

Raw Bar

Selection of Oysters – served on half shell with cocktail and mignonette sauce - half dozen / dozen \$22/ \$44

Grace Seafood Tower

king crab legs, lobster tail, selection of oysters, jumbo prawns and chef's daily offerings \$149

Appetizers

Hawaiian Blue Prawns – charcoal grilled with scampi butter \$25

Beef Tenderloin Tartare – 2 year cheddar, dijonaise, capers, cherry bomb radish and tator tots \$18

Chicken Karaage – blistered shishito peppers, fermented chili, yuzu aioli and sesame \$17

Big Eye Tuna – Texas goat cheese, gala apple, pepitas and toasted pumpkin seed oil \$22

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 Style Clam Chowder – house bacon, celery root, pickled scallions and Yukon potato \$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. \$44 / \$51

Prime Strip 16oz. \$52

Prime Dry Aged Bone in Ribeye 20oz. \$61

Bacon Wrapped Stuffed Filet

aged cheddar and mushrooms \$46

Sauces

Béarnaise \$3

Chimichurri \$3

Espresso Horseradish \$3

Cognac Peppercorn Marrow \$3

44 Farms All Natural Beef

Filet 6oz. \$47

Toppings

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

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

Black Bass – Two Brooks Farm jasmine rice, shrimp etouffee, pickled sweet peppers and scallions \$41

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

Swordfish – Rhode Island black mussels, bok choy, winter squash and green curry broth \$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

Baby Bok Choy – Texas oyster mushrooms and salsa verde \$13

Smoked Potato Puree – olive oil poached sun burst tomatoes and cheddar \$11

Brussels Sprouts – apple cider glaze and gala apple \$13

Grilled Asparagus – chopped egg sauce and dehydrated mushroom crumble \$15