
Starters

Fire-Roasted Tomato Soup 9
mini lobster grilled cheese sandwich

Mixed Greens 9
candied pecans, fresh berries
goat cheese white balsamic vinaigrette

B.L.T. Baby Wedge 8
Point Reyes blue cheese dressing
Duroc bacon and
heirloom tomatoes

Roasted Garlic Caesar 7
fried anchovies
parmesan tuille and grilled farmer's bread

French Goat Cheese Caprese 12
heirloom tomatoes, Boucherondin cheese
25-year-old balsamic, Hawaiian rock salt, micro basil

Tomato Basil Flatbread 10
tomato, fresh mozzarella, micro basil

Artichoke and Goat Cheese Flatbread 12
pesto, sundried tomatoes, artichoke and goat cheese

Seared Scallop Corn Chowder 8
grilled corn, Duroc bacon and truffle micro greens

Crab Dip 14
Alaskan Dungeness crab, creamy parmesan and
toasted garlic bread

Shrimp Cocktail 15
poached jumbo shrimp, lemon-caper aioli
charmoula cocktail sauce

Truffle Mac 'n Cheese 15

Crab Cakes 18
Alaskan Dungeness crab, tomato corn relish
chive beurre blanc

Filet and Foraged Mushrooms 16
herb beef jus

Niman Ranch Pork 'n Beans 12
cannellini bean ragout with maple glazed confit pork
belly

Sautéed Hudson Valley Foie Gras 24
grilled farmer's cream bread and mango sundried
tomato chutney

Entrées

Cioppino 38
lobster, shrimp, clams, mussels, scallops, fennel in a sherry and tomato saffron broth

Lobster and Scallop "Risotto" 36
Pan-seared lobster and scallops, lemon mascarpone orzo, asparagus, toasted
pumpkin seeds, sage beurre blanc and balsamic reduction

Oven Roasted Sea Bass 28
fire roasted tomato and bean ragout with toasted herb crust

Florida Yellowtail 26
garlic mashed potatoes, grilled asparagus and mango mojo

Shrimp Capellini 22
sautéed garlic shrimp, baby artichokes, cherry tomatoes,
white wine butter sauce

Grilled Vegetable Penne 18
fresh handmade mozzarella

Rosemary Grilled Colorado Lamb Chops 32
grilled fingerling potatoes, arugula, oven-dried tomatoes and pistou

Oven Roasted Bell and Evans Chicken 26
tasso polenta cake, braised mustard greens and honey pecan butter

Herb-Marinated All Natural Filet Mignon 38
grilled vegetable, goat cheese mashed potatoes and foraged wild mushrooms

Herb-Marinated All Natural 10 oz New York Strip 42
grilled vegetable, pan-roasted fingerling potatoes, sautéed cipolini onions and natural jus

SIDE DISHES 6

Garlic Broccolini, Goat Cheese Mashed Potatoes, Truffle Parmesan Fries,
Garlic Sautéed Spinach, Sautéed Wild Mushrooms

Executive Chef Tom Rhyneer

Consumer Information:

There is a 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. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions..