

*Menu updated as of 11/15/24. Prices and availability subject to change without notice.

Menu

SOUPS:

Beef & 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

Chicken Paillard ^{GF 36}
Mix Greens, Sweet Peppers, Balsamic Vinaigrette

Kale & Toasted Walnuts ^{GF 28}
Butternut Squash, Savory Fruits, Honey Mustard Vinaigrette

Crisp Caesar Romaine ³²
Country Style Croutons, Roasted Garlic Dressing

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

Salmon Carpaccio ³⁸
Sunflower Seeds, Radish, Fresh Herbs

APPETIZERS:

Peppercrust Slider ³²
Chipotle Mayo, Caramelized Onion & Pretzel Bun, with Sweet Pickles

Fried Baby Eggplant ^{VG 28}
Caponata with Olives, Babaganush, Tomato Puree

Lamb Roulade ^{GF 36}
Parsnip Puree, Toasted Pine Nuts, Eggplant Marmalade

Fried Cauliflower ^{VG 26}
Turmeric, Tahini Dressing

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

Fried Chicken Drumettes ²²
Tossed in Spicy Honey Garlic Sauce

Garden Hummus ^{VG 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

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
Root Vegetables, Kale & Toasted Almonds
67

Norwegian Salmon GF
Wild Rice & Toasted Wheat Berries
55

from the
GRILL

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. - 69

Chef's Exclusive Cut
- VIP Platter of the day
w/ Choice of Signature Side
(MP)

SIGNATURE SIDES:

Haricot Vert GF 16

Corn on the Cob GF 18

Belgium Fries GF 15

Creamed Spinach GF 20

Sautéed Broccoli GF 15

Gold Whipped Potatoes GF 13

Exotic Mushrooms GF 19

Grilled Asparagus GF 18

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

Tarte Dè Paris ²⁷

Pistachio Creme with Nougatine & Chocolate Sauce

Acai Bliss ²⁸

Acai Berry & Fresh Fruits, Topped with Granola Nougatine
Chocolate & Peanut Butter Drizzle

Strawberry Cloud ²³

Genoise Layered with Compote Wrapped in White Chocolate

Apple Crumble ²²

Cinnamon & Nutmeg, Lemon Zested Granola Streusel
Served with Maple Pecan Ice Cream

Molten Chocolate Lava ²¹

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. with Nougatine

Seasonal Fresh Fruit Platter ^{GF 19}

Add on: Chocolate Fondue +8

Signature Dessert Platter

• Suitable for Birthdays & Special Occasions •

Standard 68 | Extravaganza 88