

Hors D'oeuvres

Coconut Shrimp \$18 Asian ginger sauce	Calamari \$18 flash fried, peppers, caper beurre blanc
● Tenderloin Steak Bites \$18 wild mushrooms, cipollini onions, demi glace	Burrata Caprese \$15 heirloom tomatoes, basil pesto, twelve year aged balsamic
Oysters Rockefeller \$18 spinach, parsley, smoked bacon, Pernod, Parmigiano Reggiano	Crab Cakes \$19 pan seared, fire-roasted red pepper sauce, sage oil
Meatballs \$15 ground tenderloin meatballs, tomato sauce, burrata, basil	Goat Cheese Truffles \$18 smoked paprika, fennel pollen, and poppy - arugula and peppers, crostini

Chilled or Raw

● Tuna Tartare \$22 ahi layered with avocado, Asian slaw, and crispy wontons - wasabi cream and sesame ginger glaze	● Steak Tartare \$19 Quail egg, whole grain mustard aioli, crostini
Gulf Shrimp \$18 U-12 shrimp from the Gulf of Mexico, lemon and cocktail sauce	● Tenderloin Carpaccio \$19 baby arugula, lemon, extra virgin olive oil, shaved Parmigiano Reggiano, truffle oil
● Oysters on The Half Shell \$21 \$38 today's selection of East or West Coast varieties, half dozen or dozen, mignonette or cocktail sauce	

Salad & Soup

Lobster Bisque \$12 Amontillado Sherry	Wood Fired Wedge \$12 wood fired iceberg, heirloom tomatoes, pancetta, bleu cheese dressing, wood fired crostini	Split Plate add \$5
Cream of Asparagus Soup \$9 creme fraiche	Spring Salad \$10 baby greens, strawberries, slivered almonds, spring onion, goat cheese crumbles, champagne vinaigrette	
French Onion Soup au gratin \$10		
● Tableside Caesar Salad 14 per person traditional preparation, minimum of two guests please		

Wood Fired Steaks and Chops

● Filet Mignon \$52 \$65 USDA Prime - 8 ounce cut or 10 ounce center cut, zip sauce	● Lamb Chops \$65 Prime Colorado rib chops, double cut - mint pesto and demi-glace	Split Plate add \$10
● Butcher's Reserve Cut Market Daily Selection	● New York Strip \$46 USDA Prime, fourteen ounce	

Dry Aged Selections

Hand selected USDA Prime cuts, aged in our Himalayan salt lined aging room, expertly cut by our butcher, limited availability nightly

● Porterhouse Steak, 28 ounce \$89 G.F. Swift 1855, dry aged a minimum of eighteen days	● Kansas City Bone-In Strip, 16 ounce \$65 Creekstone Farms, dry aged a minimum of thirty days
● T Bone Steak, 22 ounce \$74 G.F. Swift 1855, dry aged a minimum of eighteen days	● Chicago Cut Bone-In Ribeye, 18 ounce \$65 G.F. Swift 1855, dry aged a minimum of thirty days
● Tomahawk Ribeye Chop, approximately 2+ lbs \$139 Creekstone Farms, dry aged a minimum of 30 days, limited availability nightly, no split plate fee	

Steak Enhancements

Compound Butters \$3 Truffle, Garlic & Herb, Gorgonzola Bleu	Oscar Style \$26 Deep Sea Crab, asparagus spears, béarnaise	Finishing Sauces \$3 Zip, Béarnaise, Demi Glace or Au Poivre
Foie Gras, Seared \$19 LaBelle Farms, 3 ounces	Sautéed Mushrooms or Onions \$5 or if you'd like, a little of both	Surf your Turf Market U-8 Scallop, 6 ounce South African Lobster Tail or 3/4 lb. Alaskan King Crab Legs

Entrées

Chicken Scaloppine \$32 sautéed organic chicken breast with fresh herbs, wild mushrooms, shallots, garlic, lemon, a touch of cream, garlic mashed potatoes	● Blackened Scottish Salmon \$30 Bourbon maple glaze, spring grains with pecans and cherries, chive oil	Split Plate add \$10
Pappardelle Bolognese \$30 dry-aged beef, veal and pancetta, thyme, house made pappardelle, Parmigiano Reggiano	Yellow Belly Michigan Lake Perch \$30 flour dusted and sautéed, spring grains with pecans and cherries, haricot verts, lemon and caper beurre blanc	
Wood Fired Baby Back Ribs \$32 with sweet-smokey barbecue sauce	Pan Seared Halibut \$36 haricots verts, fingerling potatoes, baby parsnips and carrots, beurre blanc	
Twin Rock Lobster Tails Market South African 6 ounce tails, drawn butter, grilled lemon	● Seared U-8 Scallops \$39 asparagus, spring grains with pecans and cherries, lemon brown butter sauce, crispy San Danielle Prosciutto	
Wood Fired Alaskan King Crab Market 20 ounces of split jumbo crab legs, drawn butter, grilled lemon		

Accompagniments

Twice Baked Potato \$10 finished with aged cheddar	Rainbow Baby Carrots & Parsnips \$12 sautéed, fresh herbs, butter	French Fried Potatoes \$7 house made
Macaroni & Cheese \$12 Fontina, Cheddar, Gruyere, fresh herbs	Haricots Verts \$10 French green beans, smoked bacon, shallots, 10 year balsamic	Creamed Spinach \$12 enough to share
Potatoes Dauphinoise \$12 Parmigiano Reggiano, imported Gruyere	Roasted Garlic Mashed Potatoes ... \$9	Seared Asparagus \$9 sauce Béarnaise