherry vinaigrette

Wood Fired Steaks & Chops

Split Plate add \$10

- Filet Mignon** \$36 \$46
USDA Prime - eight or ten ounce cuts, zip sauce
- New York Strip** \$39
USDA Prime, fourteen ounce
- Lamb Chops** \$46
Colorado rib chops, double cut - mint pesto and demi-glace

Dry Aged Selections

Hand selected USDA Prime cuts, aged in our Himalayan salt lined aging room, expertly cut by our butcher, limited availability

- Porterhouse Steak, 28 ounce** \$58
G.F. Swift 1855, dry aged a minimum of eighteen days
- T Bone Steak, 22 ounce** \$48
G.F. Swift 1855, dry aged a minimum of eighteen days
- Tomahawk Ribeye Chop, 32+ ounce** \$114
Rolling Hills Farm, grass finished, dry aged a minimum of fifty-five days, limited availability nightly
- Chicago Cut Bone-In Ribeye, 18 ounce** \$50
Creekstone Farms, dry aged a minimum of thirty days
- Kansas City Bone-In Strip, 16 ounce** \$44
Creekstone Farms, dry aged a minimum of thirty days

Enhancements

- Compound Butters** \$3
Truffle, Garlic & Herb, Gorgonzola Bleu
- Finishing Sauces** \$3
Zip, Béarnaise, Demi Glace or Au Poivre
- Foie Gras, Seared** \$19
LaBelle Farms, 3 ounces
- Sautéed Mushrooms or Onions** \$4
or if you'd like, a little of both
- Oscar Style** \$26
Alaskan King Crab, asparagus spears, béarnaise
- Surf your Turf** Market
U-8 Scallop, 6 ounce Lobster Tail or 3/4 lb. Alaskan King Crab Legs

Entrées

- Roast Prime Rib of Beef, au jus** \$36
limited availability nightly
+ extra cut \$42
- Pan Seared Halibut** \$36
Brussels sprouts, fingerling potatoes, shallots, baby parsnips and carrots, beurre blanc, sage
- Osso Buco** \$38
braised, milanese risotto, toasted pine nut gremolata
- Scottish Salmon, maple glazed** \$30
butternut squash risotto, maple glaze, sage oil
- Twin Rock Lobster Tails** Market
South African 6 ounce tails, drawn butter, grilled lemon
- Seared U-8 Scallops** \$39
acorn squash puree, Brussels sprouts, fingerling potatoes, crispy fried San Danielle Prosciutto

Accompaniments

- Roasted Garlic Mashed Potatoes** \$7
enough to share
- Creamed Spinach** \$12
enough to share
- Wood Fired Asparagus** \$9
sauce Béarnaise
- Twice Baked Potato** \$10
finished with aged cheddar
- Macaroni & Cheese** \$12
Fontina, Cheddar, Gruyere
- Sautéed Brussels Sprouts** \$8
applewood smoked bacon
- Potatoes Dauphinoise** \$12
Parmigiano Reggiano, imported Gruyere
- French Fried Potatoes** \$7
house made
- Rainbow Baby Carrots & Parsnips** \$12
fresh herbs, butter