

Appetizers

Rib Tacos • 32

Pulled BBQ Beef, Pickled Red Onion, and Ancho Aioli

Beef Slider Trio • 28

Fresh Guacamole, Caramelized Onion, and BBQ Bacon Jam (served on a pretzel bun)

Sriracha Cauliflower • 20 *gf*

Roasted Cauliflower with Peppers and onions and Cashews in a Sriracha Honey Glaze

Homemade Gnocchetti • 20

Wild Mushrooms, Cherry Tomatoes, Fresh Herbs, and Truffle Oil

BBQ Veal Flatbread • 22

Braised Veal, BBQ Sauce, Red Onion

Rumaki • 22 *gf*

Pastrami wrapped Dates, Brown Sugar Glaze, and Almonds

Veal Short Rib Gnocchi • 35

Sauteed Wild Mushrooms, Baby Spinach, Fresh Garlic, Crispy Veal Short Rib, Truffle Oil, and Demi-Glace

Grazing Plate • 22

Hummus, Eggplant Dip, Beef Crisps, Olives, Pickled Vegetables, Toast Points

Smoked Salmon Flatbread • 18

Dill cream Cheese, Red Onion Jam, Smoked Lox, Everything Seasoning, Arugula

Lamb Riblets • 28 *gf*

Eggplant Puree and Balsamic

Soup & Salads

Tuna • 20 / Salmon • 26 / Chicken • 20 / Steak 26

Soup of the Day • MP

Greek Salad • 23 *gf*

Mixed greens, Olives, Tomatoes, Cucumbers, Red Onions, Shredded “Cheese”, Oregano Vinaigrette

Spinach Salad • 26 *gf*

Fresh Spinach, Grilled Vegetables, Roasted Tomatoes, Watermelon Radish, and red wine Vinaigrette

Cobb Salad • 26 *gf*

Romaine Lettuce, Grilled Chicken, Beef, Fry, Cherry Tomatoes, Avocado, Hard, Boiled, Egg, and Croutons

Kale Salad • 24 *gf*

Baby Tuscan Kale, Arugula, Pickled Red Onions, Fresh Apple, Almonds, and Avocado in Balsamic Vinaigrette

Caesar Salad • 16

Crispy Romaine Lettuce, Cherry Tomatoes, Garbanzo Beans, Cucumber, Black Olives, Roasted Garlic Cloves, Caesar dressing, and Croutons

Fish

Blackened Snapper • 42 *gf*

Faux Chorizo, Rice, Pico De Gallo, and Black Bean Sauce

Grilled Salmon • 45

Fresh Herb Encrusted Salmon Filet, Grilled Vegetable Couscous, Arugula Salad, Balsamic Reduction

Chilean Sea Bass • 45 *gf*

Roasted Radishes and Carrots, Baby Bok Choy, Coconut Curry Sauce

Japanese Branzino • 42

Crispy Tempura Ginger Branzino, Quinoa Rice Pilaf, Wakame, Toasted Sesame Seeds, and Teriyaki Sauce

Crispy Fish Tacos • 38

Tempura battered snapper, ancho slaw, Pico de Gallo, fresh lime, served with rice and beans

Classic Entrees

Short Ribs • 65 *gf*

Slow Braised Short Ribs, Crispy Potatoes, Pearl Onions, Mushrooms, and Asparagus

Back Ribs • 60 *gf*

Slow Roasted BBQ Back Ribs with Butter Basted Corn on the Cob

Garlic Herb Half Chicken • 38 *gf*

Duo of potato, grilled asparagus, demi reduction

Shallots Burger • 38

Grilled Burger, Beef Fry, Sauteed Wild Mushrooms, Caramelized Onions, Lettuce, Tomato, and Spicy BBQ Sauce

Butternut Squash Linguini • 38

Butternut Squash Puree, Sage Pesto Cream, Roasted Squash, Kale, and Toasted Hazelnuts

Churrasco Steak • 60 *gf*

8 oz Blackened Steak with sauteed peppers and onions, chimichurri sauce, and black beans and rice

Chef's Filet • 60 *gf*

Beef Tallow potatoes, duet of aioli's, watercress, pearl onions, and Bordelaise sauce

Lamb Shanks • 55 *gf*

Braised Lamb Shank, White Bean Ragout, Melted Tomatoes, Crispy Lamb, Gremolata

Chef's Special Steaks

****Please ask your server for availability****

King Reserve Steak • MP

Bone-In Ribeye Steak • MP

Chateaubriand Steak • MP

Dry Aged Bone-In Ribeye Steak • MP

House Steaks gf

Choose your sauce: Peppercorn, Wild Mushroom Demi-Glace, Demi-Glace, Bone Marrow Bearnaise, Compound Butter, Bordelaise, Chimichurri, Honey Bourbon, or Horseradish.

*All Steaks are served with Crispy Fingerlings and Roasted Shallots.

12 oz Ribeye Steak • 60

16 oz Ribeye Steak • 78

Eye of Rib Filet • 60

10 oz Grilled Center Cut Filet

Fillet Medallions • 60

Two 6 oz medallions of center cut filet crusted in peppercorn.

Surprise Steak • 85

10 oz Supreme Reserve Cut Steak

Lamb Chops • 95

New Zealand Lamb Chops

Side Dishes

Classics 10

Black Beans and Rice
Sautéed Spinach
Ancho Slaw
Mashed Potatoes
Fries with Truffle Aioli
Garlicky Green Beans
Homemade Onion Rings

Premium 13

Asparagus w/Bone Marrow béarnaise
Sautéed Wild Mushrooms
Duck Fat Fries with Herb Aioli
Grilled Vegetables
Roasted Cauliflower
Whipped Sweet Potatoes
Crispy Fingerling Potatoes
Roasted Carrots and Radishes