



Starters

Seared Hudson Valley Foie Gras "Crostini" with Apricot-Ramp Syrup \$20

Okonomiyaki-Style Oven-Roasted Brussels Sprouts.14

*Panko-Crusted, Pan Sautéed Jumbo Lump Crab Cake
Zucchini Salsa, Mojo Rojo.15*

*Grilled Colorado Lamb Lollipops, Herbs de Provence, Agave Drizzle,
Mint, Pearl Cous Cous.15 per lollipop*

Bonefish Grill "Bang Bang" Shrimp.15

*Spaghetti Carbonara, Sweet Cream, Farm Egg, Parmesan Reggiano,
Bits of Pancetta, Fresh Peas.15*

*Pan Sautéed Smoked Chicken and Brie Quesadilla
Lime Sour Cream, Char-Corn Salsa.15*

*Oysters on the Half Shell, Cucumber Mignonette,
Cocktail Sauce and Horseradish, Half.24 Dozen.44*

Salads and Soup

*Red and Golden Beet Salad, Honey Goat Cheese, Watercress, Pistachio-Lemon Vinaigrette,
Candied Pistachios, Crimson Lentils.14*

*Bear Creek Organic Farm Spring Mix, Basil-Balsamic Vinaigrette,
Crumbled Feta Cheese, Dried Cherries, Candied Pecans.14*

*Smokey Butternut Squash Bisque, Chards of Applewood Smoked Bacon,
Toasted Pine Nuts.13*

Entrees

*Broiled Cold Water Twin Lobster Tails smothered with a Buttery Garlic Herb Sauce,
Garlicky Roasted Asparagus with Parmesan.75*

*Pan Sautéed Filet of Macadamia Nut Crusted Walleye
Creamy Lump Crab Risotto, Fermented Black Bean Sauce, Chinese Mustard, Basil Oil.38*

*Spaghetti Bolognese, Long Simmered Meat Sauce, Beef, Pork and Veal,
Italian Seasonings, Crushed Imported Tomatoes.36*

*Char-Grilled Yellowfin Tuna, Seasoned with a Smokey Lapsang Souchong Tea "Rub",
Sliced and presented on Fried Rice, with Ponzu, Wasabi Drizzle, Napa Cabbage Slaw,
Pickled Ginger and Crispy Won Tons.39*

*Buttermilk Fried Chicken, Fork Tender Boneless Breasts, Yukon Gold Mash,
Fresh Vegetable, Herb Stuffing and Gravy.38*

*Char-Grilled Filet of Beef Tenderloin, Truffled Yukon Gold Mashed Potatoes,
Wild Mushroom Demi-Glace, Trumpet Royale Mushrooms,
Haricot Vert, Crispy Onions.44 *Add Seared Foie Gras.15*

*Pan-Sautéed Fresh Atlantic Halibut Filet, Yellow Curry Broth, Stir Fry Vegetables,
Coconut Bamboo Rice, Crispy Won Tons.39*

*Pan Sautéed Veal Marsala, Trumpet Royale Mushrooms, Marsala Cream Sauce
On Orecchiette Pasta.39*

*Cheddar BLT Burger, Toasted Brioche Bun, Tarragon Russian Dressing
Served with French Fries.15*

(Please be advised that consuming raw or undercooked animal product can lead to food borne illness)

