

**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
- 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

<p><b>Beef</b></p> <ul style="list-style-type: none"> <li>Filet 8oz. / 10oz. \$44 / \$51</li> <li>Prime Strip 16oz. \$52</li> <li>Prime Dry Aged Bone in Ribeye 20oz. \$61</li> <li>Bacon Wrapped Stuffed Filet aged cheddar and mushrooms \$46</li> </ul> <p><b>Sauces</b></p> <ul style="list-style-type: none"> <li>Béarnaise \$3</li> <li>Chimichurri \$3</li> <li>Espresso Horseradish \$3</li> <li>Cognac Peppercorn Marrow \$3</li> </ul>	<p><b>44 Farms All Natural Beef</b></p> <ul style="list-style-type: none"> <li>Filet 6oz. \$47</li> </ul> <p><b>Toppings</b></p> <ul style="list-style-type: none"> <li>White Alba Truffles 5 grams \$41</li> <li>Caramelized Red Onion and Mushrooms \$6</li> <li>Butter Poached Maine Lobster \$24</li> <li>Black Truffle Butter \$5</li> <li>House Made Thick Cut Bacon \$9</li> <li>American Artisan Blue Cheese \$4</li> <li>Oscar – lump crab, asparagus and béarnaise \$21</li> <li>Organic Egg – poached or fried \$3</li> </ul>
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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
- 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

**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**