



## STARTERS

|   |    |
|---|----|
| <b>CRAB CAKE</b>  | 22 |
| Meyer Lemon Aioli, Torn Herb Salad, Candied Lemon Zest                    |    |
| <b>JUMBO PRAWN COCKTAIL</b>   | 21 |
| Cocktail Sauce, Lemon, Pickled Carrot Salad                               |    |
| <b>PROSCIUTTO WRAPPED SCALLOPS</b>  | 18 |
| Brussels Sprouts Salad, Meyer Lemon Vinaigrette, Rosemary Salt            |    |
| <b>BISON CARPACCIO*</b>   | 19 |
| Whole Grain Mustard Vinaigrette, Fried Capers, Arugula, 22 Month Gouda    |    |
| <b>ARTISAN CHEESE PLATTER</b>   | 23 |
| Imported, Local and House-made selections with Pickles and Roasted Olives |    |
| <b>SMOKED SALMON RILLETTES</b>  | 16 |
| Pickled Mustard Seed, Fried Shallot Crumble, Crème Fraîche, Crostini      |    |

## SOUP & SALAD

|  |    |
|--|----|
| <b>SOUP DU JOUR</b>  | MP |
| Daily Chef Selection   |    |
| <b>FRENCH ONION SOUP</b>   | 12 |
| Smoked Gouda, Gruyere, Bone Marrow Crouton   |    |
| <b>BABY WEDGE SALAD</b>  | 12 |
| Prosciutto, Cherry Tomato, Pickled Red Onion, Creamy Gorgonzola Vinaigrette        |    |
| <b>CAESAR SALAD</b>  | 15 |
| Toasted Brioche, Shaved Parmesan, Roasted Anchovy Vinaigrette (Prepared Tableside) |    |
| <b>ROASTED BEET SALAD</b>  | 15 |
| Burrata, Watercress, Roasted Cashews, Shaved Apple, Cider Vinaigrette              |    |

## SIDES

*Portioned for 2 people*

|  |    |
|--|----|
| <b>ROASTED WILD MUSHROOMS, ROSEMARY, MUSTARD, SALSA VERDE</b>        | 10 |
| <b>CATALAN STEWED SPINACH, SHERRY CREAM, RAISIN, APPLE, PINE NUT</b> | 10 |
| <b>CRISPY BRUSSELS SPROUTS, FIG AND APPLE MOSTARDA</b>               | 10 |
| <b>PARMESAN RISOTTO (ADD LOBSTER 10 / CRAB 12)</b>                   | 12 |
| <b>JUMBO ASPARAGUS, GOUDA MORNAY, GREMOLATA</b>                      | 14 |
| <b>LOBSTER TRUFFLE MAC AND CHEESE</b>                                | 24 |
| <b>CHIVE WHIPPED POTATOES</b>  | 10 |
| <b>JUMBO BAKED POTATO, CHEDDAR, SMOKED PORK BELLY, CRÈME FRAÎCHE</b> | 10 |



## STEAKS AND CHOPS

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

|                                     |         |
|-------------------------------------|---------|
| <b>PRIME NY STRIP LOIN 16oz</b>     | 58      |
| <b>PRIME BONE-IN RIBEYE 22oz</b>    | 81      |
| <b>PRIME FILET MIGNON 6oz/8oz</b>   | 46 / 61 |
| <b>AMERICAN WAGYU COULOTTE 10oz</b> | 68      |
| <b>BISON TENDERLOIN 8oz</b>         | 56      |

## STEAKS TO SHARE

|   |     |
|---|-----|
| <b>PRIME PORTERHOUSE 42oz</b>                   | 130 |
| Grilled Onions, Mushrooms, Peppers, Salsa Verde |     |
| <b>PRIME TOMAHAWK RIBEYE 36oz</b>               | 120 |
| Trio of Dipping Sauces                          |     |

## STYLES

OSCAR 18 | AU POIVRE 6 | BLEU CHEESE MOUSSE 6  
APPLEWOOD SMOKED À LA MINUTE 5 | BEARNAISE 6

## MAINS

|   |    |
|---|----|
| <b>BRAISED BISON SHORT RIB</b>                                      | 39 |
| Broiled Bone Marrow, Bordeaux Demi-Glace, Wild Mushrooms            |    |
| <b>ROASTED COLORADO LAMB CHOPS</b>                                  | 45 |
| Mint Pistachio Crust, Red Wine Reduction                            |    |
| <b>ROASTED FREE RANGE CHICKEN</b>                                   | 33 |
| Truffle Velouté, Grilled Lemon, Roasted Garlic                      |    |
| <b>BONE-IN KUROBUTA PORK CHOP</b>                                   | 36 |
| Cider-Rosemary Glaze  |    |
| <b>STEAK DIANE</b>  | 64 |
| Beef Tenderloin, Organic Mushrooms, Demi-Glace (Prepared Tableside) |    |
| <b>CEDAR PLANK SKUNA BAY SALMON</b>                                 | 38 |
| Broiled Sweet Onions, Basil, Smoked Salmon Butter                   |    |
| <b>CHILEAN SEA BASS</b>   | 39 |
| Tumeric Fingerling Potatoes, Rasam Broth, Pea Shoots, Saffron       |    |
| <b>DOUBLE LOBSTER TAIL</b>  | MP |
| Butter Poached, Beurre Fondue                                       |    |

## ADDITIONS

**LOBSTER TAIL MP | KING CRAB LEGS MP**