



STARTERS

CRAB BEIGNETS	18
Meyer Lemon Aioli, Torn Herb Salad	
JUMBO PRAWN COCKTAIL	19
Cocktail Sauce, Lemon	
PROSCUITTO WRAPPED SCALLOPS	17
Brussels Sprouts Salad, Meyer Lemon Vinaigrette, Rosemary Salt	
BISON CARPACCIO*	18
Whole Grain Mustard Vinaigrette, Fried Capers, Arugula, Piave Cheese	
ARTISAN CHEESE	23
Fresh Apple, Honeycomb, Crackers, Crostini	
FOIE GRAS TORCHON	28
Toasted Brioche, Freeze Dried Raspberry, Cashew, Orange & Fennel Salad	

SOUP & SALAD

MAINE LOBSTER CAPPUCINO BISQUE	16
Poached Lobster, Sherry Cream, Tarragon Biscotti	
MONARCH 5 ONION SOUP	12
Smoked Gouda, Crouton, Bone Marrow Butter	
BABY WEDGE SALAD	12
Prosciutto, Cherry Tomato, Pickled Red Onion, Creamy Gorgonzola Vinaigrette	
TABLESIDE CAESAR SALAD	14
Toasted Brioche Crostini, Shaved Parmesan, Anchovy Vinaigrette	
ROASTED BEET SALAD	15
Burrata, Watercress, Roasted Cashews, Shaved Apple, Cider Vinaigrette	

SIDES

Portioned for 2 people

ROASTED MUSHROOMS IN A JAR WITH ROSEMARY	10
CATALAN CREAMED SPINACH, GOLDEN RAISIN, APPLE, PINE NUT	10
CRISPY BRUSSELS SPROUTS, FIG & APPLE MOSTARDA	10
CREAMY POLENTA IN A JAR, TOMATO JAM	10
JUMBO ASPARAGUS, GOUDA MORNAY, GREMOLATA	10
LOBSTER TRUFFLE MAC AND CHEESE	18
CHIVE WHIPPED POTATOES	10
LOADED BAKED POTATO	10



STEAKS AND CHOPS

U.S.D.A Prime Beef presented with demi stewed mushrooms and beef chicharrón

PRIME NY STRIP LOIN 16OZ	56
PRIME BONE-IN RIBEYE 22OZ	71
PRIME FILET MIGNON 8OZ/12OZ	49 / 69
AMERICAN WAGYU STRIP LOIN 10OZ	82
BISON TENDERLOIN 8OZ	56
PRIME PORTERHOUSE 42OZ FOR TWO	125
Grilled Onions, Mushrooms, Peppers	

STYLES

OSCAR 16 | AU POIVRE 6 | BLUE CHEESE MOUSSE 6
APPLEWOOD SMOKED À LA MINUTE 5 | BÉARNAISE 6 | CITRUS-SOY GLAZE 5

MAINS

BRAISED BISON SHORT RIB	38
Short Rib with Broiled Bone Marrow, Bordeaux Demi-Glace, Wild Mushrooms	
ROASTED COLORADO LAMB CHOPS	44
Mint Pistachio Crust	
ROASTED FREE RANGE CHICKEN	32
Truffle-Thyme Velouté, Grilled Lemon, Roasted Garlic	
BONE-IN PORK CHOP	32
12oz Kurobuta, Cider-Rosemary Glaze	
STEAK DIANE	48
Beef Tenderloin, Organic Mushrooms, Demi-Glace (Prepared Tableside)	
CEDAR PLANK SKUNA BAY SALMON	36
Broiled Sweet Onions, Basil, Smoked Salmon Butter	
WHOLE TROUT VERONIQUE	29
Grapes, Vermouth, Cream, Basil, Gremolata	
DOUBLE LOBSTER TAIL	MP
Butter Poached, Beurre Fondue	

ADDITIONS

LOBSTER TAIL MP | KING CRAB LEGS MP | FOIE GRAS TORCHON 18