

STARTERS

Aged Beef Carpaccio 20

Pastrami Spiced Beef, Garlic Aioli, Balsamic Glaze, Crostini

Pastrami Empanadas 18

Pastrami Spiced Brisket, Caramelized Onions, Honey Mustard Sauce, Empanada Wrap

Porcini Dusted Tuna 17

Asian Aioli, Sesame Oil, Micro Green Salad

Truffle Gnocchi 22

Duck & Chicken Confit, Assorted Mushrooms, Spinach, Truffle Oil

Bordeaux Taco 20

Overnight Pulled Brisket, Guacamole, Smoked Pico, Homemade BBQ Sauce

Beef Burger Sliders 18

Two Sliders with Spicy Mayo, Tomato, Sautéed Onion

Choice Cuts 24

Beef Cheek, Sweet Bread, Cherry Tomatoes, Cipollini Onions, Potato Mash

Tender Beef Ravioli 28

Ground Rib-eye, Housemade Ravioli, Marinara Sauce, Basil

Crispy Chicken Wings 16

Panko Breaded Lollipop Wings, Ginger Garlic Honey Sauce

Beef Schwarma Basket 18

Entrecôte Beef, Crispy Wonton Basket, Caramelized Onions, Black Tahini Sauce

Chicken Katsu 20

Rolled White Meat Chicken Filled With Mango, Bell Peppers and Chives, Mirin Sauce

Smoked Brisket 22

8 hours oak wood smoked Brisket, Beer Battered Onion Rings, Bordeaux BBQ Sauce

Lamb Kebaboni 20

Lamb & Entrecôte Kebab on Cinnamon Sticks, In-House Hummus & Tahini

SOUPS

Soup Du Jour 10

Please Inquire with your Server

Roasted Acorn Squash Veloute 16

Scooped Roasted Acorn Squash, Cream Butternut Squash, Sour Cream, Acorn Chips, Pepitas

SALADS

Bordeaux Caesar 13

Romaine Hearts, Garlic Confit, Cherry Tomatoes, Radishes, Creamy Caesar Vinaigrette

Market Salad 15

Fennel, Cherry Tomatoes, Kalamata Olives, Radishes, Carrots, Arugula, Lemon Vinaigrette

Cobb Salad 22

Romaine Hearts, Baby Spinach, Cherry Tomatoes, Artichoke Hearts, Carrots, Radish, Avocado, Grilled Chicken, Honey Mustard Vinaigrette

Spicy Beef Vietnamese Salad 22

Mix of Romaine, Baby Spinach, and Iceberg, Carrots, Radish, Red Onion, Cipollini Onion Confit, and Sweet honey Soy Dressings, Spicy Beef Entrecôte

Add:

Salmon 12

Steak 14

Chicken 10

SIDES

Seared Wild Mushrooms 10

Garlic Baby Spinach 8

Baby Zucchini 10

Bordeaux Steak Fries 8

Sautéed Haricot Verts 8

Mashed Potatoes 8

STEAKS

*From the 1800 Degree Broiler.
Served with Bordeaux Fries, Roasted Garlic Half*

10oz Entrecôte 36
12oz Prime Fillet 48
14oz Rib Eye Entrecôte 50
12 oz Flat-Iron Steak *served with risotto* 54
10oz Prime Chateau Cut 64
22oz Bone in Prime Ribeye 60
21 Day Dry Aged 25oz Prime Rib Eye 69
Baby Lamb Rack 58

Rare	Medium Rare	Medium	Medium Well	Well Done
<i>Very Red Cold Center</i>	<i>Red Cool Center</i>	<i>Pink Warm Center</i>	<i>Slightly Pink</i>	<i>Cooked Throughout</i>

CHEF'S SPECIAL PLATES

Sous Vide 12 oz Prime Filet 54

Medium Rare, Baby Zucchini, Potato Puree, Red Wine Reduction, Crispy Onions

Chicken Roulade 44

Chicken, Herb Entrecôte, Potatoes Puree, Baby Zucchini, Mushroom Sauce

Boneless Half Chicken 38

Deboned Half Chicken Sous vide with Thyme and Rosemary, Potatoes Puree, Haricot Verts

12oz Prime Beef Burger 25

Pretzel Bun. Grilled Onions, Cajun Aioli, Bordeaux Fries

Atlantic Salmon 46

Grilled Salmon, Avocado Mousse, Cherry Tomato Jam, Potato Puree, Seasonal Roasted Vegetables

Sesame Crusted Tuna 48

Black and White Sesame Seed Crusted, Homemade Potato Gnocchi, Miso Sauce

T-Rex Short Ribs 48

Over Night Braised Ribs, Potato Puree

Grilled Veal Chop 52

Mushroom Oats, Burnt Nectarine, Nectarine Lemongrass Coulis