

Appetizers

- Selection of Oysters – served on half shell with cocktail and mignonette sauce - half dozen / dozen \$22/ \$44
- Hawaiian Blue Prawns – charcoal grilled with scampi butter \$25
- Beef Tenderloin Tartare – 2 year cheddar, dijonnaise, capers, cherry bomb radish and tator tots \$18
- Chicken Karaage – blistered shishito peppers, fermented chili, yuzu aioli and sesame \$17
- Kona Kampachi – shaved summer squash, avocado, local radishes and mushroom shoyu \$21
- 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

- English Pea Soup – preserved meyer lemon, jumbo lump crab and crème fraiche \$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</p> <ul style="list-style-type: none"> Filet 8oz. / 10oz. \$44 / \$51 Prime Strip 16oz. \$52 Prime Dry Aged Bone in Ribeye 20oz. \$61 Bacon Wrapped Stuffed Filet aged cheddar and mushrooms \$46 <p>Sauces</p> <ul style="list-style-type: none"> Béarnaise \$3 Chimichurri \$3 Espresso Horseradish \$3 Cognac Peppercorn Marrow \$3 	<p>44 Farms All Natural Beef</p> <ul style="list-style-type: none"> Filet 6oz. \$47 <p>Toppings</p> <ul style="list-style-type: none"> White Alba Truffles 5 grams \$49 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 \$21 Organic Egg – poached or fried \$3
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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 – roasted Yukon potatoes, asparagus and salsa verde – half / whole \$33/ \$59
- Colorado Rack of Lamb – cauliflower puree and golden raisins \$44

Fish and Pasta

- Maine Diver Scallops – shallot potato cake and American caviar butter sauce \$42
- Red Snapper – farro verde, local beets, sun burst tomatoes and fava bean miso \$41
- Capellini Nero – Maine lobster, trumpet mushrooms, marinated chilis and toasted bread crumbs \$24 / \$48
- New Zealand King Salmon – capers, rock shrimp, castelvetrano olives and roasted peppers \$39
- House Pappardelle Pasta – white Alba truffles, black pepper, chives and aged parmesan \$59

Starch and Vegetables

- Mac ‘n Cheese – caramelized sweet onions and anaheim peppers \$13
- Bacon Wrapped Onions – blue cheese vinaigrette \$12
- Local Summer Squash – oyster mushrooms, fava beans and salsa verde \$13
- Smoked Potato Puree – olive oil poached sun burst tomatoes and cheddar \$11
- Texas Tomatoes – sea salt and extra virgin olive oil \$13 add burrata \$12
- Grilled Asparagus – chopped egg sauce and dehydrated mushroom crumble \$15

Bar Food

- Toasted Pistachio Guacamole - house made pita and chick pea chips \$14
- Chorizo Stuffed Dates - apple wood bacon and charred pepper sauce \$12
- The Burger - house ground tenderloin, grilled onions, aged white cheddar, brioche bun, french fries \$16, + fried egg \$3
- Steak Frites - A bar N wagyu flatiron with french fries and béarnaise \$29

Desserts

- Warm Valrohna Chocolate Chip Cookies - \$12
- Coconut Cream Pie - coconut macaroon, chantilly cream and lime \$12
- “Smores” - chocolate and hazelnut tart with burnt marshmallow ice cream, graham cracker and toasted marshmallow \$12
- Butterscotch Pudding - dulce de leche, marcona almond crumble and salted caramel gelato \$11

Drink Kits

- Seven – Titos vodka, mint, cucumber, jalapeño, citrus, salt & cayenne pepper for rim – makes 6 drinks \$65
- Old Fashioned – Bulliet Rye, bitters, muddled fruit and sugar mix – makes 6 drinks \$70
- Grace Margarita - Avion tequila, Grand Marnier, lemon, lime, orange juice and sugar mix – makes 6 drinks \$76
- Ranch Water – Avion tequila, Topo Chico, lime juice, salt for rim – makes 6 drinks \$72

Wine and Beer also available TO-GO