

Raw Bar

- Selection of Oysters – served on half shell with cocktail and mignonette sauce - half dozen / dozen \$26/ \$52
- Grace Seafood Tower – crab claws, lobster tail, selection of oysters, jumbo prawns and chef's daily offerings \$159
- Regalis Caviar – sustainably raised Russian Platinum Osetra from Holland
served with toasted brioche, shaved egg, crème fraiche and chives \$155/oz.

Appetizers

- Snow Crab and Shrimp Cocktail – remoulade sauce, gem lettuce and radish \$31
- Beef Tenderloin Tartare – pickled carrots, crispy farro, capers and basil \$18
- Crispy Fried Oysters – green tomato jam, bacon braised greens, creole butter and horseradish \$21
- Lamb Belly Dumplings – Szechuan peppercorns, black vinegar sauce and fresh herb salad \$17
- House Charcuterie – selection of cured and smoked meats with vegetable pickles and mustard \$21/\$31

Soup and Salads

- Potato and Spring Garlic Soup – pickled scallion, radish and basil \$15
- “Toad in a Hole” – frisee, shaved asparagus, organic egg, bacon and truffle vinaigrette \$14
- Baby Gem Lettuce – citrus roasted beets, cherry tomato, smoked blue cheese, white balsamic and crispy farro \$13

<p>Beef</p> <ul style="list-style-type: none"> Filet 8oz. / 10oz. \$51 / \$61 Prime Strip 16oz. \$66 Prime Dry Aged Bone in Ribeye 20oz. \$76 Bacon Wrapped Stuffed Filet aged cheddar and mushrooms \$49 <p>Sauces</p> <ul style="list-style-type: none"> Béarnaise \$5 Chimichurri \$5 Espresso Horseradish \$5 Cognac Peppercorn Marrow \$5 	<p>44 Farms All Natural Beef</p> <ul style="list-style-type: none"> Filet 6oz. \$49 <p>Toppings</p> <ul style="list-style-type: none"> Caramelized Red Onion and Mushrooms \$12 Butter Poached Maine Lobster \$31 Black Truffle Butter \$8 House Made Thick Cut Bacon \$14 American Artisan Blue Cheese \$6 Oscar – lump crab, asparagus and béarnaise \$31 Organic Egg – poached or fried \$5
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Fish, Pasta and Other Meats

- Maine Diver Scallops – shallot potato cake and American caviar butter sauce \$52
- Murray Cod – rock shrimp risotto, English peas and Lady Edison country ham \$44
- Rhode Island Fluke – brown butter béarnaise, Yukon potato, cucumber, capers, fava beans and saba \$43
- Windy Meadows Chicken – confit leg, thumbelina carrots, spring peas, smoked potato and black garlic jus \$33
- Colorado Rack of Lamb – romanesco, cauliflower puree, braised leg and golden raisin chutney \$79

<p>Brunch</p> <ul style="list-style-type: none"> Creole Style Benedict – rock shrimp, braised greens, pickled peppers, bearnaise and creole butter \$36 Pain Perdu – house bacon, Texas strawberries, marscapone and Whistle Pig syrup \$28 Jumbo Lump Crab Quiche – asparagus and gruyere cheese served with petite greens \$31 Beef Wellington – served with spring mushrooms, English peas and cognac peppercorn sauce \$57

Starch and Vegetables

- Mac ‘n Cheese – caramelized sweet onions and anaheim peppers \$13
- Bacon Wrapped Onions – blue cheese vinaigrette \$12
- Romanesco – Calabrian chili, toasted garlic and preserved lemon \$14
- Smoked Potato Puree – olive oil poached sun burst tomatoes and cheddar \$11
- Romano Beans – white soy sauce, sesame and yuzu \$13
- Peas and Carrots – horseradish and mint \$12