

## STARTERS

### SOUP DU JOUR

#### GAZPACHO SOUP

*Tequila-Lime Drizzle  
Crispy Tortilla Strips*

#### 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*

#### FRIED GREEN TOMATO & BURRATA SALAD

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

#### 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

*Smashed Red Bliss & Charred Green Beans  
Warm Bacon Vinaigrette*

### DOVER SOLE MEUNIERE

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

### ARCTIC 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

*Couscous & Roasted Vegetable Timbale  
Spiced Yogurt Drizzle*

### GRILLED 8OZ FILET MIGNON

*Baked Potato, Asparagus  
Bearnaise Sauce*

## DESSERTS

### TROPICAL FRUIT SALAD

*Mint, Lime Zest, Honey & Coconut Sorbet*

### KEY LIME PANNA COTTA

*Graham Cracker Crumble & Malibu infused Whipped Cream*

### CHOCOLATE MOUSSE

*Grilled Pineapple and Raspberry Sorbet*

### BERRIES & WHIPPED CREAM

### SELECTION of ICE CREAM & SORBET



## Weekly Dinner Specials

~ Starter ~

### Corn Bisque

Scallion, Micro Cilantro  
Red Pepper Drizzle

### Fig & Gorgonzola Salad

Shaved Prosciutto, Endive, Baby Arugula,  
Orange Segments, Toasted Almonds &  
Balsamic Drizzle

### Scallop Crudo

Blood Orange, Mache, Marcon Almonds, Shaved  
Fennel  
Extra Virgin Olive Oil

~ENTREE~

### Pan Roasted Halibut

Gazpacho Sauce, Cucumber Salad, Marinated  
Tomato, Roasted Peppers  
Balsamic Oil

### Stuffed Shrimp

Crab Meat Stuffed Shrimp, Basmati Rice,  
Fennel Slaw  
Orange Gastrique



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