

## Hors D'oeuvres

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

## Salads and Soups

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

## Wood Fired Steaks and Chops

Split Plate \$10

<b>New York Strip</b> ..... \$50 USDA Prime Midwestern Beef, 14 ounces	
<b>Filet Mignon</b> ..... \$52 \$65 USDA Prime - eight or ten ounce cuts, zip sauce	
<b>Lamb Chops</b> ..... \$65 Prime Colorado rib chops, double cut - mint pesto and demi-glace	

### Dry Aged Steak Selections

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

<b>Kansas City Bone-In Strip, 16 ounce</b> ..... \$65 Creekstone Farms, dry aged a minimum of thirty days	
<b>Chicago Cut Bone-In Ribeye, 18 ounce</b> ..... \$65 G.F. Swift 1855, dry aged a minimum of thirty days	
<b>Tomahawk Ribeye Chop</b> ..... \$158 Creekstone Farms, dry aged a minimum of thirty days, limited availability nightly, no split plate fee	

### Enhancements

<b>Compound Butters</b> ..... \$4 Truffle, Garlic & Herb, Gorgonzola Bleu	<b>Sautéed Mushrooms or Onions</b> ..... \$6 or if you'd like, a little of both	<b>Surf your Turf</b> ..... \$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

Split Plate \$10

<b>Blackened Scottish Salmon</b> ..... \$38 Bourbon maple glaze, spring grains with pecans and cherries, chive oil	<b>Chicken Scaloppine</b> ..... \$38 sautéed organic chicken breast with fresh herbs, wild mushrooms, shallots, garlic, lemon, a touch of cream, garlic mashed potatoes
<b>Seared U-8 Scallops</b> ..... \$48 asparagus, spring grains with pecans and cherries, lemon brown butter sauce, crispy San Danielle Prosciutto	<b>Pan Seared Halibut</b> ..... \$44 haricots verts, fingerling potatoes, baby parsnips and carrots, beurre blanc
<b>Wood Fired Alaskan King Crab</b> ..... \$109 20 ounces of split jumbo crab legs, drawn butter, grilled lemon	<b>Twin Rock Lobster Tails</b> ..... \$72 South African 6 ounce tails, drawn butter, grilled lemon

### Accompaniments

<b>Twice Baked Potato</b> ..... \$12 finished with aged cheddar	<b>Macaroni &amp; Cheese</b> ..... \$14 Fontina, Cheddar, Gruyere, fresh herbs	<b>Roasted Garlic Mashed Potatoes</b> ..... \$9 enough to share
<b>Wood Fired Asparagus</b> ..... \$11 sauce Béarnaise	<b>Haricots Verts</b> ..... \$10 French green beans, smoked bacon, shallots, 10 year balsamic	<b>French Fried Potatoes</b> ..... \$10 house made