



SHARE

ARTISAN BREADS | 9

selection of chef's house made artisan breads, hand crafted compound butters

SEARED AHI TUNA | 31

ginger butternut puree, fresno pepper infused aioli, peach puree, frisée

FILET MIGNON TARTARE | 33

usda prime filet mignon, shallot, capers cornichon, cured egg yolk, dijon emulsion, charred house made sourdough

BISON BONE MARROW | 24

pickled mustard seeds, whipped caramelized onion & boursin cheese, lemon rosemary red wine gastrique, chipotle pepper coulis, grilled bread

BRAISED OCTOPUS | 34

harissa yam puree, squash apricot gel, confit spanish onion

CRISPY APPLE SHISO PORK BELLY | 29

white marble farms, crisp apple, smoked beets pickled fennel, rum brown butter shiso caramel, micro cilantro

MISO GLAZED EGGPLANT | 23

sesame seed, miso glaze, fried garlic

PAO' FRA DIAVLO | 14

house made brazilian cheese bread, slightly spicy marinara dipping sauce

GREENS

THE WEDGE | 19

seasoned iceberg, crispy guanciale, heirloom cherry tomatoes, blackened red onions, gorgonzola vinaigrette

BUTTER LETTUCE | 19

"live" butter leaf lettuce, bing cherries, boursin cheese, toasted pinon, cherry port vinaigrette

APPLES & GREENS | 19

seasonal mixed greens, local granny smith apples shallot, heirloom tomato, gorgonzola dried local apple chips, sherry wine emulsion

SALAD ADD ON'S

GRILLED CHICKEN BREAST | 12

GRILLED JUMBO SHRIMP | 19

GRILED ATLANTIC SALMON | 23

SEARED AHI TUNA | 26

MAINS

CHICKEN CHOP MILANESE | 39

roasted exotic mushrooms, achiote rice, citrus coriander carrot coulis, tableside sherry mushroom cream sauce

CHEF'S FRESH CATCH OF THE DAY | MP

ask your server about our daily seafood special created by chef ka'ai

MAPLE LEAF FARMS DUCK BREAST | 47

roasted shallot parsnip puree, pickled blackberry, israeli cous cous, parsnip

DOUBLE BONE IN PORK LOIN CHOP | 57

montoya orchard apple cider cherry peppercorn brined, sous vide in local apple, butter & sage smoked white beans & bacon, red chili gastrique, wholegrain mustard chive potato

FILET MIGNON | 67

usda prime 6oz, cheddar jack whipped potato, greens, finishing sea salt, tableside guajillo bone marrow demi

CENTER CUT NY STRIP | 69

usda prime 12oz, white chocolate sweet potato masher, red chile oil, honey broccolini puree, grilled broccolini, confit spanish onion

CHOPHOUSE CUT | 89 (limited amount)

24oz bone-in prime rib, unique preparation, slow roasted & finished in a cast iron skillet, nm fungi local mushroom, hasselback potatoes rosemary herbed jus

MOUNTAIN FRESH | 36

zucchini, squash, sweet corn, tempura green chile, cipolini onion

ENTRÉE ADD ON'S

FRESH WATER LOBSTER TAIL | MP

GRILLED JUMBO SHRIMP | 19

GUAJILLO BONEMARROW DEMI | 7

SPLIT ENTREE PLATE CHARGE | 15

SIDES | 14

TEMPURA MUSHROOMS

GRILLED BROCCOLINI

HERBED HASSELBACK POTATOES

SAFFRON SWEET CORN RISOTTO

CHEDDAR JACK WHIPPED POTATOES

WHITE CHOCOLATE SWEET POTATO MASHER

PARTIES OF 6 GUESTS OR MORE ARE SUBJECT TO A 20% GRATUITY

**** NO SUBSTITUTIONS PLEASE ****

GLUTEN FREE VEGETARIAN *Many Items can be prepared Gluten Free – Please ask your Server *

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consuming raw or undercooked food or eggs may result in food borne illness. Menu is subject to change due to seasonal availability