

Soups & Salads

Lobster Bisque

Three Onion Soup
Gratinated Gruyere Cheese

Roasted Heirloom Beet Salad
Sweet Grass Dairy Goat Cheese and Lemon Oil

Iceberg Wedge
Pear Tomato, Bacon and Creamy Maytag Blue Cheese

Buffalo Mozzarella
Arugula, Vine Ripe Tomatoes and Balsamic Reduction

Classic Caesar
Parmesan and Garlic Croutons – Prepared Table Side

Young Spinach Salad
Warm Pancetta Vinaigrette, Toasted Pine Nuts and Raisins

Starters

Chilled Jumbo Shrimp Cocktail
With Cocktail and Mustard Sauces

Nori Crusted Ahi Tuna
Crispy Wonton, Sesame-Soy Vinaigrette

Beef Carpaccio
Traditional Garnish, Potato Gaufrettes and Horseradish Cream

Crispy Popcorn Rock Shrimp
Spicy Thai Curry - Peanut Sauce

Lump Crab Cake
Scallion Remoulade

Clams Casino
Broiled Cherry Stone Clams, Pancetta and Herb Bread Crumbs

Entrees

Oven Roasted Sea Bass
Potato Puree, Sautéed Spinach, Red Onion Marmalade and Black Truffle Vinaigrette

Sesame Crusted Tuna
Seared Medium-Rare, Asparagus, Citrus-Yuzu Vinaigrette and Herb Salad

Sake Soy Salmon
Sautéed Bok Choy, Bean Sprouts, Wasabi Pancake and Pickled Ginger Sauce

Seafood Papardelle
Medley of Calamari, Shrimp, Scallops, Fish, Mussels, Cooked in Olive Oil, Garlic, Parsley and Wine

“Surf-N-Turf”
Petit Filet Mignon and Shrimp Scampi

Roasted Organic Chicken
Potato Gratin, Haricot Verts and Lemon-Thyme Jus

Steak & Cuts

Your choice of One Side

16oz- Cowboy Bone-In Ribeye Double Cut Colorado Lamb Chop

12oz- New York Strip 14oz- Veal Chop

8oz- Filet Mignon 12oz- Berkshire Pork Chop

8oz- Kobe Flatiron – \$8 supplement

Sauces

Red Wine Peppercorn Sauce – Bearnaise – Horseradish – Chimichurri

Sides

Macaroni and Cheese – Truffle Steak Fries – Steamed Market Vegetables – Loaded Twice Baked Potato
Garlic Mash Potato – Creamed Spinach – Wild Mushrooms – Tabacco Onion Rings