

Raw Bar

Selection of Oysters – half dozen / full dozen \$22 / \$44

served on the half shell with cocktail and mignonette sauce

Grace Seafood Tower – king crab legs, lobster tail, selection of oysters, jumbo prawns and chef’s daily offerings \$139

Appetizers

Hawaiian Blue Prawns – charcoal grilled with scampi butter \$22

Beef Tenderloin Tartare – Korean chili aioli, sushi rice, black garlic, scallions and radish \$17

Crispy Fried Oysters – wild onion remoulade, pickled fennel salad and horseradish \$18

Lamb Belly Dumplings – Szechuan peppercorns, black vinegar sauce and fresh herb salad \$16

House Charcuterie – selection of cured and smoked meats with vegetable pickles and mustard \$18

Soup and Salads

Ivory Sweet Potato Soup – preserved lemon gremolata, benne seeds and sumac yogurt \$11

“Toad in a Hole” – frisee, shaved asparagus, organic egg, bacon and truffle vinaigrette \$13

Baby Gem Lettuce – sun burst tomatoes, Pederson’s bacon, smoked blue cheese and crispy shallots \$12

Beef

Filet 8oz. / 10oz. \$42 / \$49

Prime Strip 16oz. \$48

Prime Dry Aged Bone in Ribeye 20oz. \$59

Bacon Wrapped Stuffed Filet

aged cheddar and mushrooms \$45

Sauces

Béarnaise \$3

Chimichurri \$3

Espresso Horseradish \$3

Cognac Peppercorn Marrow \$3

Meyer Ranch All Natural Beef

Filet 6oz. \$44

Toppings

Caramelized Red Onion and Mushrooms \$6

Butter Poached Maine Lobster \$24

Black Truffle Butter \$5

House Made Thick Cut Bacon \$9

American Artisan Blue Cheese \$4

Oscar – lump crab, asparagus and béarnaise \$18

Organic Egg – poached or fried \$3

Other Meats

Heritage Pork Chop – parsnip pudding, apple butter, brussels sprouts and bulb onions \$36

Colorado Rack of Lamb – cauliflower puree and golden raisins \$44

Beef Short Rib “Pastrami” – cider braised cabbage, farro verde, pickled pear and mustard seeds \$42

Windy Meadows Chicken – confit thigh with chimichurri sauce, smoked potato and chanterelle mushrooms \$32

Chef’s Seven Course Tasting Menu - \$89 per person

Seven Course Vegetarian Menu - \$69 per person

Wine Pairings Available - \$60 per person

Requires Participation of Entire Table

Fish

Maine Diver Scallops – shallot potato cake and American caviar butter sauce \$42

Capellini Nero – Maine lobster, trumpet mushrooms, marinated chilis and toasted bread crumbs \$24 / \$48

Petrale Sole – fingerling potato, mussels, pernod cream, sea vegetables and petite turnips \$37

Starch and Vegetables

Mac ‘n Cheese – caramelized sweet onions and anaheim peppers \$12

Butternut Squash – farro verde, pears, mushrooms and sunflower seeds \$13

Smoked Potato Puree – sun burst tomatoes and cheddar \$10

Bacon Wrapped Onions – blue cheese vinaigrette \$11

French Fries – fresh thyme and parmesan cheese \$9

Brussels Sprouts – cider glazed with golden beets and quinoa \$12