

**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 \$24

Beef Tenderloin Tartare – 2 year aged cheddar, tomato aioli, puffed grains and pine nuts \$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/\$28

**Soup and Salads**

New England Clam Chowder – yukon potato, fennel, grilled clams and dill \$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 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

**44 Farms All Natural Beef**

Filet 6oz. \$45

**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 Shank – Korean chili glaze, XO sauce, kimchi, steamed bao buns and glass noodle salad \$42

Windy Meadows Chicken – spring peas, lions mane mushrooms, leek bread pudding and foie gras sausage \$33

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

**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

Hawaiian Ahi Tuna – haricot vert, cherry tomatoes, castelvetrano olives, baby artichokes and soft boiled egg \$44

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

Black Bass – Texas oyster mushrooms, spring peas, potato gnocchi and preserved lemon \$38

**Starch and Vegetables**

Mac ‘n Cheese – caramelized sweet onions and anaheim peppers \$12 add king crab \$23

Asparagus – potato gnocchi, english peas, fava beans and spring onions \$14

Bacon Wrapped Onions – blue cheese vinaigrette \$11

Tempura Fried Baby Artichokes – calabrian chili aioli and meyer lemon \$14

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

Charred Broccoli – poached baby carrots, radish, farro verde and ricotta cheese \$12