

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
- Heirloom Tomato Tart – comeback creek farms tomatoes, house ricotta and fennel pollen \$16
- 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

<p>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</p> <p>Sauces Béarnaise \$3 Chimichurri \$3 Espresso Horseradish \$3 Cognac Peppercorn Marrow \$3</p>	<p>44 Farms All Natural Beef Filet 6oz. \$45</p> <p>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</p>
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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, castelvetro olives, baby artichokes and soft boiled egg \$44
- Capellini Nero – Maine lobster, trumpet mushrooms, marinated chilis and toasted bread crumbs \$24 / \$48
- Nova Scotia Halibut – crab tortellini, sweet corn puree, chanterelle mushrooms and basil \$46

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
- Comeback Creek Farms Heirloom Tomatoes – fleur de sel \$14 add burrata \$10
- Smoked Potato Puree – sun burst tomatoes and cheddar \$10
- Charred Broccoli – poached baby carrots, radish, farro verde and ricotta cheese \$12