

**BERNIE'S  
LOUNGE AND SUPPER CLUB**

**- STARTERS -**

**SHRIMP COCKTAIL**

*Black Tiger Shrimp, pickled vegetables, hand-crafted  
cocktail sauce, micro cilantro 18*

**SLOW POKES**

*Burgundy snails, persillade butter, Brie cheese,  
sourdough toast 16*

**AHI POKE**

*Mango, avocado, cucumbers, sesame vinaigrette, won ton chips 18*

**BONE MARROW**

*Herb-roasted beef bone marrow, chimichurri sauce,  
smoked date and bacon marmalade, sourdough toast 18*

**CHARCUTERIE BOARD**

*Cured meats and cheeses, pickled vegetables, berries, dried fruit, olives, assorted  
nuts, honeycomb, crostini 22*

**OYSTERS**

*Oysters on the half shell, mignonette sauce,  
pickled ginger salsa, cocktail sauce 18*

**CRAB-CAKES**

*Remoulade sauce, avocado relish, petite greens salad 17*

**- SOUPS -**

**FRENCH ONION 10**

**SOUP OF THE DAY 8**

**- SALADS -**

**WEDGE**

*Iceberg wedge, tomato confit, glazed pancetta, hard-boiled egg,  
Point Reyes crumbles, croutons, buttermilk bleu cheese dressing. 12*

**CAESAR**

*Little gem, white anchovies, rosemary-garlic croutons,  
shaved pecorino, Caesar dressing. 12*

**ENDIVE**

*Belgian endive, goat cheese crumbles, apple chips,  
pomegranate seeds, walnut dressing 13*

**SPINACH**

*Spinach, foraged mushrooms, onion, bacon chips, fried leeks,  
lardon vinaigrette 12*

**GARDEN**

*Mixed greens, hearts of palm, heirloom cherry tomatoes, cucumber,  
shredded carrot, red onion, balsamic vinaigrette, goat cheese 8*

**CAPRESE**

*Heirloom tomatoes, burrata cheese, basil oil, fried basil,  
aged balsamic glaze 12*

**- MAINS -**

**FILET 40/32**

**Choose between our 10oz cut or a petit cut of 7oz**

*Yukon garlic mashed potatoes, glazed Cipollini onions, asparagus,  
rainbow carrots, bordelaise sauce*

*Add Scallops, Tiger Shrimp or Lobster Tail for \$15*

**COLORADO LAMB**

*Colorado lamb chops, garlic and herb gnocchi,  
braised endive, mint pesto, pomegranate reduction 40*

**T-BONE**

*10oz T-bone, dauphinois potatoes, duxelle roma tomato,  
au poivre sauce. 38*

**HANGER STEAK**

*8oz Hanger steak, corn and peewee potato ragout,  
chimichurri sauce 33*

**KUROBUTA PORK BELLY**

*Pork belly, parsnip pureé, roasted cauliflower,  
raisins, almonds, blackberry port reduction 28*

**PRIME RIB 14 / 10 oz**

*Horseradish cream, au jus, haricot vert, Rand's Potato  
42/34*

• **Vegetarian or vegan entree available upon request** •

**- AIR & SEA -**

**DUCK**

*Crispy duck breast, roasted butternut squash, sauteéd baby kale,  
parsnip pureé, five spice au jus 31*

**GAME HEN**

*Sage stuffed Cornish game hen, wild rice pilaf, roasted peewee potatoes,  
roasted bell pepper sauce 29*

**FRUITTI DI MARE**

*Mussels, shrimp, calamari, smoked tomato broth,  
squid-ink pasta 36*

**CHILEAN SEA BASS**

*Pan-seared sea bass, pesto risotto,  
heirloom vegetables, grilled lemon 40*

**MARKET FISH**

*Please ask your server for more details about tonight's special 31*

**SCALLOP**

*Diver scallops, sweet corn pureé, enoki mushrooms, couscous, beurre blanc,  
petrossian caviar 33*

**LOCH DUART SALMON**

*8oz pan-seared salmon, squash hash, watercress salad,  
salmon caviar, lemon beurre blanc 34*

**- SIDES -**

**Jumbo Grilled Asparagus** (with balsamic glaze) 10

**Cream of Corn** 9

**Sauteéd Spinach** 9

**Sautéed Wild Mushrooms** 9

**Roasted Cauliflower Gratin** 9

**Rand's Potato** 8

**Twice Baked Potato** 7

- Fall 2017 -