



Starters

French Onion Soup 18

croutons, gruyere cheese, beef broth

Kale Caesar Salad 18

kale, pork belly, brioche crouton, parmesan, 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, pickled red onion

Escargot 22

wild mushroom, garlic butter, herbs, parmesan cream, crostini

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, rustic gremolata

Caprese Chicken 38 GF

buffalo mozzarella, balsamic, broccolini, pesto potatoes

Sundried Tomato Risotto 28 GF

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, smoked mushroom
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

Bone-in Ribeye 24oz 135

Rack of Lamb 75

*pistachio herb crusted, red wine
demi-glaze*

Elk Striploin 80

cranberry rosemary demi

Tomahawk 52oz 250

choice of 2 chef-prepared side

Sides

seasonal vegetables 16

chefs daily flair

roasted brussels sprout GF 20

butter, pepitas, pork lardon

whole roasted cauliflower 18

mustard cheese sauce, chives, bread

crumb

maple pecan beets 18 GF

whipped chive goat cheese

charred broccolini 18 GF/DF

sweet mushroom sauce, peanuts

stuffed portobello 20 GF

*goat cheese, spinach, artichoke,
onion*

Add-ons

frisee onion 6

truffle butter 5

béarnaise sauce 6

red wine demi-glaze 8

chimichurri sauce 6

blue cheese 8

smoked mushroom 8

black tiger garlic shrimp 16