

APPETIZERS

SIZZLING DEEP SEA SCALLOPS

Sake Poached Pear and Pepper Slaw
13

AVOCADO BACON TUNA

*Seared Tuna, Bacon, Avocado on Warm
Buttered Rolls*
15

SKILLET NY STRIP OR TUNA*

*Marinated Prime NY Strip or Tuna Slices
Seared on a Hot Cast Iron Skillet at Your
Table*
14

TENDERLOIN CARPACCIO

Shaved Parmesan, Caper Vinaigrette
13

FOIE GRAS

*Roasted Sweet Potato and Butternut
Squash, Featuring Candied Bacon
and Cherry Compote*
18

SAUTÉED WILD SHRIMP

Arepas and Guasacaca
14

ROASTED RED PEPPER SOUP

*Jumbo Lump Crab, Asparagus,
Mascarpone Cheese*
9

SALADS

BETTY BLUE SALAD

*Warm Ox-Heart Tomato, Winter
Park Dairy Sunshine Bleu Cheese*
11

CAPRESE

*Heirloom Tomato, Buffalo
Mozzarella and Balsamic Syrup*
12

CAESAR SALAD

*Shaved Pecorino, Asiago, Parmesan,
White Anchovy, Warm Croutons*
10

THE WEDGE

*Iceberg Lettuce, Maytag Bleu
Cheese, Smoked Bacon, Tomato,
Red Onion, Cucumber, Bleu Cheese
Dressing*
10

WARM SPINACH SALAD

*Roasted Winter Vegetables, Apple
Cider Vinaigrette, Pine Nuts,
Candied Bacon*
10

SIDES

*Spinach Creamed or Sautéed**

Jumbo Asparagus

9

Roasted Garlic Mashed Potatoes

Baked Potato

Asian Green Beans

9

Potatoes Au' Gratin

Sautéed Mushrooms

9

Lobster Mac n' Cheese

16

Lobster Fries

12

Truffle Mac n' Cheese

10

SAUCES

Truffle Bordelaise

Béarnaise

Red Zinfandel-Peppercorn

Chimichurri

All of our seafood comes from sustainable sources and is harvested in a manner respects the environment.

* CONSUMING RAW OR UNCOOKED MEAT, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. SOME FOODS MAY CONTAIN NUTS, PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY ALLERGIES, OR IF YOU REQUIRE SPECIAL FOOD PREPARATION AND WE WILL BE HAPPY TO ACCOMMODATE YOUR NEEDS

18% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE

*GIFT CARDS NOW AVAILABLE

STEAKS AND SPECIALTIES

NIMAN RANCH PRIME NEW YORK STRIP STEAK 14 OZ

49

BONE-IN RIB EYE 20 OZ

48

BONE-IN FILET MIGNON 12 OZ

47

PETITE FILET MIGNON 8 OZ

39

SPINELLUS 8 OZ

38

COLORADO LAMB CHOPS

48

TANGLEWOOD FARMS CHICKEN MATTONE'

All - Natural Chicken Breast Seasoned With Herbs and Lemon. Cooked With our Custom Clay Brick Press Method.

32

GRILLED VEGETABLE STACK

A Selection of Vegetables Marinated in Balsamic Vinegar, Red Quinoa Red Pepper Couli

23

SUSTAINABLE SEAFOOD

BUTTER POACHED LOBSTER TAILS

Vanilla Bean butter

48

GRILLED KING SALMON

With Orange Fennel Pear Slaw and Tarragon Oil

36

CHERRY BALSAMIC YELLOWFIN TUNA

Sweet Pepper and Fruit Slaw

37

MISO YELLOW TAIL SNAPPER

Seared Yellow Tail Snapper with Miso-Ginger Sauce over Asian Vegetable Slaw

37

SEAFOOD POT PIE

Sustainable Seafood Mixture in a Sherry Cream Sauce and puff Pastry

49

ALASKAN HALIBUT

With Orange Sesame Glaze and Broccolini

39

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