



Starters

French Onion Soup 19

beef broth, croutons, gruyere cheese

Kale Caesar Salad 18

kale, pork belly, brioche crouton, poached egg

Heirloom Carrot Salad 18 Ve/GF

*baba ghanoush, mixed greens, lemon dijon dressing
grilled red onion, pomegranate, toasted cashews*

Fig and Prosciutto Salad 20 GF

arugula, apple, burrata, balsamic vinaigrette

Foie Gras Mousse 25

brioche, sweet onion jam, pistachio

Escargot 22

wild mushroom, garlic butter, herbs, parmesan cream

Beef Tartare 24

beet chips, blue cheese ice cream, toasts

Tuna Crudo 24

grilled pineapple, cilantro, avocado, jalapeno oil, pine nut

Chefs Specialties

Lemon Paprika Pickerel 45 *DF/GF*

potato leek puree, roasted brussel sprouts, gremolata

Caprese Chicken 38 *GF*

buffalo mozzarella, balsamic, broccolini, pesto potatoes

Sundried Tomato Risotto 28 *DF*

vegan option available, add scallops 20

basil, parmesan, pinenut, artichoke

Green Goddess Salmon 45 *DF/GF*

vegan option available 25

avocado, pistachio, dill, spinach, pepitas, chili, basmati

Wagyu Burger 42

*sweet roll, black garlic aioli
frisée onion, cheddar, arugula, truffle parmesan frites*

Steaks

*all of our steaks are Certified Angus Beef® and aged to perfection
come with your choice of yukon mash, truffle parmesan frites or crispy boursin mash*

Tenderloin 7oz 65

Prime Striploin 12oz 80

Prime Ribeye 14oz 85

Porterhouse 24oz 130

Rack of Lamb 75

pistachio herb crusted, red wine demi-glace

Elk Rack 80

cranberry rosemary demi

Tomahawk 52oz 250

choice of two chef-prepared potato sides

Sides

seasonal vegetables 15

chefs daily flair

roasted brussels sprout 20

butter, pepitas, pork lardon

whole roasted cauliflower 15

mustard cheese sauce, chives

ratatouille 15

zucchini, eggplant, tomato, onion, pesto

broccolini 20

sweet mushroom sauce, peanuts

stuffed portobello 20

goat cheese, spinach, artichoke, cream

Add-ons

frisee onion 6

truffle butter 5

béarnaise sauce 6

red wine demi-glace 8

chimichurri sauce 6

blue cheese 8

smoked mushroom 8

black tiger garlic shrimp 16

Dessert

Butter Pecan Cake 12

vanilla ice cream, whiskey syrup, fresh berries

Décadent Chocolate Cake 14

white chocolate sauce, espresso ganache

Matcha Brulée 14

raspberry, pistachio

Lemon Ricotta Cheesecake 15

blueberry compote, graham crumb

Eclair Trio 15

Classic, pistachio, red velvet

Sweet Board 30

sampling of desserts

Affogato 9

ice cream topped with a shot of espresso

Artisan Ice Creams and Sorbets 8

check with your server for daily selections

Cheese & Seasonal Fruit Board 25

brie, smoked cheddar, beemster, blue cheese, grapes, nuts