

Appetizers



Heirloom Tomatoes & Burrata \$18

basil seed, summer truffle dressing

Mesclun Salad \$12

shaved radicchio, fennel, and champagne vinaigrette

Heart of Palm and Avocado \$16

lemon and chili oil

Caesar Salad \$18

roasted garlic and herb croutons

Cilantro Marinated Pork Belly \$17

cucumber, pickled carrot

Sea Salt and Pepper Grouper \$22

sweet and sour sauce

Fried Shishito Peppers \$12

served with lime



Spring Menu

Appetizers

Chili Salt Squid \$15
sambal mayonnaise

Green Beans & Avocado Salad \$17
roasted red pepper, seaweed, soy dressing

Watermelon & Lemon Feta \$16
baby tomatoes, purple shiso

Seafood Chowder \$24
clams, crab meat, lobster, fine herbs

Pan Roasted Scallops \$22
cashew-chili relish, red onion, pea tendril salad

Entrees

Herb Crusted Chilled Tuna \$36
red onion, avocado, mizuna salad, Worcestershire dressing

Roasted Grouper \$38
harissa, minted yogurt, sugar snap & radish salad, charred lemon dressing

Grilled Berkshire Pork Chop \$45
corn-jalapeño relish, satsuma dressing

Colorado Rack of Lamb \$48
sauteed purple cauliflower, fennel

by Christopher Rendell



Simply Grilled

From the Sea

Salmon \$28

Tuna \$32

Grouper \$34

Maine Lobster (MP)

Catch of the Day (MP)

King Crab (MP)

From the Land

½ Chicken \$28

Veal Tomahawk \$62

Butcher's Choice (MP)

Palm Marrow \$30

Pork Chop \$42

Rack of Lamb \$48

Entraña \$37

Filet Mignon \$42

Sauces

\$3

Mustard Hollandaise

Chimi Churri

Habanero Citrus Aioli

Citrus Butter

Cilantro Lime Aioli

On the Side

Truffle Fries \$16
rosemary and garlic

Yucca Fries \$12
cilantro and paprika

Cauliflower Purée \$15

Seasonal Vegetables \$13
grilled or steamed

Grilled Asparagus \$13
lemon and brown butter

Seasonal Sautéed Mushrooms \$18
brown butter

Toppings

Onion Marmalade \$5

Bacon Jam \$6

Gorgonzola \$6

Lobster Tail \$20

Caviar (MP)

A mandatory 18% service charge is added to your bill. For parties of 6 or more, a mandatory 20% service charge is added.

Raw Bar



Tuna Tartare \$19
avocado, champagne dressing

Scallop Ceviche \$22
habanero, chives, and citrus wasabi

Salmon Tiradito \$16
spicy soy

Coconut Marinated Snapper \$19
scallion, jalapeño, red pepper, crispy taro chips

Ceviche of the Day (MP)

Oysters
daily selection of East and West Coast
half a dozen (\$24)
or dozen (\$48)

Jumbo Stone Crab
per lb (MP)

King Crab
per lb (MP)

Jumbo Shrimp Cocktail
\$4 per piece

Lobster Cocktail
per lb (MP)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness