

Starters

Iced Shellfish Platter

Maine Lobster, King Crab Leg, Oysters, Jumbo Shrimp, Clams, Mussels
(serves two people)

Yellowfin Tuna Tartar

Avocado, Radish, Ginger, Bottarga Aioli, Gaufrette Potatoes

Chilled Jumbo Shrimp

Cocktail Sauce

Maryland Crab Cake

Babe Farm Spinach and Cipollini Onion Coulis, Piment Espellete Remoulade and Fresh Pear

Oysters on the Half-Shell

Horseradish Crème Fraîche, Mignonette

Escargot "Meurette"

*Poached Farm Egg, Nueske Applewood Bacon, Chanterelle,
Caramelized Pearl Onion, Country Bread, Micro Herbs*

Beef Carpaccio

Crispy Shallot, Brocolinni, Tomato Herb Salad, Mustard Seed Aioli

Seared Foie Gras Sliders

Port Braised Rhubarb, Preserved Ginger, Walnut Brioche

Mediterranean Prawns

White Cardamom Fresh Artichoke, Roasted Mini Bell Pepper, Wild Arugula, Meyer Lemon

Soups and Salads

Onion Soup

Brandy, Gruyère Cheese Gratinee

Maine Lobster Bisque

Vanilla Bean Foam, Chives

Mixed Field Greens

Shaved Celery, Purple Haze Goat Cheese, Hazelnut Vinaigrette

Hearts of Romaine Caesar

*Spanish Anchovy,
Kalamata Olive Croutons*

Little Gem Lettuce

*Applewood Smoked Bacon, Egg, Tomato,
Cabrales Blue Cheese Dressing*

Creek Stone Premium Dry Aged Black Angus Beef

 Prime 28 Day Dry Aged Beef

 26 oz. T-Bone

 Choice 28 Day Dry Aged Beef

 Ribeye Lollipop Cut

 22 oz. Bone-In Ribeye

 18 oz. Bone-In New York Strip

 16 oz. New York Strip

Neros Aged Meat

10 oz. Filet

Colorado Lamb Chops

12 oz. Filet

Milk Fed Veal Chop

16oz. Prime Rib

Add an Australian Lobster Tail to any Steak Market Price

Toppings

Blue Cheese

Onion & Pepper

Onion & Bacon

Roasted Garlic

Sauces

Red Wine Balsamic

Three-Peppercorn Brandy

Bearnaise

Entrées

Filet Chateaubriand For Two

Horseradish Potato Croquettes, Baby Carrots, Broccolini, Cipollini Onion

Black Angus Short Ribs

*Glazed Organic Carrots,
Swiss Chard, Cabernet Jus*

Petaluma Farms Chicken Breast

*Sweet Corn, Parisian Zucchini,
Ricotta Gnocchi, Chanterelle Cream*

Snake River Farm Karobuta Pork Chop

Fricassee of Brussels Sprouts, Tomato, Garlic, New Zealand Black Mussel Jus

Alaskan Butterfish

*Asparagus Risotto, Seabeans,
Warm Heirloom Tomato Vinaigrette*

Wild Salmon

*Haricots Verts, Beets, Orange,
Celery Root Puree, Horseradish Vinaigrette*

Dover Sole

Zucchini, Spinach, Lemon Brown Butter Foam

Two Pound Maine Lobster

Steamed or Roasted with Tarragon Butter

Sides

Creamed Spinach

Forest Mushrooms, Rosemary

Roasted Asparagus, Smoked Sea Salt

Shaved Onion Rings, Smoked Paprika

Baked Russet Potato

Yukon Gold Potato Puree

Fingerling Potatoes, Bacon, Rosemary

Vella Jack Mac and Cheese, Serrano Ham

Dessert

Rich Chocolate Brownie

*Chocolate Brownie surrounded by a Crunch Cocoa Tuile
topped with Hazelnut Foam and Cocoa Crisp
served with Chocolate Caramel Sauce
Creme Fraiche-Vanilla Sorbet and Chocolate Crumbs*

Chocolate Napoleon

*Rich Chocolate Fondant with
Dark Chocolate and Vanilla Cremux,
Crispy Praline and Chocolate Rum Sauce*

Tropical Fruit Tartare

*Assorted Mix of Tropical Fruits on an Almond Biscuit
served with Creamy Coconut Soup
topped with Julienne Mango, Coconut Cream
Caramelized Strawberries and Pineapple Chips*

Praline & Pistachio

*Praline Bavarian Cream layered between Soft Chocolate
on a Crispy Praline Base
topped with Sugar Crystalline
served with Chocolate Rum Sauce and Pistachio Ice Cream*

Amaretto Cheesecake

*Creamy Amaretto Cheesecake
on a Crunch Chocolate Rice Cake
served with Raspberry Sauce*

Champagne Panna Cotta Martini

*Soft Panna Cotta and Champagne Jelly
Mixed with Assorted Fruits and Berries
Topped with Orange Merengue
Lemongrass Sauce and Mandarin Sorbet*

Vanilla Bean Creme Brulee

*Caramelized Vanilla Custard
served with Almond-Hazelnut Cookies*