



APPETIZERS

CAESAR SALAD Romaine Hearts, Grilled Croutons, Creamy Caesar Dressing, Garlic Capers Dust	16	STEAK TARTARE Hand-Cut Beef, Cornichons, Shallots, Dijon, Capers, Chips	20
*YELLOW & RED BEET SALAD Beet Coulis, Radish, Balsamic, Pistachio Crumble	18	HOUSE CURED CHARCUTERIE BOARD Peppered Salami, Beef Jerky, Bresaola, Duck Pillets	26
ROASTED LAMB BELLY Assorted Micro Greens, Baby Arugula, Onions, Falouts, Moroccan Spice Lamb Reduction Dressing	21	ROASTED BONE MARROW Oxtail Marmelade, Toast Points	24
*SHORT RIB PASTILLA Short Rib Spring Roll, Almond - Saffron, Cilantro, Sweet and Sour Agave Oil Dip	18	*FALLEN EGGPLANT NAPOLEON Ribeye Bolognese, Smoked Almond Ricotta	22
SEARED YELLOWFIN TUNA Avocado Mousse, Eggplant Crema, Harissa, Cilantro Oil	21	CRISPY VEAL SWEETBREADS Wild Mushroom Puree, Crispy Spring Leeks	25
SPICY TUNA TARTARE Yellowfin Tuna, Sesame, Avocado, Ginger Dressing, Sweet Soy	21		

STEAKS & CHOPS

HANGER STEAK	48	RIB EYE STEAK	52	DELMONICO STEAK	58
		24 OZ SPECIAL CUT "COTE DE BOEUF"		72	
COLORADO RACK OF LAMB	62	COWBOY STEAK FOR TWO		132	

BRANZINO "A LA PLANCHA"

Quinoa, Medjool Dates, Cucumber, Herbs,
Aged Balsamic, Lemon Oil

GRILLED SALMON

Archoke Vinaigrette, Sautéed Spinach,
Tomato Confit, Crispy Artichokes

42 **NATURAL ROASTED CHICKEN** 42
Fingerling Potato, Wild Mushroom, Chicken Jus

42 **LONG ISLAND DUCK BREAST** 46
Summer Squash, Pomegranate Glaze

VEAL CHOP MILANESE 58
Arugula Salad, Balsamic Vinaigrette

SIDES

French Fries	9	Baby Spinach	12
Truffle Fries	12	Assorted Greens Salad	3
Cauliflower	10	Fingerling Potato	10
Mixed Vegetables	10	French String Beans	11

