BAR MEETS GRILL

STARTERS

Jumbo Shrimp Cocktail | $16
Lemon Cocktail Sauce

Oysters Half Shell | $18
Champagne Mignonette

Crab Cakes | $18
Winter Greens, Remoulade

Fried Calamari | $18
Spicy San Marzano Tomato Sauce

Stuffed Mushrooms | $17
Creamy Marsala Sauce

Italian Meatballs | $16
San Marzano Tomato Sauce, Mozzarella

Charcuterie Board | $24
Three Cheeses & Meats, Fig Jam, Toasted Baguette

Steamed Clams & Mussels | $18
Chorizo, Fennel, Garlic, San Marzano Tomato

Feuille de Brick | $14
Honey, Walnut, Fresh Fruits

Bone Marrow | $17
Toasted Baguette, Garlic Confit, Herb Salad

Burrata | $18
Crispy Brussels Sprouts, Saba, Pistachio

Lobster Bisque en Croute | $18
Poached Lobster

French Onion Soup | $16
Caramelized Onions, Comté Cheese, Chives

PIZZAS

Cheese | $18
Additional Toppings | $1

Pepperoni
Bacon
Chicken
Sausage
Ham
Mushroom
Spinach
Sweet Peppers
Onion
Olives
Hot Peppers
Pineapple

SALADS

Iceberg Wedge | $14
Nueske Bacon, Heirloom Tomato, Asparagus, Pickled Onion, Rogue Blue Cheese Crumbles

Market Greens | $14
Champagne Vinaigrette, Dried Cherries, Corn, Tomato, Goat Cheese

Caesar | $14
Artisan Romaine, Capers, Anchovies, Shaved Parmesan Cheese, Traditional Caesar Dressing

Hearts of Palm | $16
Cara-Cara Citrus, Butter Lettuce, Radicchio, Avocado, Honey Banyuls Vinaigrette

Baby Arugula Salad | $15
Butternut Squash, Wild Arugula, Rogue Smoky Blue Cheese, Pomegranate, Pepita Seeds, Maple Emulsion

18% Service Charge will be added to parties of 6 or more *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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PRIME STEAKS & CHOPS

8 oz Filet Mignon | $75
Whipped Potatoes, Winter Vegetables

20 oz Ribeye | $95
Whipped Potatoes, Winter Vegetables

Kurobuta Pork Chop | $48
Whipped Potatoes, Winter Vegetables, Harissa Maple Glaze

16 oz New York Strip | $85
Whipped Potatoes, Winter Vegetables, Rosemary Chimichurri

Colorado Lamb Chops | $65
Marsala, Rosemary, Mint Demi Glace

Bone In Beef Short Ribs | $57
Herb Gremolata, Goat Cheese Polenta, Swiss Chard

PASTAS

Linguine Shrimp | $28
Caramelized Fennel, Arugula Pesto, Roasted Tomatoes

Chicken Fettuccini Alfredo | $24
Roasted Mushrooms, Baby Spinach, Hazelnut Parmesan Cream

Clams Linguine | $29
Baby Heirloom Tomato, Basil, Chili Flakes, Garlic, White Wine

Frutti di Mare | $40
Jumbo Shrimp, Chilean Sea bass, Scallop, Lobster

Spaghetti Meatballs | $24
San Marzano Tomato Sauce, Basil, Parmesan Cheese

8 oz Maine Lobster Bucatini | $60
Tarragon, Madeira Lobster Sauce, Chives

Vegetarian Quinoa | $26
Balsamic Grilled Mushrooms, Tuscan Kale, Arugula Pesto

Fennel Sausage Fettuccini | $28
Porcini Ragu, Olives, Ricotta Salata

ENTREES

Wagyu Beef Burger | $20
White Cheddar, Salt & Pepper Brioche Bun, Fries

Roasted Jidori Chicken Breast | $34
Braised Tuscan Kale, Wild Mushrooms, Cipollini in Agrodolce, Pan Reduction

FISH & SEAFOOD

Chilean Sea Bass | $50
Wasabi Mashed Potatoes, Soy Ginger Glaze

South African Lobster Tail | $95
10 oz South African Lobster Tail, Tarragon Butter, Lemon

Faroe Island Salmon | $42
Beluga Lentils, Chive Beurre Blanc

Surf & Turf | $170
8 oz Filet Mignon, 10 oz South African Lobster Tail

Eggplant Parmesan | $26
San Marzano Tomato Sauce, Mozzarella

Brown Butter Sage Chicken Gnocchi | $32
Butternut Squash, Balsamic Sauce

Sumac Chicken | $32
Swiss Chard, Fregola, Roasted Heirloom Tomatoes, Lemon Thyme Sauce

SIDES | $10

Corn Off The Cobb
Sautéed

Charred Broccolini
Peperoncini, Lemon

Asparagus
Olive Oil, Garlic

Brussels Sprouts
Nueske Bacon Lardons, Parmesan

Sauteed Mushrooms
Marsala, Herbs

Mashed Potatoes

Balsamic Caramelized Cipollini Onions
Oven Roasted

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