

APPETIZERS

SEARED SCALLOPS

Fresh fennel pollen, hearts of palm salad

13

SOUTHERN FRIED TUNA

Asian slaw and wasabi ranch

15

ON THE ROCKS*

Marinated prime NY strip slices seared on a hot rock at your table

14

BUFFALO TENDERLOIN CARPACCIO

Shaved parmesan, caper vinaigrette

15

FOIE GRAS

Sweet potato and carrot crispy sticks with yuzu clove honey

15

MOJITO SHRIMP

Grilled shrimp with roasted corn and black bean salsa

14

GINGER BUTTERNUT SQUASH SOUP

With crab and boursoin pofeterole

9

ROASTED RED PEPPER SOUP

Jumbo lump crab, asparagus, Mascarpone cheese

9

SALADS

CAPRESE

Heirloom tomato, buffalo mozzarella and balsamic syrup

11

CHERRY AND GOAT CHEESE SPINACH SALAD

Brandied Cherry's, Toasted Almonds, Cherry balsamic Dressing

9

CAESAR SALAD

Shaved Pecorino, Asiago, Parmesan, white anchovy, crouton

9

SONOMA GREENS

Delicate greens fresh fruit sunflower, pumpkin, seeds orange yogurt dressing

10

THE WEDGE

Iceberg lettuce, Maytag bleu cheese, smoked bacon, tomato, red onion, cucumber, bleu cheese dressing

9

* 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

STEAK AND CHOPS

NIMAN RANCH PRIME NEW YORK STRIP STEAK 14 OZ

48

BONE-IN RIB EYE 20 OZ

48

BONE-IN FILET MIGNON 12 OZ

46

PETITE FILET MIGNON 8 OZ

37

COLORADO LAMB CHOPS

46

TANGLEWOOD FARMS CHICKEN MATTONE'

All - natural chicken breast seasoned with herbs, lemon. Cooked with our custom clay brick press method.

32

FISH AND SEAFOOD

BUTTER POACHED LOBSTER TAILS

Vanilla bean butter

45

CEDAR PLANK SALMON

Blackberry butter, fennel- orange slaw

30

CHERRY BALSAMIC TUNA

Sweet pepper and fruit slaw

36

CILANTRO CRUSTED HALIBUT

Leek, lemon Burre Blanc

38

FLORIDA GROUPER

Yellow Rice and mango pepper sauce

32

SIDES

*Spinach creamed or sautéed**

Leek Orzo

Potatoes au' gratin

Truffle mac n' cheese

Baked potato

Sautéed mushrooms

Roasted garlic mashed potatoes

Jumbo asparagus

Seafood Risotto

9

9

9

Lobster mac n' cheese

Lobster fries

16

12

SAUCES & BUTTERS

Truffle Bordelaise

Béarnaise

Red Zinfandel-Peppercorn

Chimichurri

Roquefort Butter

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