



## APPETIZERS

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

## STEAKS & CHOPS

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

<b>BRANZINO "A LA PLANCHA"</b> Quinoa, Medjool Dates, Cucumber, Herbs, Aged Balsamic, Lemon Oil	42	<b>NATURAL ROASTED CHICKEN</b> Fingerling Potato, Wild Mushroom, Chicken Jus	42
<b>GRILLED SALMON</b> Artichoke Vinaigrette, Sauteed Spinach, Tomato Confit, Crispy Artichokes	42	<b>LONG ISLAND DUCK BREAST</b> Summer Squash, Pomegranate Glaze	48
		<b>VEAL CHOP MILANESE</b> Arugula Salad, Balsamic Vinaigrette	58

## SIDES

<b>French Fries</b>	9	<b>Baby Spinach</b>	12
<b>Truffle Fries</b>	12	<b>Assorted Greens Salad</b>	8
<b>Cauliflower</b>	10	<b>Fingerling Potato</b>	10
<b>Mixed Vegetables</b>	10	<b>French String Beans</b>	11

\*Contains Nuts

