



Appetizers

Sizzled Jumbo Prawns

Brandy Garlic Butter

14

Maryland Crab Cake and Maine Lobster Spring Roll

Roasted Corn and Avocado Relish, Charred Red Pepper and Chipotle Aioli

14

Colorado Lamb Lollipops Persillade

Flageolet Bean Ragout and Caper Shallot Jus

14

Seared Sea Scallop and Foie Gras

Fresh Pear and Blackberry ~ Balsamic Reduction

16

Ahi Tuna Tartare

Asian Mayo and Sesame Wonton Crisps

14

Jumbo Shrimp or Colossal Crab Cocktail

Served with Cocktail Sauce and Horseradish Aioli

14

Chilled Seafood Assortment*

Jumbo Shrimp, Smoked Salmon, Colossal Lump Crabmeat, Little Neck Clams, Oysters and Maine Lobster.

For two or more

34

Hereford Beef Trio*

Beef Tartare, Beef Carpaccio, Asian Beef Medallion

14

Pasta Du Jour

A Sumptuous Creation Prepared Daily by our Chef

Market Price

Soups

Soup Du Jour

A Seasonal Soup Prepared Daily by our Chef

8

Mushroom Bisque

Fresh Thyme, Black Truffle and Crème Fraiche

8

French Onion Soup Gratin

Sweet Onions, Veal Stock, Garlic Croutons and Gruyere Cheese

8

Salad

Mediterranean Salad

A Seafood Trio of Sweet Crabmeat, Chunks of Shrimp and Maine Lobster Nestled on a Bed of Fresh Romaine, Red Onions, Tomatoes and Cucumbers Tossed with a Light Peppercorn Dressing

15

Chop Salad

Iceberg Lettuce, Select Greens, Red Onions, Mushrooms, Calamata Olives, Bacon, Eggs, Tomatoes, Blue Cheese tossed in a White Balsamic Dressing

8

Tasting of Tomatoes

Tomato Tartare, Tomato Carpaccio, Tear Drop Tomato Salad with Tomato Water, House made Mozzarella Cheese and Basil Pesto


12

Caesar Salad

Hearts of Romaine Tossed in a Classic Caesar Dressing Made with White Anchovies and Parmesan Crisp

12

*Consuming raw or uncooked foods may increase your risk of foodborne illness



Specialties of the House

Cedar Wood Planked Atlantic Salmon

With Roasted Potatoes, Arugula and Chardonnay Pomegranate Butter

26

South African Lobster Tails

Mascarpone Mashed Potatoes, Tobacco Onion Strings and Saffron Butter

48

Ahi Tuna Au Poivre

Pancetta, Tarbais Bean Puree, Baby Vegetables, Chorizo Red Wine Sauce

32

Certified Hereford Beef Tenderloins*

Two 4 oz Fillets Grilled over Fruit Wood, Topped with Local Goat Cheese and Thick Apple Wood Bacon Strips, Baked Potato and Brandied Mushrooms

33

San Francisco Style Cioppino

Halibut Fillet, Shrimp, Crab Meat, Little Neck Clams, Mussels, Roasted Tomatoes, Garlic Crostini

30

Bell & Evans Free Range Chicken Poulet Au Pain

With House Made Rosemary Bread, Olive Oil Glazed Baby Vegetables and Jus lie

28

From Our Wood Fired Grill

All Steaks are Hand Selected Certified Hereford Beef

Entrees come with a Baked Potato, Hollywood Mashed, Stuffed Baked Potato, Lyonnaise Potatoes, or Sea Salted Shoestring Fries

16 oz. T-Bone*

35

8 oz. Center Cut Filet Mignon*

36

24 oz. Porterhouse*

40

18 oz. Chicago Rib Eye*

36

14 oz. Colorado Lamb Chops*

38

12 oz. Premium Pork Chop*

26

12 oz. Center Cut Filet Mignon*

42

16 oz. Certified Herford New York Sirloin Steak*

36

14 oz. Prime Rib*

33

All Grilled items will be accompanied by your choice of:

Our own Signature Steakhouse Sauce

Black Peppercorn sauce

Béarnaise Sauce

Red Wine sauce

Sides

\$6

Asparagus

Maple Whipped Sweet Potatoes

Sautéed Spinach

Brandied Mushrooms

Final Cut Vidalia Onion Rings

Fresh Haricots Vert with Prosciutto & Parmesan

Baked Macaroni & Cheese with Crab Meat

A 20% gratuity will be added to parties of 6 or more.

*Consuming raw or uncooked foods may increase your risk of foodborne illness
Please inform your server of any food related allergies or special dietary needs.