

## APPETIZERS

### **Sautéed Scallops** 24

*Braised Swiss Chard, Candied Bacon*

### **Sautéed Wild Shrimp** 18

*Corn Arepas, Avocado Guasacaca Chili*

### **Kobe Croquette** 13

*Grape Veronique, Kobe Beef, Sauce Louis*

### **Sofrito Crab Cake** 22

*Caramelized Roasted Red Pepper*

### **Beef Carpaccio** 16

*Shaved Parmesan, Caper Vinaigrette*

### **Foie Gras** 20

*Roasted Sweet Potato, Butternut Squash  
Candied Bacon, Cherry Compote*

### **Roasted Pork Belly** 16

*Parsnip Purée, Shoestring Potato Frites*

### **Jumbo Shrimp Scampi** 22

*Garlic Butter, Lemon, Heirloom  
Tomatoes*

## SALADS + MORE

### **Beets Salad** 14

*Trio of Local Beets, Avocado, Feta Cheese  
White Balsamic Vinaigrette*

### **Heirloom Tomato Caprese** 16

*Heirloom Tomato, Fresh Mozzarella  
Basil Greens, Olive Oil, Balsamic*

### **Mediterranean Salad** 13

*Heirloom Tomato, Cucumbers, Peppers  
Red Onion, Kalamata Olives, Feta  
Greek Vinaigrette*

### **Baby Iceberg "Wedge"** 14

*Maytag Blue Cheese, Smoked Bacon  
Tomato, Red Onion, Cucumber, Bleu  
Cheese Dressing*

### **Caesar Salad** 13

*Shaved Pecorino, Asiago, Parmesan  
Cheese, White Anchovy, Baguette Crisp*

### **Roasted Red Pepper Soup** 11

*Jumbo Lump Crab, Asparagus  
Mascarpone Cheese*

## SIDES + SAUCES

*Roasted Garlic Mashed Potatoes* 8

*Lobster Fries* 18

*Potatoes Au 'Gratin* 12

*Bacon Roasted Brussels Sprouts* 10

*Salt Crusted Baked Potato* 8

*Spinach, Creamed or Sautéed* 10

*Chorizo Corn Gratin* 12

*Sautéed Mushrooms* 10

*Jumbo Asparagus* 12

*Truffle Mac n' Cheese* 14

*Lobster Mac n' Cheese* 14

*BBQ Rub Sweet Potato* 8

*Béarnaise 2 Au Poivre* 2

*Truffle Sauce 2 or Chimichurri* 2

\* CONSUMING RAW OR UNCOOKED MEAT, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. SOME FOODS MAY CONTAIN NUTS, PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY ALLERGIES, OR IF YOU REQUIRE SPECIAL FOOD PREPARATION AND WE WILL BE HAPPY TO ACCOMMODATE YOUR NEEDS

18% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE

## STEAKS + CHOPS

**Akaushi Wagyu Strip 14 oz.** 60  
*Domestic "Kobe" New York Cut Strip Loin*

**Bone-in Rib Eye 22 oz.** 49  
*Reserved Cowboy Steak, Frenched*

**Bone-in Filet Mignon 13 oz.** 50  
*Our Signature King Cut*

**Spinalis 8 oz.** 42  
*Heavily Marbled Chef's Cut*

**Petite Filet Mignon 8 oz.** 41  
*1800° Seared Center Cut*

**Buffalo Tenderloin** 55  
*8 oz. Bison Filet Mignon, Crispy Onion*

**Colorado Lamb Chops** 52  
*Mission Fig and Mint Confit*

**Classic Tournedos Rossini** 60  
*Filet Mignon, Foie Gras, Puff Pastry Crouton, Truffle Sauce*

## SEAFOOD + SPECIALTIES

**Truffel Gorgonzola Crusted Filet, Seared Scallop Combo** 52  
*Crusted 8 oz. Filet Mignon, Seared Diver Scallops, Au Poivre Sauce*

**Jumbo Shrimp & Scallop Scampi Combo** 46  
*Garlic Butter, Lemon, Heirloom Tomatoes*

**Mediterranean Chicken** 37  
*Tanglewood Farms Natural Chicken, Spiced Rub, Couscous, Natural Jus*

**Twin 6oz Lobster Tails** 60  
*Stuffed with Jumbo Lump Crab*

**Glazed King Salmon** 38  
*Market Vegetable Succotash, Mustard Glaze*

**Spiced Seared Snapper** 39  
*Asian Vegetable, Lemon Caper Beurre Blanc*

**Sesame Seared Tuna** 39  
*Stir Fry of Farro, Baby Bok Choy, Carrots, Mushrooms, Bean Sprouts, Ginger Glaze*

**Pan Seared Grouper** 40  
*Roasted Pepper Fondue, Yukon Potatoes, Middle neck Clams, Crisp Bacon*

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