

for the table

marinated olives *gf*

citrus herb marinade, kalamata, cerignola, frescatrano, athos, pepperoncini, prosciutto di parma 12

roasted jalapeño hushpuppy *t*

pickled red onion, molasses, buttermilk foam 12

braised brisket croquette *t*

pickled pepper marmalade 14

cheese & charcuterie board *t*

daily chef selection of assorted cheeses, trio of cured meats, accompaniments 42

stuffed peppadew peppers *gf t*

dates, goat cheese, prosciutto, balsamic glaze 16

za'atar labneh

citrus cucumber salad, pomegranate molasses, calabrian oil, sumac pistachio, lavash 16

raw bar

snow crab claws *gf t*

served with drawn butter & cocktail sauce *by the half pound* 40

east coast oysters* *gf t*

lemon wedge, mignonette *by half dozen* 24

add royal ossetra caviar 18

citrus marinated black tiger prawns *gf t*

cocktail sauce, smoked tarragon aioli 43

grilled & chilled maine lobster tail *gf t*

chive beurre 18

caviar service

egg yolk, chives, crème fraîche, red onion,

lemon wedges, potato gaufrettes

kaluga reserve (1oz) - \$100

royal ossetra (1oz)- \$225

three course tasting menu ~ 109

first course

choice of:

hamachi crudo *gf t*

leche de tigre, compressed cucumber, jalapeño oil, marcona almonds, cilantro

cauliflower soup *gf t*

butter poached maine lobster, pea shoot pistou, fennel frond

caesar salad *t*

baby gem lettuce, parmesan, roasted tomato bread crumbs, egg yolks & whites, crispy parmesan

elk carpaccio* *gf t*

sumac, fennel-apple slaw, gooseberries, pinenut coulis, horseradish

roasted beet salad *gf t*

frisée, arugula, goat cheese crema, pistachio-shallot relish, maple-cider vinaigrette

prince edward island mussels *t*

chipotle broth, escabeche, dry cured chorizo, grilled baguette

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

major food allergens are used as ingredients in our menu items, including:

*milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, sesame. marked with *t* 7.20.26*

****if you have an allergy requiring special attention, please advise your server***

entrée

choice of:

pan seared elk striploin* †

herbed farro, roasted baby carrot, carrot jus, smoked chèvre foam, pickled mustard seed

prime beef tenderloin* *gf †*

8oz prime tenderloin, potato purée, asparagus, mushroom ragout, confit pearl onion, bordelaise
add maine lobster tail 18

colorado rack of lamb* †

tomato-eggplant jam, goat cheese, watercress, fennel, mint chimichurri, confit potatoes, lamb jus

chicken ballotine *gf*

porcini mousse, anson mills grits, anatolian farms kale, salsa verde, truffles, chicken jus

dayboat alaskan halibut *gf †*

broccoli rabe, pickled english peas, calabrian emulsion, nasturtium beurre, jumbo lump crab

columbia river king salmon *gf †*

summer squash & herb salad, heirloom cherry tomatoes, radish, pickled fennel, harissa, lemon gelée

bone in Iberico pork chop †

apricot salsa, freekeh, bacon lardons, english peas, fava beans

porcini and fava beans *gf † 89*

roasted radish, beluga lentils, eggplant-tahini purée, rainier cherry relish

premium cuts

includes first course & dessert

*served with asparagus, potato gratin, confit pearl onion & sauce au poivre *gf †**

prime dry aged beef ribeye* 18 oz - 147

dry aged bison ribeye* 18 oz - 141

american wagyu striploin* 16 oz - 169

prime beef tenderloin* 10 oz - 139

dry aged beef tomahawk* 34 oz - 219

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young adult

three course tasting menu ~ 75

first course

choice of

classic garden salad

cucumber, carrot, cherry tomato, balsamic vinaigrette

crudité

baby carrot, celery, snap peas, ranch & hummus

shrimp cocktail

cocktail sauce

entrée

choice of

6oz sirloin

mashed potatoes, baby carrots, bordelaise

salmon

herbed farro, asparagus, beurre blanc

chicken tenders

french fries, coleslaw, honey mustard

alfredo pasta

grilled chicken, parmesan

angus beef burger

brioche bun, cheddar cheese, french fries

dessert

choice of

ice cream sandwich

chocolate chip cookies, vanilla ice cream

crème brûlée

mixed berries

ice cream sundae

chocolate sauce, whipped cream, cherry

beverages

zuberfizz bottled soda 6

vanilla cream, root beer, orange cream

roy rogers 4

shirley temple 4

passion cooler 12

passionfruit purée, lemon-lime soda

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