



STARTERS

GRILLED DENVER LAMBS RIBS | 24
Goat Feta, Chimichurri, Cranberry Coulis

DIVER SCALLOPS | 34
Parsnip, Honeycrisp Apple, Smoked Lardons

DUCK CROQUETTES | 22
Confit Duck, Cranberry, Pickled Mustard Seed

PORK BELLY | 25
Braised Berkshire Pork Belly, Sweet Potato, Bourbon Glaze

SPICY AHI TUNA* | 22
Avocado Mash, Mango, Edamame, Sriracha Aioli, Black Garlic Soy

SOUPS & SALADS

FRENCH ONION SOUP | 12
Caramelized Onions, Brioche Crouton, Swiss & Gruyère Cheese

ROASTED BUTTERNUT BISQUE | 12
Butternut Squash, Crème Fraîche, Candied Pecans, Sage

CAESAR | 14
Romaine, Parmesan, Croutons, Caesar Dressing

BABY ICEBERG WEDGE SALAD | 14
Heirloom Tomatoes, House-Smoked Bacon, English Cucumber, Pickled Red Onion, Point Reyes Blue Cheese, Herb Dressing

CHEF'S PLATES

WAGYU SHORT RIB | 52
Snake Rivers Farm Braised Beef Wagyu Short Rib, Potato-Leek Purée, Broccolini, Carrot, Bordelaise

BLUE CHEESE-CRUSTED FILET MIGNON* 10oz | 78
Yukon Mashed Potatoes, Broccolini, Demi-Glace, Blue Cheese Crust

ALASKAN HALIBUT | 62
Celery Root Purée, Cipollini, Black Trumpet, Romanesco, Caviar Beurre Monté, Leek Ash

BERKSHIRE PORK CHOP | 50
Apple Cider Brine, Butternut Squash, Fennel, Caulilini, Honeycrisp Apple, Sage

BUCATINI AL BRASATO | 42
Beef Wagyu Short Rib, Sofrito, Pomodoro, Parmigiano Reggiano, Parsley, Extra Virgin Olive Oil

MOULARD DUCK | 48
Duck Breast, Confit Leg Pâté, Sweet Potato, Broccolini, Caulilini, Bigarade Demi-Glace

ANCHO CHILI BUTCHER'S STEAK 10oz | 60
Linz Hanger Steak, Chorizo & White Bean Risotto, Chimichurri, Salsa Criolla

KING TRUMPET MUSHROOM | 30
Celery Root, Caulilini, Beurre Monté, Hazelnut, Charred Leek Ash, Sage

MEATS BY LINZ BLACK ANGUS BEEF PROGRAM

DRY-AGED PRIME STEAKS

NEW YORK STRIP* 16oz | 88
PORTERHOUSE* 30oz | 160
BONELESS RIBEYE* 18oz | 98
COWBOY BONE-IN RIBEYE* 20oz | 84

WET-AGED STEAKS

FILET MIGNON* 8oz | 62 10oz | 72
CHIMI HANGER STEAK* 10oz | 45
A5 WAGYU STRIP | 115

SAUCES | 5

CANYON LAKE STEAK SAUCE TRUFFLE BÉARNAISE
CHIMICHURRI HORSERADISH CRÈME FRAÎCHE
DEMI-GLACE

ACCOMPANIMENTS

THREE U-10 SHRIMP | 14
BLUE CHEESE CRUST | 9
OSCAR | 25
TWO DIVER SCALLOP | 30

SIDE ITEMS

BRÛLÉED CREAMED CORN & HOUSE PORK BELLY | 14
YUKON MASHED POTATO | 12
DEMI WILD MUSHROOMS | 12
TRUFFLE FRENCH FRIES | 14
GARLIC-THYME INFUSED EVO, TRUFFLE OIL, SHAVED BLACK TRUFFLE, GRANA PADANO, PARSLEY
CHARRED BROCCOLINI & ROMESCO | 14
SEA SALT CRUSTED BAKED POTATO | 10

BROWN BUTTER CAULILINI | 14
TOASTED HAZELNUT, MEYER LEMON EVO
BRUSSELS SPROUTS | 14
CRANBERRY CARAMEL, SMOKED LARDONS
MAC-N-CHEESE | 12
CAVATAPPI, FONTINA & GRUYÈRE
ROASTED CARROTS | 14
WHIPPED GOAT FETA, POMEGRANATE MOLASSES, SPICED PISTACHIOS

*CONSUMER ADVISORY Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. An automatic 20% gratuity will be added to all checks for parties of eight (8) or more.