

*menu updated as of 7/15/24 prices and availability subject to change without notice.

Menu

SOUPS:

Beef and Barley ¹⁸ Soup of The day ¹⁷

FRESH HARVEST:

Prime Rib Salad ^{GF 47}

Mixed Field Greens, Horseradish Cream & Balsamic Vinaigrette

Seasonal Beet Salad ^{GF 32}

Oranges, Candied Pecans, Pomegranate Vinaigrette

Heirloom Tomatoes ^{GF 28}

Baby Basil & Bourbon, Red Wine Vinaigrette

Chicken Paillard ^{GF 36}

Mix Greens, Sweet Peppers, Balsamic Vinaigrette

Kale & Toasted Walnuts ^{GF 28}

Hearts Of Palms, Savory Fruits, Serrano, Honey Mustard Vinaigrette

Crisp Caesar Romaine ³²

Country Style Croutons, Roasted Garlic Dressing

Fried Cauliflower ^{VG 23}

Turmeric, Tahini Dressing

APPETIZERS:

Peppercrust Slider ³²

Chipotle Mayo, Caramelized Onion & Pretzel Bun, with Sweet Pickles

Fried Chicken Drumettes ²²

Tossed in Spicy Honey Garlic Sauce

Short Ribs Arancini ³⁴

Braised Beef & Mushrooms, Tri Color Pepper Puree

Beef Carpaccio ^{GF 35}

Cracked Black Pepper, Fried Capers & Truffle Salt

Mongolian Beef ³⁸

Scallion Salad & Orange Sesame Dressing

Prime Rib Tacos ^{GF 33}

Crispy Corn Tortillas, Pico De Gallo, Avocado Sauce

Smoked Chicken Tacos ^{GF 24}

Heirloom Corn Tortillas, Mild Truffle Sriracha Aioli

Garden Hummus ²⁸

Grilled Garden Vegetables, Laffa Bread

Brisket Focaccia ⁴⁷

House Smoked Pulled Brisket On Sourdough Focaccia

Wild Mushroom Gnocchi ³⁷

Roasted Onions & Porcini Potato Broth

Limited:

Crispy Sweetbreads ³⁹

Served Over Sunchoke Puree & Herb Jus

Beef Tongue Medalion ³⁹

Sweet Peppers & Onions, Toasted Caraway

Bourbon BBQ Dino Rib ³⁵

Root Vegetable, Toasted Sesame Slaw

from the

Sea

YellowTail Crudo ³⁸

Chili Crisp, Scallions, Citrus, Olive Oil

Tuna Tartare ^{w/ Toasted Rice Crackers 42}

Citrus Soy Dressing, Capers, Thai Chilies

Cured Salmon Carpaccio ³⁸

Sunflower Seeds, Radish, Fresh Herbs

MAIN COURSES:

Limited:

Peppercrusted Rib Eye ^{GF}

Slow Roasted Fourteen oz. Prime Rib Eye

97

Limited:

Pan Seared Baby Lamb Chops

Over Wild Mushroom Israeli Couscous, Persillade

104

Braised Short Ribs ^{GF}

in Port Wine Sauce, with Garlic Whipped Potatoes

88

Rack Of Baby Ribs ^{GF}

Honey Glazed & Pistachio Crusted

86

Free Range Smoked Half Chicken ^{GF}

Truffle Whipped Potatoes & Mushroom Gravy

55

Roast Duck Trio

Duck Breast, Leg Confit & Liver, Sundried Cherry, Tallo Toast

78

Roasted Butterflied Branzino ^{GF}

Rainbow Quinoa, Kale & Toasted Almonds

55

Norwegian Salmon ^{GF}

Summer Creamed Corn Relish & Broth

47

USDA Prime Cowboy Steak ^{GF}

24 oz. - 128

USDA Prime Tomahawk Steak ^{GF}

54 oz. - (MP)

Limited:

Surprise Steak ^{GF}

10 oz. - 109

Filet Mignon Steak ^{GF}

10 oz. - 94

Flat Iron Steak ^{GF}

14 oz. - 89

Chef's Exclusive Cut
- VIP Platter of the day

w/ Choice of Signature Side
(MP)

from the
GRILL

SIGNATURE SIDES:

Exotic Mushrooms ^{GF}

19

Grilled Asparagus ^{GF}

17

Belgium Fries ^{GF}

15

Mushroom Israeli Couscous ¹⁸

15

Sautéed Broccoli ^{GF}

15

Gold Whipped Potatoes ^{GF}

13

Rainbow Quinoa Pilaf ^{GF}

18

Haricot Vert ^{GF}

18

Corn on the Cob ^{GF}

15

Signature Truffle Fries ^{GF}

17

*No substitution *20% Service charge will be added to your bill. *Consuming raw or undercooked meats or poultry may increase your risk of foodborne illness. We cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, or wheat allergies. Please inform your server of any food allergies or dietary restrictions in your party. * We take no responsibility on Well done.

desserts

Trio Profiteroles ²⁷

Hazelnut, Pistachio, Chocolate

Strawberry Cloud ²³

Genoise Layered with Compote Wrapped in White Chocolate

Blueberry Lemon Crisp ²²

Fresh Blueberries, Lemon Zested Granola Streusel

Molten Chocolate Lava ¹⁸

with Chef's Homemade Vanilla Ice Cream

Peanut Butter Parfait ¹⁸

Chocolate Brownie, Mixed Nut Brittle & Caramel

Chef's Homemade Ice Cream ¹⁸

Vanilla, Chocolate, Pistachio. w/ Nougatine

Seasonal Fresh Fruit Platter ^{GF 19}

Add on: Chocolate Fondue ⁺⁸

Brewed Coffee ⁷

Steamed Tea ⁷

Signature Dessert Platter

• Suitable for Birthdays & Special Occasions •

Standard 64 | Extravaganza 84