

MARKET SALADS

BABY GEM LETTUCE CAESAR

herb croutons - parmesan reggiano

BLUE ICEBERG

Nueske's smoked bacon - Point Reyes blue cheese
cherry tomatoes

CHOPPED VEGETABLE SALAD

market vegetables - feta - Nueske's bacon - balsamic

BURRATA

heirloom tomatoes - basil pesto - aged balsamic

BEET SALAD

arugula - pistachio pesto - goat cheese

KALE SALAD

organic red quinoa - cranberries - apples

STARTERS

NUESKE'S SMOKED BACON

balsamic BBQ - celery leaves - pickled onions

BEEF TARTARE*

italian capers - whole grain dijon - poached quail egg
truffled croutons

SPICY CRAB

wasabi tobiko - lotus root - yuzu vinaigrette

PANCETTA WRAPPED SCALLOP

red pepper - ratatouille - crispy chick pea

LIL' BRGS*

waygu beef - special sauce - sesame seed bun
add truffles / add foie gras

HAWAIIAN BIG EYE TUNA TARTARE*

hass avocado - soy honey emulsion - taro chips

CRAB TORTELLINI

cherry tomatoes - pecorino crema - garlic

SHELLFISH PLATTERS

OYSTERS* / SHRIMP / ALASKAN RED KING CRAB / CEVICHE*

cocktail sauce - mignonette - green goddess

RAW BAR

OYSTERS ON A HALF SHELL*

mignonette - cocktail sauce - lemon
half dozen / dozen

SHRIMP COCKTAIL

cocktail sauce - lemon

ALASKAN RED KING CRAB

CEVICHE*

leche de tigre - chili - plantain chips

YELLOWTAIL CRUDO*

pomegranate - scotch bonnet - clementine vinaigrette

CAVIAR*

**There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.*

STK

We purchase USDA beef from Meats by Linz using cattle raised in the heartland of America. The cattle are grass-fed then corn-fed in the last 3 months. Linz Heritage angus cattle are certified which allows for ultimate consistency and the highest quality marbled beef.

SMALL

- FILET MEDALLION 6oz
- SKIRT STEAK 8oz
- LOIN STRIP 10oz

MEDIUM

- FILET 10oz
- SIRLOIN 16oz
- BONE-IN FILET 14oz
- DRY-AGED DELMONICO 14oz
- DRY-AGED BONE-IN STRIP 18oz

LARGE

- BONE-IN RIBEYE 34oz
- DRY-AGED PORTERHOUSE 28oz

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KOBE SELECTION*
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TOPPINGS

- KING CRAB "OSCAR"
- LOBSTER
- SHRIMP
- JALAPEÑO ONIONS
- FOIS GRAS
- TRUFFLE BUTTER
- PEPPERCORN CRUSTED

SAUCE PLATE

- STK
- STK BOLD
- AU POIVRE
- HORSERADISH
- CHIMICHURRI
- BLUE BUTTER
- BÉARNAISE
- RED WINE

ENTRÉES

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JIDORI CHICKEN

soy caramel - rapini - aji amarillo pepper

COLORADO LAMB CHOPS*

carrot glaze - mint fava bean ragout
pomegranate vinaigrette

GLAZED BEEF SHORT RIB

jalepeño cheddar grits - roasted pepper relish
crispy shallots - red wine glaze

SPICY BIG EYE TUNA*

wasabi aioli - eel glaze - bok choy

MARKET FISH*

ROASTED DOVER SOLE

brown butter - fingerling potatoes - baked lemon

LOBSTER THERMADORE

béarnaise - stone ground mustard - king crab

SIDES

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CREAMY YUKON POTATOES

PARMESAN TRUFFLE FRIES

HARICOT VERT

MAC & CHEESE

LOBSTER MAC & CHEESE

BOK CHOY

TATER TOTS

MUSHROOM POT PIE

BROCCOLINI

CREAMED SPINACH

CREAMED CORN

JALAPEÑO CHEDDAR GRITS

SAUTÉED SPINACH

ASPARAGUS

Executive Chef: Stephen Hopcraft

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness especially when you have a medical condition.*