BREAD

Tomato Garlic Confit
Slow Roasted Baby Vine Tomatoes,
Garlic Confit in Olive Oil (GF)

Eggplant Carpaccio
Fire Roasted Eggplant, Tahini, Silan, Pomegranate Seeds, Lime Zest (GF)

Chummus & Mushrooms
House Chummus, Shumeji Mushrooms, Za'atar (GF)

SOUP

Veal Marrow Mushroom
Veal Marrow, Red Wine, Wild Mushrooms

Soup Du Jour
Duck Stock, White Wine, Celery, Toasted Oats

SMALL PLATE

Slider Duo
Beef And Choice Of Veal Or Lamb, Pretzel Bun,
Bourbon BBQ Sauce, Cabbage Slaw, House Pickles

Liver Paté
Maple Berry Glaze, House Crackers (GF)

Prime Beef Tartar
Shallots, Crème Fraiche,
Fresh Black Truffle Shavings (GF)

Meat Flatbread
Oyster Steak, Facon, Arugula, Honey, Mustard Seed

Beef Carpaccio
Blackened Prime Beef, Fried Capers,
Cured Egg Yolk Shavings (GF)

Moroccon Cigar
Filo, Lamb, Pine Nut, Tamarind, Beetroot Tehini

Sweetbread Gnocchi
Veal Sweetbreads, Gnocchi, Shimenji Mushrooms, Jus

Veal Marsala
Wine, Veal Stock, Sautéed Eggplant,
Sautéed Onion, Polenta Fries

Meatbucha
Steamed Brisket, Moroccan Tomato Stew,
Fresh Parsley (GF)

SIDES

Crispy Truffle Potato Wedges
Black Truffle Potato Wedges (GF)

Brussel Sprouts Fried
Balsamic Vinaigrette, Maple Syrup, Lamb Crouton

Zucchini Fries
Salsa Aioli

Mushroom Risotto
Shimeji Mushrooms (GF)

Pomme Puree
Duck Fat, Chives (GF)

House Fries
Garlic Chives (GF)

SALADS

Smoked Beet Salad
Arugula, Pickled Pears, Crusted Goat Cheese (Vegan) Basil Foam (GF)

Skirt Steak Salad
Arugula, Heirloom Tomato, Braised Onion, Balsamic Vinaigrette

Duck Confit Salad
Spring Mix, Orange, Red Onion, Duck Leg, Orange Vinaigrette (GF)

Waldorf Salad
Grilled Chicken Breast, Green Apples. Celery,
Grapes, Toasted Pecans, Maple Aioli (GF)

Garden Salad
Seasonal Vegetables, Olive Oil, Salt, Pepper.

FISH

Salmon Tartar
Shallots, Avocado Crème, Sesame Oil (GF)

Blue Fin Tuna Tartar
Mango, Avocado, Ponzu, Chives

Bass Crudo
Arugula, Celery, Roasted Peppers
White Balsamic, Sumac (GF)

Pan Seared Salmon
Cauliflower Puree, Pickled Fennel, Lemon Mint Foam
(Gluten Free Upon Request)

Pan Seared Sea Bass
Butternut Squash Puree, Toasted Farro, Herb Oil
(Gluten Free Upon Request)

FOWL

Pan Seared Duck Breast
Mediterranean Couscous, Pomegranate And
Blueberry Gastrique, Duck Emulsion

Pan Seared Chicken Breast
Cranberry Pecan Chutney,
White Wine Mustard Jus (GF)

LAMB

Grilled Baby Lamb Chops
Cauliflower Puree, Port Jus,
Pistachio Crumbs, Lemon Mint Foam (GF)

Lamb Riblets
Maple Glaze, Baby Arugula,
Vinaigrette (GF)

VEAL

Prime Veal Chop
Pomme Puree, Seasonal Vegetables,
Veal Jus (GF)

MEAT

Prime Fillet Mignon
Parsnip Crème, Seasonal Vegetables,
Wine Foam (GF)

Grilled Picanha
Roasted Pepper, Mango Gremolata (GF)

Braised Short Ribs
Chef Special

Steak And Fries
16oz USDA Bone In Rib Steak,
Garlic Fries (GF)

Surprise Steak
Chef Special (GF)
(Based On Availability)

30 Day Dry Aged Cowboy
Frisse, Vinaigrette, Pan Sauce (GF)

DESSERT

Sorbet Rubix Cubes
Vanilla Gelato Center

House Napoleon
Flaky Crisp, Chantilly Cream,
Basil Mojito, Compressed Watermelon

Death By Chocolate
Chocolate Gateau, Chocolate Ganache

S'mores Pizza
Chocolate Chip Cookie Chunk, Marshmallow

Apple Plum Galette
Pate Feuilletee, Honey Syrup

Key Lime Tart
Key Lime Custard, Torched Meringue