

SALAD & SOUP

FIELD GREENS

CHERRY TOMATO, RED ONION, FRESH HERBS, BRIOCHE CROUTONS, CRISP VEGETABLES, DRIED FRUITS, CONCENTRATED GARDEN VINAIGRETTE

WINTER WEDGE

PETITE ICEBERG, TOMATO, BLUE CHEESE, BUTTERNUT SQUASH, AVOCADO, CHOPPED EGG, CANDIED BACON, BALSAMIC RANCH DRESSING

SPINACH SALAD

FARM EGG, BACON CROUTONS, CANDIED WALNUTS, RED ONION, WHOLE GRAIN MUSTARD DRESSING

SMOKED POTATO SOUP & BLACK TRUFFLES

SCALLIONS, TINY TOAST, CRISPY PANCETTA

CLUB PLATES

STEAK TARTARE

TRADITIONALLY SEASONED, MANCHEGO, QUAIL EGGS, GARLIC TOAST, SHAVED BLACK TRUFFLES

DRUNKEN KOBE TATAKI

THINLY SLICED A5 KOBE, YUZU PONZU, HERBS, CRISPY GINGER, SESAME, WONTON

BAKED OYSTERS POBLANO

RIPTIDE OYSTERS, POBLANO PESTO, SAUCE CHORON & LEMON

HAMACHI BOMB

YELLOWTAIL SASHIMI, CRISP BLACK MASA, AJI AMARILLO, AVOCADO MAYO

BIGEYE & CRISPY RICE

THINLY SLICED SASHIMI, CRISPY SEASONED RICE, WASABI, TAMARI, QUAIL EGG

SIDES

GARLIC WILTED SPINACH	BUTTERED ASPARAGUS
BRUSSELS SPROUTS	HAND-CUT FRIES
ONION RINGS	WHIPPED POTATOES
GARLIC CHEESE BREAD	

EXECUTIVE CHEF MILES ANGELO

OCEAN BAR

CHILLED OYSTERS
EAST & WEST COAST (EA)
KING CRAB LEGS (1/2 LB)
SHRIMP COCKTAIL (6OZ)
CHILLED LOBSTER (1/2 LB)

CLASSIC OSETRA CAVIAR SERVICE

ROYAL (30GRAMS)
TRIPLE 000 GOLDEN RUSSIAN (30GRAMS)
TRIPLE 000 (30GRAMS)
RUSSIAN (30GRAMS)
TRADITIONAL SERVICE, BLINIS, TOAST POINTS, POTATO CRISPS

ENTRÉES

ROCKY MOUNTAIN TROUT

IRON SEARED, SPINACH GNOCCHI, ROASTED ARTICHOKEs,
SCAMPI SAUCE

HALIBUT BANGKOK

YELLOW THAI COCONUT CURRY, FRESNO CHILI, FRESH
HERBS, JASMINE RICE

GINGER CRUSTED CHILEAN SEA BASS

JULIENNED VEGETABLES, KAFFIR LIME BROTH

SEARED SALMON

GREEN TEA SOBA, BRAISED FENNEL, DASHI, SHAVED
BLACK TRUFFLES

BLACK GARLIC ROASTED ELK

WILD MUSHROOM TAMALE, CHARRED LEEK, WILD APRICOT
JAM, TOASTED PINE NUTS

BONE MARROW CRUSTED FILET OF ANGUS

CELERIAC PUREE, HONEY ROASTED CARROTS, SAUCE
PÉRIGORD

IRON SEARED PRIME NY STRIP STEAK (14OZ)

AU GRATIN POTATOES, BROCCOLI RABE, BORDELAISE

TOMATO CRUSTED COLORADO LAMB

SMOKED POTATO FONDUE, PISTO, ROASTED
CAULIFLOWER

HERB & HONEY ROASTED CHICKEN

WHIPPED POTATO, WILTED SPINACH, CACTUS LEAF
CHIMICHURRI

Shellfish Plateaus (For Two)

GRAND

1/2 LOBSTER, 8 OYSTERS, 6 SHRIMP,
1/2 LB KING CRAB

COLOSSAL

WHOLE LOBSTER, 16 OYSTERS,
12 SHRIMP, 1 LB. KING CRAB

CLASSIC COCKTAIL PICO DE GALLO
MUSTARD AIOLI SALSA ROSADA
PINEAPPLE MIGNONETTE

PLEASE CHECK BACK FREQUENTLY AS MENU WILL BE
CHANGING AND EXPANDING NIGHTLY AS WE ENTER INTO
THE SEASON