

SALADS

WATERMELON & FETA

ARUGULA, PICKLED BERMUDA ONIONS, TOASTED PINE NUTS, MINUS 8
VINAIGRETTE

FIELD GREENS

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

SUMMER WEDGE

PETITE ICEBERG, TOMATO, BLUE CHEESE CRUMBLES, SWEET CORN, AVOCADO,
CHOPPED EGG, CANDIED BACON & BALSAMIC RANCH DRESSING

HEIRLOOM TOMATOES & CUCUMBER

DICED TOMATOES & CUCUMBERS, BASIL, RED ONIONS, BALSAMIC VINAIGRETTE,
CROSTINI

CLUB PLATES

BAKED OYSTERS POBLANO

RIPTIDE OYSTERS, POBLANO PESTO, SAUCE CHORON & LEMON

BIGEYE & CRISPY RICE

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

HAMACHI BOMBS

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

SWEET CORN AGNOLOTTI

ROASTED MAITAKE MUSHROOMS, PARMESAN

STEAK TARTARE

TRADITIONALLY SEASONED, SUNNY UP FARM EGG, YOUNG GREENS, GRILLED
FOCACCIA

EXECUTIVE CHEF MILES ANGELO

**PLEASE ASK YOUR SERVER ABOUT
PARTIES AND CATERED EVENTS**

OCEAN BAR

CHILLED OYSTERS

EAST & WEST COAST (EA)

KING CRAB LEGS (1/2 LB)

SHRIMP COCKTAIL (6OZ)

CHILLED LOBSTER (3/4 LB)

CLASSIC CAVIAR SERVICE

ROYAL OSETRA (30GRAMS)

IMPERIAL OSETRA (30GRAMS)

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TRADITIONAL SERVICE, BLINIS, TOAST POINTS, POTATO CRISPS

Shellfish Plateaus (For Two)

GRAND

1/2 LOBSTER, 6 OYSTERS, 6 SHRIMP,
2 PC. KING CRAB

COLOSSAL

WHOLE LOBSTER, 12 OYSTERS,
10 SHRIMP, 4 PC. KING CRAB

CLASSIC COCKTAIL

PICO DE GALLO

MUSTARD AIOLI

SALSA ROSADA

PINEAPPLE MIGNONETTE

ENTRÉES

HALIBUT BANGKOK

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

GINGER CRUSTED CHILEAN SEA BASS

JULIENNED VEGETABLES, SHRIMP TORTELLONI, SPICY BLACK MUSSEL BROTH

ROCKY MOUNTAIN TROUT

IRON SEARED, SPINACH GNOCCHI, ROASTED ARTICHOKE, SCAMPI SAUCE

TOMATO PAPPARDELLE

HEIRLOOM TOMATO, CONFIT CHERRY TOMATO, MOZZARELLA, TOASTED BREAD CRUMBS

PEPPERCORN SEARED FILET OF BLACK ANGUS

SPICY CAULIFLOWER RICE, ROASTED CORN, CHARRED TOMATO, GARLIC BACON GLACE, SMOKED CHILI BUTTER

IRON SEARED NY STRIP

CHEDDAR CRUSHED POTATOES, CRISPY BROCCOLINI,
ROASTED GARLIC BUTTER

TOMATO CRUSTED COLORADO LAMB

SEARED POLENTA, PISTACHIO PESTO, PISTO, BALSAMIC MINT SAUCE, BLACK GARLIC ROASTED CAULIFLOWER

ROASTED FREE-RANGE CHICKEN

BRAISED JICAMA & SPINACH, CACTUS LEAF RELISH, JALAPEÑO SAUCE

SIDES

GARLIC WILTED SPINACH

BUTTERED ASPARAGUS

BABY CARROTS

HAND-CUT FRIES

WHIPPED POTATOES

GARLIC CHEESE BREAD

CRISPY ROASTED BROCCOLINI

