

**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 \$21

Cold Smoked King Salmon – avocado, charred cucumber, pistachio, brioche and smoked roe \$19

Koshihikari Risotto – english peas, tallow poached tomatoes, pancetta and saffron \$17

Tempura Squash Blossoms – house ricotta, squash marmalade, yellow pepper romesco and benne \$18

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

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**

Chilled Melon Curry Soup – king crab, english cucumber, coconut milk and shiso \$14

“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 petite herbs \$11

Tomato and Burrata – heirloom melon, balsamic, sourdough croutons and red onion \$13

**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 – roasted sweet corn, anaheim peppers, crispy shallots and cotija \$36

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

Beef Short Rib “Pastrami” – rye berry risotto, savoy cabbage, smoked gouda and pickled mustard seeds \$42

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

**Chef’s Seven Course Tasting Menu - \$85 per person**  
**Wine Pairings Available - \$50 per person**  
**Requires Participation of Entire Table**

**Hand Made Pastas**

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

Ricotta Gnocchi – braised baby artichokes, castelvetro olives, twig farm goat cheese and wild arugula \$18/ \$36

**Fish**

Maine Diver Scallops – shallot potato cake and American caviar butter sauce \$39

Alaskan Halibut – chanterelle mushrooms, wax beans, summer squash and farro \$41

Tai Snapper – sweet and sour eggplant, shishito peppers, cilantro and charred scallions \$38

**Starch**

Mac ‘n Cheese – Texas 1015 onions \$12

Smoked Potato Puree – cheddar and tomatoes \$10

Fingerling Steak Fries – fermented chili aioli \$8

Farro Verde – asparagus and chanterelles \$13

**Vegetables**

Local Tomatoes – sea salt and olive oil \$11

String Beans and Squash – house ricotta \$12

Bacon Wrapped Onions – blue cheese \$10

Shishito Peppers and Corn – meyer lemon \$12