



WINTER DINNER MENU

OPEN 5PM
CLOSED 11PM

PIZZAS

Cheese | \$18

Additional Toppings | \$1

Pepperoni	Spinach
Bacon	Sweet Peppers
Chicken	Onion
Sausage	Olives
Ham	Hot Peppers
Mushroom	Pineapple

PRIME STEAKS & CHOPS

8 oz Filet Mignon | \$75

Whipped Potatoes, Winter Vegetables

20 oz Ribeye | \$95

Whipped Potatoes, Winter Vegetables

Kurobuta Pork Chop | \$48

Whipped Potatoes, Winter Vegetables,
Harissa Maple Glaze

16 oz New York Strip | \$85

Whipped Potatoes, Winter Vegetables,
Rosemary Chimichurri

Colorado Lamb Chops | \$65

Marsala, Rosemary, Mint Demi Glace

Bone In Beef Short Ribs | \$57

Herb Gremolata, Goat Cheese
Polenta, Swiss Chard

ENTREES

Wagyu Beef Burger | \$20

White Cheddar, Salt & Pepper
Brioche Bun, Fries

Roasted Jidori

Chicken Breast | \$34

Braised Tuscan Kale, Wild Mushrooms,
Cipollini in Agrodolce, Pan Reduction

Eggplant Parmesan | \$26

San Marzano Tomato Sauce, Mozzarella

Brown Butter Sage

Chicken Gnocchi | \$32

Butternut Squash, Balsamic Sauce

Sumac Chicken | \$32

Swiss Chard, Fregola, Roasted Heirloom
Tomatoes, Lemon Thyme Sauce

STARTERS

Jumbo Shrimp Cocktail | \$16

Lemon Cocktail Sauce

Oysters Half Shell | \$18

Champagne Mignonette

Crab Cakes | \$18

Winter Greens, Remoulade

Fried Calamari | \$18

Spicy San Marzano Tomato Sauce

Stuffed Mushrooms | \$17

Creamy Marsala Sauce

Italian Meatballs | \$16

San Marzano Tomato Sauce,
Mozzarella

SALADS

Iceberg Wedge | \$14

Nueske Bacon, Heirloom Tomato,
Asparagus, Pickled Onion, Rogue Blue
Cheese Crumbles

Market Greens | \$14

Champagne Vinaigrette, Dried Cherries,
Corn, Tomato, Goat Cheese

Caesar | \$14

Artisan Romaine, Capers, Anchovies,
Shaved Parmesan Cheese, Traditional
Caesar Dressing

PASTAS

Linguine Shrimp | \$28

Caramelized Fennel, Arugula Pesto,
Roasted Tomatoes

Chicken Fettuccini Alfredo | \$24

Roasted Mushrooms, Baby Spinach,
Hazelnut Parmesan Cream

Clams Linguine | \$29

Baby Heirloom Tomato, Basil, Chili
Flakes, Garlic, White Wine

Frutti di Mare | \$40

Jumbo Shrimp, Chilean Sea bass,
Scallop, Lobster

Spaghetti Meatballs | \$24

San Marzano Tomato Sauce, Basil,
Parmesan Cheese

FISH & SEAFOOD

Chilean Sea Bass | \$50

Wasabi Mashed Potatoes,
Soy Ginger Glaze

South African
Lobster Tail | \$95

10 oz South African Lobster Tail,
Tarragon Butter, Lemon

Faroe Island Salmon | \$42

Beluga Lentils, Chive Beurre Blanc

Surf & Turf | \$170

8 oz Filet Mignon, 10 oz South
African Lobster Tail

Wild American
Red Snapper | \$48

Fregola, Tomato, Basil Puree

Charcuterie Board | \$24

Three Cheeses & Meats, Fig Jam,
Toasted Baguette

Steamed Clams & Mussels | \$18

Chorizo, Fennel, Garlic, San Marzano Tomato

Feuille de Brick | \$14

Honey, Walnut, Fresh Fruits

Bone Marrow | \$17

Toasted Baguette, Garlic Confit, Herb Salad

Burrata | \$18

Crispy Brussels Sprouts, Saba, Pistachio

Lobster Bisque en Croute | \$18

Poached Lobster

French Onion Soup | \$16

Caramelized Onions, Comté Cheese, Chives

Hearts of Palm | \$16

Cara-Cara Citrus, Butter Lettuce, Radicchio,
Avocado, Honey Banyuls Vinaigrette

Winter Salad | \$15

Butternut Squash, Wild Arugula, Rogue
Smoky Blue Cheese, Pomegranate, Pepita
Seeds, Maple Emulsion

Baby Kale | \$15

Persimmon, Goat Cheese, Cucumber,
Radish, Chard Lemon Dressing

8 oz Maine Lobster
Bucatini | \$60

Tarragon, Madeira Lobster
Sauce, Chives

Vegetarian Quinoa | \$26

Balsamic Grilled Mushrooms,
Tuscan Kale, Arugula Pesto

Fennel Sausage Fettuccini | \$28

Porcini Ragu, Olives, Ricotta Salata

SIDES | \$10

Corn Off The Cobb

Sautéed

Charred Broccolini

Peperoncini, Lemon

Asparagus

Olive Oil, Garlic

Brussels Sprouts

Nueske Bacon Lardons, Parmesan

Sauteed Mushrooms

Marsala, Herbs

Mashed Potatoes

Balsamic Caramelized
Cipollini Onions

Oven Roasted