



Starters

French Onion Soup 18

beef broth, croutons, gruyere cheese

Kale Caesar Salad 18

kale, bacon crumb, parmesan tuille, poached egg

Citrus Salad 17

greens, pink peppercorn vinaigrette, grapefruit, orange

ricotta cheese, charred fennel, candied walnuts

Burrata 25

hazelnut, leek, artichoke, blackberry, sourdough

Pork Belly and Scallop 24

creamy cauliflower, jalapeño chimichurri, frisée onion

Charred Octopus 25

romesco sauce, navy bean, kalamata olives, herb potato

Beef Carpaccio 22

pecorino, asparagus, crispy oyster mushroom

black garlic crema, truffle oil

Whitefish Ceviche 18

rice crisps, red onion, chilis, cucumber, lime

Chefs Specialties

Lemon Paprika Pickerel 42

potato leek bisque, roasted brussel sprouts, gremolata

Charred Salmon 42

miso butter, sesame, green onion, edamame, basmati, red cabbage

Caprese Chicken 40

confit tomatoes, buffalo mozzarella, balsamic, pesto potatoes, asparagus

Portobello Steaks 25

butter bean mash, red chili sauce, garlic herb potatoes, spinach

Sundried Tomato Risotto 25

basil, parmesan, pinenut, artichoke

Wagyu Burger 44

sweet roll, sundried tomato aioli, smoked mushroom

frisée onion, gouda, arugula, truffle parmesan frites

Steaks

all of our steaks are Certified Angus Beef® and aged to perfection

come with your choice of 2 sides

Tenderloin 7oz 70

Ribeye 14oz 68

Striploin 6oz 40

Striploin 12oz 60

Elk Rack blueberry rosemary demi 75

Tomahawk 52oz 225 (4 sides Included)

Sides

seasonal vegetables 7 roasted brussels sprout 7 stuffed portobello 8

pepper schnitzel 9 peppercorn potato pave 6 yukon mash 6

boursin crispy mashed 7 truffle parmesan frites 9

Add-ons

smoked mushroom 8 frisee onion 5 truffle butter 5

béarnaise sauce 6 demi-glaze 6 jalapeno chimichurri 5

blue cheese 8 garlic shrimp 15

