

ENTRADA

RESTAURANT

Menu items subject to change

Starters

Rich Sherry Onion Soup \$15

gruyere, sourdough crouton

Crispy Bacon Wrapped Shrimp \$16

yum yum sauce, ginger carrot slaw, daikon salad

Wedge Salad \$13

baby tomatoes, point reye's blue cheese,
red onion, egg, sherry vinaigrette

Buffalo Carpaccio \$18

fried capers, grana, arugula, shallots,
truffle mustard, grilled bread

Roasted Forest Mushrooms \$16

herb whipped chevre, crispy polenta,
frisée, tomato jam

Composed

Salmon en Croute \$27

melted leeks, heirloom carrots, red wine gastrique

Coffee Crusted Lamb Chops \$44

parsnip mash, black garlic broccolini, pistachio demi

Crispy Half Chicken \$18

watercress salad, peach ketchup, chipotle aioli

Charred Ahi Tuna \$40

aromatic beluga lentils, grilled asparagus,
pickled saffron cucumbers

Roasted Spring Vegetable Bucatini \$17

smoked tomato ragout, spinach ricotta

Boards

16oz. Char-Grilled Center Cut Beef Tenderloin \$71

green chili bearnaise, tobacco onions

Agave Mustard Grilled Double Bone Pork Chop \$40

point reye's blue cheese, bordeaux cherries

Sage Grilled Venison Loin \$45

blackberry demi, corn salsa

20oz. Peach Wood Smoked Prime Rib \$63

horseradish cream, chunky mushroom steak sauce

Sides

Amaretto Creamed Spinach \$11

Black Garlic Broccolini \$10

Loaded Smoked Salmon Twice Baked Potato \$12

Crispy Frites, Chipotle Aioli \$9

Charred Heirloom Carrots, Red Wine Gastrique \$10

* These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.