

Appetizers

Crab Cake Roasted Corn & Lemon Basil Aioli	\$ 16	Pan Seared Diver Scallops Pancetta & Heirloom Tomato Relish	\$ 15	Citrus-Poached Shrimp Cocktail House Made Cocktail Sauce	\$ 16
Yukon Gold Potato Chips Roasted Onion, Red Pepper Aioli & Maytag Blue Dipping Sauces	\$ 8	Grilled Artichoke Lemon Pepper Aioli & Drawn Butter	\$ 12	Seared Ahi Tuna 3 Ways Sesame, Peppered & Fresh Herbs	\$ 16
Prince Edward Steamed Mussels Shallots, Pernod, Tomato, Basil & Herb Crouton	\$ 13	Four! Poached Shrimp, Diver Scallop, Seared Ahi & Crab cake	\$ 18	Artisan Cheese Plate Humboldt Fog, Tete de Moine & Maytag Blue Cheeses with Dried Fruit & Honeycomb	\$ 15



Soups & Salads

<p>Lobster Bisque \$ 10 Cognac & Crème Fraiche</p>	<p>Roasted Butternut Squash \$ 9 Gingered Rock Shrimp</p>	<p>Wedge \$ 9 Boston Bibb, Maple Bacon & Gorgonzola Dressing</p>
<p>Organic Mixed Greens \$ 9 Asian Pear, Blue Cheese, Candied Pecans & Pear Vinaigrette</p>	<p>Caesar \$ 9 Sculpted Our Way!</p>	<p>Roasted Beet Salad \$ 9 Laura Chanel Goat Cheese, Wild Rocket Arugula & Aged Balsamic Dressing</p>

Sides

Vegetables

Truffled Corn	\$ 8.5
Broccolini, Lemon & Olive Oil	\$ 8.5
Spinach & Roasted Garlic	\$ 8.5
Asparagus	\$ 9
Pan Roasted Mushrooms	\$ 9

Potatoes and More

Skinny Fries	\$ 8.5
Red Skin Mashed	\$ 8.5
White Cheddar Mac-n-Cheese	\$ 8.5
Sweet Potato Casserole	\$ 8
Baked & Loaded	\$ 9

Entrées

We have carefully selected the finest meats available including Prime Aged Beef & Colorado Lamb

Prime Filet Mignon 10oz	\$ 49	Prime Bone-In Ribeye 22oz	\$ 48	Surf and Turf	\$ 60
				Filet & Lobster	
Prime NY Sirloin 14oz	\$ 46	Rack of Lamb	\$ 39	Organic Pan Roasted Chicken Morels	\$ 25
		Dijon, Provencale Breadcrumbs & Zinfandel Reduction		Spinach & Natural Pan Gravy	
Wild Mushroom Ravioli	\$ 22	Seared Ahi	\$ 35	Scottish Salmon (Cleanfish)	\$ 29
Brown Butter, Sage & Pine Nuts		Spicy Sprouts & Ginger-Soy Vinaigrette		Roasted Beets, Carrots, Blue Lake Beans, Fingerling Potatoes & Citrus Fennel	
Seafood Cioppino	\$ 35	Colossal Lemon-Garlic Shrimp	\$ 30	Pan Roast Chilean Seabass	\$ 37
Scallops, Shrimp, Mussels, Seabass & Lobster		Linguini & Garlic Toast		Haricot Vert & Lemon Vinaigrette	