

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

- White Asparagus Soup – king crab, spring onions, English peas and pistachio \$16
- “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

- Duroc Pork Collar – flowering broccoli, black garlic dumplings, beech mushrooms and cashews \$36
- Colorado Rack of Lamb – cauliflower puree and golden raisins \$44
- Veal Tenderloin – crispy sweetbreads, English pea puree, potato gnocchi and morel mushroom cream \$45
- Windy Meadows Chicken – confit thigh with castelvetrano olives, smoked potato and preserved Meyer lemon \$32

Brunch

- “Eggs Benedict” – petite filet, lump crab, poached egg and béarnaise \$49
- Pain Perdu – marinated Texas berries and Vermont maple syrup \$14
- Quiche Lorraine – house bacon and Tillamook cheddar served with petite greens \$21
- Duroc Pork Carnitas – white cheddar grits, toasted arbol chili sauce and lime crème fraiche \$30

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
- Pacific Halibut – fava bean hummus, spring peas, bulb onions, radish and morels \$43

Starch and Vegetables

- Mac ‘n Cheese – caramelized sweet onions and anaheim peppers \$12 with king crab \$23
- Golden Beets – toasted farro, house yogurt, asparagus and rye \$12
- Smoked Potato Puree – sun burst tomatoes and cheddar \$10
- Bacon Wrapped Onions – blue cheese vinaigrette \$11
- Raindrop Farm Heirloom Tomatoes – extra virgin olive oil and chives \$13
- Spring Peas and Burgundy Carrots – potato gnocchi and pea tendrils \$12