

Hors D'oeuvres

Coconut Shrimp \$21 Asian ginger sauce	Tenderloin Steak Bites \$22 wild mushrooms, cipollini onions, demi glace	Crab Cakes \$23 pan seared, fire-roasted red pepper sauce
Calamari \$20 flash fried, peppers, caper beurre blanc	Burrata Caprese \$18 heirloom tomatoes, basil pesto, twelve year aged balsamic	Gulf Shrimp \$21 U-12 shrimp from the Gulf of Mexico, shaved ice, lemon and cocktail sauce
Oysters Rockefeller \$21 spinach, parsley, smoked bacon, Pernod, Parmigiano Reggiano		

Salads and Soups

Wood Fire Wedge \$14 wood fired iceberg, heirloom tomatoes, pancetta, bleu cheese dressing, crostini	Harvest Salad \$14 greens, toasted pumpkin seeds and walnuts, apples, dried cranberries, Danish bleu cheese, raspberry vinaigrette	Split Plate \$5
French Onion Soup au gratin \$12	Lobster Bisque \$11 Amontillado Sherry	
Roasted Butternut Squash Soup \$11 goat cheese crumbles, toasted pumpkin seeds		

Wood Fired Steaks and Chops

New York Strip \$50 USDA Prime Midwestern Beef, 14 ounces		
Filet Mignon \$44 \$56 USDA Prime - eight or ten ounce cuts, zip sauce		
Lamb Chops \$62 Prime Colorado rib chops, double cut - mint pesto and demi-glace		Split Plate \$10

Dry Aged Steak Selections

hand selected USDA Prime cuts, dry aged in our Himalayan salt lined aging room, expertly cut by our butcher

Kansas City Bone-In Strip, 16 ounce \$60 Creekstone Farms, dry aged a minimum of thirty days	
Chicago Cut Bone-In Ribeye, 18 ounce \$62 G.F. Swift 1855, dry aged a minimum of thirty days	
Tomahawk Ribeye Chop \$158 Creekstone Farms, dry aged a minimum of thirty days, limited availability nightly, no split plate fee	

Enhancements

Compound Butters \$4 Truffle, Garlic & Herb, Gorgonzola Bleu	Sautéed Mushrooms or Onions \$6 or if you'd like, a little of both	Surf your Turf \$39 \$59 with a 6 ounce South African Rock Lobster Tail or 3/4 pound Alaskan King Crab, drawn butter
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Entrées

Scottish Salmon, maple glazed \$38 butternut squash risotto, maple glaze, sage oil	Pan Seared Halibut \$43 Brussels sprouts, fingerling potatoes, baby parsnips and carrots, beurre blanc	Split Plate \$10
Seared U-8 Scallops \$47 acorn squash puree, Brussels sprouts, fingerling potatoes, crispy fried San Danielle Prosciutto	Twin Rock Lobster Tails \$72 South African 6 ounce tails, drawn butter, grilled lemon	
Wood Fired Alaskan King Crab \$100 20 ounces of split jumbo crab legs, drawn butter, grilled lemon	Roast Prime Rib of Beef, au jus \$42 limited availability nightly + extra cut \$50	

Accompaniments

Twice Baked Potato \$12 finished with aged cheddar	Macaroni & Cheese \$14 Fontina, Cheddar, Gruyere, fresh herbs	Roasted Garlic Mashed Potatoes \$9 enough to share
Wood Fired Asparagus \$11 sauce Béarnaise	Sautéed Brussels Sprouts \$10 smoked bacon, shallots	French Fried Potatoes \$10 house made