

Appetizers

Crabcake Roasted Corn, Lemon Basil Aioli	\$ 13	Pan Seared Diver Scallops With, Sweet Pea and Porchini Foam and Pancetta	\$ 14	Citrus-Poached Shrimp Cocktail House Made Cocktail Sauce	\$ 15
Yukon Gold Potato Chips Roasted Onion, Red Pepper Aioli & Maytag Blue Dipping Sauces	\$ 9	Lobster-Avocado Stack	\$ 15	Seared Ahi Tuna 3 Ways Sesame, Peppered, Fresh Herbs	\$ 15
Prince Edward Steamed Mussels With Shallots, Pernod, Tomato, Basil and Herb Crouton	\$12	Four! Poached Shrimp, Diver Scallop, Seared Ahi & Crabcake	\$ 17	Artisan Cheese Plate Humboldt Fog, Tete de Moine and Maytag Blue Cheeses With Dried Fruit and Honeycomb	\$ 12

Soups & Salads

Lobster Bisque Cognac & Crème Fraiche	\$ 8	Ginger Butternut Squash Soup Apple Foam	\$ 8	Wedge Boston Bibb, Maple Bacon, Gorgonzola Dressing	\$ 8
Organic Mixed Greens Asian Pear, Blue Cheese, Candied Pecans, Sherry Vinaigrette	\$ 9	Caesar Sculpted Our Way!	\$ 8	Roasted Beet Salad Laura Chanel Goat Cheese, Wild Rocket Arugula, Aged Balsamic Dressing	\$ 7

Sides

Vegetables

Pan Roasted Wild Mushrooms	\$ 9
Rainbow Baby Carrots	\$ 7
Asparagus	\$ 8
Spinach & Roasted Garlic	\$ 7
Broccolini, Lemon & Olive Oil	\$ 7

Potatoes and More

Skinny Fries	\$ 5
Baked & Loaded	\$ 6
Roasted Fingerlings	\$ 7
Red Skin Mashed	\$ 6
White Cheddar Mac-n-Cheese	\$ 6
Sweet Potato Casserole	\$ 7

Entrées

We have carefully selected the finest meats available including
Prime Aged Beef & Colorado Lamb

Prime Filet Mignon 10oz	\$ 40	Prime Bone In Ribeye 22oz	\$ 41	Prime Porterhouse 22oz	\$ 42
Dry Aged NY Sirloin 14oz	\$ 39	Bone In Kurobuta Pork Chop Quince and Maple Marmalade	\$ 31	Surf and Turf Filet and Lobster	\$ 51
Organic Pan Roasted Chicken Morels Spinach & Natural Pan Gravy	\$ 23	Wild Mushroom Ravioli Brown Butter, Sage, Pine Nuts	\$ 22	Rack of Lamb Dijon, Provencale Breadcrumbs, Zinfandel Reduction	\$ 37
Seared Ahi Tuna Spicy Sprouts and Ginger-Soy Vinaigrette	\$ 29	Scottish Salmon (Cleanfish) Pan seared with Spinach, Pineapple and Pomegranate Reduction	\$ 27	Twin Broiled Lobster Tails	\$ 55
Colossal Lemon-Garlic Shrimp	\$ 29	Pan Roast Chilean Seabass Haricot Vert and Lemon Vinaigrette	\$ 28	Seafood Cioppino Scallops, Shrimp, Mussels, Sea Bass and Lobster	\$ 32