



APPETIZERS

Grazing Plate 22

hummus, eggplant dip, beef crisps, olives, pickled vegetables, and toast points

Rib Tacos 32

pulled BBQ beef, guacamole, ancho aioli

Beef Slider Trio 28

fresh guacamole, caramelized onion, BBQ bacon jam; served on a pretzel bun

Sesame Cauliflower 20

tempura battered, sesame chili sauce, sesame seeds

Homemade Gnocchetti 20

wild mushrooms, cherry tomatoes, and fresh herbs in truffle oil

Korean BBQ Beef Crisp 25

Asian slaw, crispy rice, asian dressing

Rumaki 22

pastrami wrapped dates glazed in brown sugar and almonds

Veal Short Rib Gnocchi 35

crispy veal sauteed in truffle oil with wild mushrooms, garlic, spinach, and demi-glace

"Crab" Cake 25

sarimi cake, cajun remoulade, petite salad

Lamb Riblets 28

eggplant puree, balsamic reduction

Beef Carpaccio 30

Seared Beef, sliced pickles, herb aioli, watercress, toast points

Executive Chef Jacob Smith



SOUP & SALAD

Soup of the Day 13

Cobb Salad 26

romaine lettuce, grilled chicken, beef fry, cherry tomatoes, avocado, hard-boiled egg, croutons

Heirloom Tomato Salad 23

heirloom tomatoes, watercress, avocado, fresh focaccia, cucumber, herb oil, balsamic reduction

Berry Salad 26

red leaf lettuce, quinoa, blueberries, strawberries, shaved red onion, almonds, avocado, balsamic vinaigrette

Arugula Salad 24

Fresh arugula, corn, tomatoes, avocado, shallots, and cucumber in an herb dressing

Mezze Caesar Salad 16

crispy romaine lettuce, cherry tomatoes, garbanzo beans, cucumbers, black olives, roasted garlic cloves

Add protein to any salad:

tuna 20 salmon 26 chicken 20 steak 26

FISH

Crispy Fish Tacos 38

tempura battered snapper, ancho slaw, pico de gallo, served with rice and beans

Red Snapper 42

english pea orzotto, roasted tomato coulis, grape tomato relish

Grilled Salmon 45

roasted patty pan squash, tomatoes, fingerlings, pearl onions, arugula pistou

Chilean Sea Bass 55

roasted radishes, baby carrots, shang hai bok choy, coconut curry sauce

Tempura Branzino 42

tempura battered over stir-fry noodles, with asian vegetables and sesame sauce



ENTREES

Gnocchi Primavera 25

Crisp gnocchi, roasted summer vegetables, roasted tomato sauce, shredded "parmesan"

Shallots Burger 28

brisket burger, beef fry, sautéed wild mushrooms, caramelized onions, lettuce, tomato, spicy BBQ sauce

Roast Chicken BLT 38

served with grape tomatoes, beef crisp, frisse, croutons, and beef crisp and herb aioli

Duck Two Ways 75

Seared duck breast, and duck confit with spring peas, carrots and potato-pea puree

Short Ribs 65

slow braised short ribs, crispy potatoes, pearl onions, mushrooms, asparagus

Back Ribs 60

slow roasted BBQ back ribs, butter basted corn on the cob

Churrasco Steak 50

8 oz. blackened steak, peppers, onions, and chimichurri sauce with black beans and rice

Chef's Filet 50

8 oz herbed filet, watercress, pearl onions, bordelaise sauce; served with tallow potatoes and duet of aioli

SIDES

Classics 10

black beans + rice
sautéed spinach
ancho slaw
mashed potatoes
house french fries + truffle aioli
garlic green beans
homemade onion rings

Premium 13

asparagus + marrow bernaïse
sautéed wild mushrooms
duck fat french fries + herb aioli
roasted vegetables
tempura cauliflower
baked sweet potatoes
crispy fingerling potatoes



STEAK

HOUSE CUTS

served with fingerling potatoes and roasted shallots, and your choice of sauce:
peppercorn, wild mushroom demi-glace, classic demi-glace, bone marrow
béarnaise, bordelaise, chimichurri, honey bourbon, or horseradish

12oz Ribeye 60

16oz Ribeye 78

12 oz Center Cut Filet 60

Surprise Steak 85

10oz supreme reserve cut steak

Filet Medallions 60

two 6oz center cut filet medallions, encrusted in peppercorn

New Zealand Lamb Chops 95

CHEF'S SELECTION

please ask your server for availability

King Reserve MP

Tomahawk MP

Petite Filet Duo MP

Dry Aged Bone-In Ribeye MP