garden salads

field greens
haricot vert - brioche croutons - feta
~13

pear & endive
candied walnuts - blue cheese - arugula
~15

romaine
espelette crouton - parmesan lemon dressing
~14

blue iceberg
smoked bacon - blue cheese - pickled tomato
~16

king crab salad
melon - avocado - citrus
~23

beet salad
arugula - pistachio pesto - goat cheese
~15

burrata
tomato confit - balsamic - basil
~20

smoked scottish salmon
bagel crisp - lemon caper vinaigrette - dill
~22

appetizers

tuna tartare*
corn tuile - pecans - avocado
~20

beef tartare*
black truffle - sliced radish - soy caramel
~20

foie & waffles
huckleberry gastrique - foie butter
~24

shrimp rice krispies
tiger prawns - shrimp bisque - cilantro
~19

pork belly
soy glaze - pickled radish - ginger
~22

lil' BRGs
wagyu - special sauce - sesame seed bun ~22
add truffle ~10 add foie gras ~10

short rib gyoza
pea tendrils - sesame vinaigrette - jalapeno
~22

beef carpaccio
aged balsamic - parmesan cheese - chilled basil noodles
~20

shellfish platter

2 oysters/ 2 pickled shrimp / alaskan king crab / 1/4 maine lobster
~40 per person

crab ravioli
heirloom tomato - basil - garlic
~25

oysters on a half shell*
cocktail - champagne mignonette
~18 - 1/2 dozen ~36 - dozen

hamachi*
jalapenos - pear vinaigrette
~16

tuna sashimi*
ponzu - wasabi
~17

imported caviar
~ mp

spiced pickled prawns
pickled peppers - cocktail sauce
~20

lobster cocktail
tomato - horseradish - vodka
~29

alaskan king crab
green goddess - cocktail sauce
~32

*broiled

small

skirt steak *7 oz.* ~29
filet medallion *7 oz.* ~39
loin strip *10 oz.* ~38

medium

skirt steak *12 oz.* ~35
filet *10 oz.* ~52
sirloin *16 oz.* ~49
bone-in rib steak *20 oz.* ~53
bone-in filet *14 oz.* ~59

large

porterhouse *24 oz.* ~65
cowboy rib steak *34 oz.* ~85

*specialty

imported kobe wagyu ~mp
certified all natural ~mp

*entrees

free range chicken
polenta fries - smoked tomato whiskey - haricot vert
~29

market special
~mp

seared big eye tuna
wasabi potato - maitake - sweet miso jus
~39

colorado lamb chops
peas - confit potatoes - pomegranate lamb jus
~58

kurobuta double pork chop
pineapple glaze - orzo - broccolini
~52

beef short rib
carrot butterscotch - cipollinis
~39

roasted dover sole
brown butter - fingerling potatoes - baked lemon
~49

maine lobster
celery root - braised leeks - tarragon
~ mp

toppings

foie gras ~15
bacon butter ~7
truffle butter ~12
peppercorn crusted ~6
jalapeno onions ~6
1/2 lobster ~mp
shrimp ~6 each
king crab oscar ~mp

sides ~12

sweet corn pudding
haricot vert
soy glazed
asparagus
jalapeno-orange
bok choy
ginger garlic
mushroom pot pie
mac & cheese
creamy yukon potatoes
parmesan truffle fries
spiced maple carrots
creamed spinach

sauces ~2

chimichurri
au poivre
horseradish
blue butter
bearnaise
red wine

**STK Bold **STK

A 20% Gratuity is Added to Parties of 6 and Larger

**this sauce contains traces of anchovy please be advised.

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

Executive Chef: Stephen Hopcraft