

## Appetizers

- Selection of Oysters – served on half shell with cocktail and mignonette sauce - half dozen / dozen \$22/ \$44  
 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  
 Chicken Karaage – blistered shishito peppers, fermented chili, yuzu aioli and sesame \$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

## Salads

- “Toad in a Hole” – frisee, shaved asparagus, organic egg, bacon and truffle vinaigrette \$13  
 Baby Gem Lettuce – citrus roasted beets, cherry tomato, smoked blue cheese, white balsamic and crispy farro \$12

<p><b>Beef</b>                  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> <p><b>Sauces</b>                  Béarnaise \$3                  Chimichurri \$3                  Espresso Horseradish \$3                  Cognac Peppercorn Marrow \$3</p>	<p><b>44 Farms All Natural Beef</b>                  Filet 6oz. \$47</p> <p><b>Toppings</b>                  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</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 – 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 – 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  
 Pacific Halibut – English peas, baby carrots, morel mushrooms, potato gnocchi and preserved meyer lemon \$45

## 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  
 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  
 Texas Strawberry Crumble - marscapone scented frozen yogurt \$12

## 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