



Appetizers

Blue Point Oysters Half Dozen or Full Dozen	16/32
<i>Cocktail Sauce, Fresh Horseradish, Yuzo Kosho Mignonette</i>	
Hawaiian Poke	18
<i>Diced Salmon, Tuna, Yellowtail, Wakame, Mango, Ponzu, Lotus Chip</i>	
Wild American Shrimp	16
<i>Cocktail Sauce, Bok Choy Kimchee, Charred Lemon</i>	
Wonton Tuna Tacos	16
<i>Spicy Tuna, Avocado, Cucumber, Micro Cilantro</i>	
Seafood Plateau	38
<i>Blue Point Oysters, Wild American Shrimp, Poached Maine Lobster Tail, Dutch Harbor King Crab Legs, Green Lip Mussels</i>	
Jumbo Lump Crab Cake	14
<i>Peppadew Remoulade, Sweet Potato Chips, Micro Cilantro</i>	
Jackman Ranch Kobe Style Wagyu Carpaccio	24
<i>Arugula, Chioggia Beet, Roasted Garlic Oil, Maldon Sea Salt, Parmesan Reggiano, Caraway Cracker</i>	
Diver Scallops	14
<i>Purple Cauliflower Puree, Caramelized Brussel Sprouts, Nueske Bacon Chip, Opal Basil, Truffle Herb Butter</i>	
Short Rib Pot Roast	14
<i>Braised Arugula & Celery Root Gratin, Heirloom Carrot Puree, Red Pearl Onion Confit, Chanterelle Mushroom, Natural Jus</i>	
Artisanal Cheese	19
<i>Point Reyes Blue, Beemster Gouda, Bermuda Triangle, Belletoile Triple Cream Brie, Fig Preserve, Marcona Almond, Honeycomb, Crisp Baguette</i>	
<u>Soup & Salad</u>	
Roasted Butternut Squash Bisque	10
<i>Spiced Mascarpone, Smoked Pecans, Maple Gastrique, Sage</i>	
Garbanzo Cassoulet	13
<i>Rock Shrimp, Boar Sausage, Brioche & Gruyere Croutons, Saffron Tomato Broth</i>	
Organic Greens	10
<i>Cucumber, Organic Vegetables, Watermelon Radish, White Balsamic Vinaigrette</i>	
Caesar Salad	10
<i>Baby Romaine, House Made Dressing, Blue Corn Croutons, Reggiano Tuile, Tellicherry Pepper, White Anchovy</i>	
Beet Salad	12
<i>Spinach, Arugula, Bermuda Triangle, Granola Tuile, Tarragon Vinaigrette</i>	
Caprese	12
<i>Heirloom Tomato, Burrata, Extra Virgin Oil, Balsamic Reduction</i>	

Entrées

Naked Chicken	29
<i>Apple Celeriac Puree, Romanesco, Endive, Walnuts, Pink Peppercorn & Thyme Jus</i>	
Ora King Salmon	32
<i>Roasted Fingerling Potatoes, Caramelized Shallot & Dijon Vinaigrette, Brown Butter Haricot Vert, Nueske Bacon Lardons, Marcona Almonds, Dill Sauce Fleurette</i>	
Black Grouper	36
<i>Butternut Squash Risotto, Black Trumpet Mushrooms, Artichokes, Reggiano Nage</i>	
Halibut	34
<i>Wilted Watercress, Littleneck Clams, Toy Box Tomatoes, Sauvignon Blanc Scampi Butter</i>	
Ahi Tuna	34
<i>Coriander & Red Corn Crust, Okinawan Sweet Potato Puree, Chinese Broccoli, Rainbow Carrots, Miso Ginger Kabayaki, Micro Orchid</i>	
Pumpkin Gnocchi	24
<i>Thumbelina Carrots, Salt Roasted Cranberry, Fried Sage, Dark Butter Rum Buerre Blanc, Shaved Drunken Goat Cheese</i>	

From The Grill

*All Steaks & Chops Are Served With Organic Vegetables From Albert's Farm,
Havarti Potato Soufflé or Fingerling Potatoes, & Red Wine Jus
Our Steaks Are All-Natural From Harris Ranch*

Center Cut Filet	43
9 oz.	
New York Strip	38
14 oz.	
Cowboy Ribeye	54
24 oz.	
Braised Colorado Lamb Shank	49
<i>Creamy Heirloom Black Polenta, Spinach, Wild Mushrooms, Natural Jus</i>	
Duroc Pork Chops	32
<i>Bourbon Cider Glaze</i>	
Veal Tenderloin Medallions	42
<i>Sauce Au Poivre, Fried Sage</i>	
Butter Poached Lobster Entrée	44
Add a Side of Butter Poached Lobster	18

MANY ITEMS ON THIS MENU CONTAIN INGREDIENTS THAT ARE NOT LISTED; PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS BEFORE YOU PLACE YOUR ORDER. CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY RESULT IN AN INCREASE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS