



Tuesday, June 10, 2025

:: STARTERS ::

BUTTERMILK FRIED CLAMS

roasted red pepper tartar sauce, lemon, chives, 19

CAULIFLOWER FRITTERS

gorgonzola piccante, calabrian chili "hot sauce", celery leaf salad 18

WILD MUSHROOM TART

arugula, horseradish, gruyere, chives 18

BURRATA & HONEY

prosciutto di parma, red onion & poppy seed jam, maldon sea salt 21

BABY ICEBERG WEDGE

danish bleu cheese, applewood smoked bacon, cherry tomatoes, tobacco onions, aged balsamic 17

BEEF TARTARE

truffle potato chips, horseradish, red wine aioli 19

:: ENTREES ::

MEDITERRANEAN SEAFOOD BAKE

celery, olives, potato, capers, saffron tomato broth 49

BLACKENED AHI TUNA

basmati rice, orange-fennel salad, sweet soy vinaigrette 46

BERKSHIRE PORK CHOP CAPRESE

tomato, mozzarella, basil, aged balsamic 42

COLORADO LAMB CHOPS

whipped potato, grilled broccolini, apricot jam, mint demi 54

PRIME NEW YORK STRIP STEAK

spring peas, parmesan risotto, scallion chimichurri 67

