

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
- Regalis Caviar – sustainably raised Russian Platinum Osetra from Holland
served with toasted brioche, shaved egg, crème fraiche and chives \$125/oz.

Appetizers

- Royal Red Shrimp – smoked paprika, honey tangerines and saffron cream \$25
- Beef Tenderloin Tartare – 2 year cheddar, dijonnaise, capers, cherry bomb radish and tator tots \$18
- 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

- French Onion Soup – bruleed gruyere and emmenthaler cheese with toasted sourdough crouton \$17
- “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"> 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

<p>Brunch</p> <ul style="list-style-type: none"> “Eggs Benedict” – petite filet, lump crab, poached egg and béarnaise \$49 Pain Perdu – marinated Texas berries and Vermont maple syrup \$18 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 and Pasta

- Maine Diver Scallops – shallot potato cake and American caviar butter sauce \$42
- Red Snapper – 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

Starch and Vegetables

- Mac ‘n Cheese – caramelized sweet onions and anaheim peppers \$13
- Bacon Wrapped Onions – blue cheese vinaigrette \$12
- Romanesco – meyer lemon, crispy capers, aged parmesan \$12
- 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