

STARTERS

SOUP DU JOUR

CARROT SOUP

Roasted Baby Carrots, Orange Whipped Cream & Honey Drizzle

STRAWBERRY & RICOTTA SALAD

*Baby Greens, Pine Nuts & Sliced Apples,
Blood Orange & Apple Cider Vinaigrette*

CAESAR SALAD

*Chopped Romaine, Garlic Roasted Focaccia Croutons & Chef's Classic Caesar Dressing
Served in a Parmesan Cup*

TUNA CARPACCIO

*Thinly Pounded Ahi Tuna topped with Baby Arugula, Artichoke Hearts,
Red Onions & Tomatoes
Lemon-Thyme Vinaigrette*

FRIED GREEN TOMATO & BURRATA SALAD

*Pickled Garlic, Red Onion, Frisee
White Balsamic Vinaigrette*

SPRING VEGETABLES GNOCCHI

*Fava Beans, Ramps, Asparagus, Blistered Tomatoes
Arugula Pesto & Parmesan Froth*

FOIE GRAS TORCHON

*Rhubarb Puree, Spiced Plum Chutney, Toasted Brioche, Mache & Pistachios
Balsamic Drizzle*

OYSTERS ON THE HALF SHELL

Half Dozen Oysters with Traditional Garnish

ENTREES

ROASTED HALF CHICKEN

Mashed Potatoes, Asparagus & Herb Infused Gravy

FIVE SPICE CRUSTED DUCK BREAST

*Roasted Daikon Radish, Braised Endive & Fennel-Orange Slaw
Szechwan Peppercorn Sauce*

PAN ROASTED HALIBUT

Oven Dried Tomato, Zucchini Ribbons, Tomato Broth & Basil Oil

DOVER SOLE MEUNIERE

Classic Preparation Served with Rice Pilaf, Vegetable Medley & Brown Butter Sauce

ARTIC CHAR

Roasted Fingerling Potatoes, Sautéed Spinach & Sorrel Sauce

STEAK FRITES

*Grilled 12oz Prime NY Strip with Onion Rings, Parmesan Fries
Truffle Aioli*

COLORADO LAMB CHOPS

*Asparagus Puree, Puffed Wild Rice, White Asparagus, Morel Mushrooms,
Oven Dried Tomatoes & Lamb Jus*

GRILLED 8OZ FILET MIGNON

Baked Potato, Haricot Vert & Bearnaise Sauce

DESSERTS

STRAWBERRY SHORT CAKE

Vanilla Pound Cake, Fresh Whipped Cream & Macerated Strawberries

GOAT CHEESE CAKE

Granola Crust, Black Berry Gelée, Port Balsamic Reduction & Honey Drizzle

CHOCOLATE PANNA COTTA

Fresh Raspberry, Whipped Cream & White Chocolate Shavings

BERRIES & WHIPPED CREAM

SELECTION of ICE CREAM & SORBET



Weekly Dinner Specials

~ Starter ~

Vichyssoise Soup

Garnished With Smoked Salmon,
Chives & Crème Fraîche Drizzle

Tomato & Watermelon Salad

Baby Arugula, Pickled Jalapeno,
Shaved Ricotta Salata
Honey-Lime Vinaigrette

Soft Shell Crab Tempura

Miso Paste, Spiced Cucumber Noodles,
Pickled Carrots
Soy Ginger Orange Reduction

~ENTREE~

Seared Red Snapper

Grilled Pineapple Basmati Rice,
Fennel-Leek-Tomato Medley
Coconut Curry Sauce

Grilled Swordfish

Arugula Pesto, Roasted Artichoke,
Heart of Palm, Oven Roasted Tomato
Topped with Caper Parsley Butter



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