raw bar
fresh seafood tower
your choice of our chef’s selection of fresh shellfish from our raw bar including:

- colossal shrimp cocktail - bluepoint, eastern bay
- maine lobster cocktail - drawn butter, atomic horseradish

featuring prime steaks & chops
responsibly farmed and wet aged 28 days - hand cut in house by our master butcher:

- ny strip - (12oz) 44
- petite filet mignon - (8oz) 49
- bone-in filet mignon - (12oz) 58
- domestic wagyu filet - (8oz) limited availability  mp

salads

- roasted beet - goat cheese - pistachios

- chopped 12:
  - arugula - roasted red peppers - red onion
  - locally grown beet - romaine - parmesan

- steak knife BLT wedge 15:
  - baby iceberg - shallot's blue cheese (CA) - crispy bacon - grape tomato

- 44 caesar 14:
  - romaine - house made dressing - warm croutons

- superfood 14:
  - baby arugula - kale - radicchio - sunflower seeds - seasonal berries
  - goat cheese - champagne fig dressing

- heirloom tomato 15:
  - champagne vinegar - feta cubes - micro arugula - sea salt

- whipped potatoes 9:
  - yukon gold potatoes - sweet cream - butter - sea salt
  - loaded baked potato 13:
    - Wisconsin cheddar - bacon - chives - sour cream
  - chef moroni's potatoes 16:
    - caramelized onion - gouda - mozzarella
  - double baked truffle potato 22:
    - shaved black truffle - fontina - gouda cheese - awesome!

- kennebec fries 8:
  - celtic sea salt - truffle oil - shaved parmesan
- sautéed sweet corn 9:
  - cilantro - chopped parley
- crispy hasselback potato 13:
  - smoked sea salt - truffle butter - chive cream cheese sauce
- roasted brussels sprouts 13:
  - sea salt - crispy bacon - tractor
- creamed spinach 11:
  - chopped spinach - smoked garlic - arugula hearts - sweet cream

- fresh seafood

- our fresh fish is responsibly sourced from sustainable fisheries when available:

- shetland island salmon* 39
  - braised or spinach - scottish coast

- new bedford sea scallops* 45
  - lemon butter - sea salt - chardonnay

- maryland style lump crab cakes* 43
  - jumbo lump crab - old bay seasoning - buttered bread crumble

- chilean sea bass* 51
  - braised or spinach - chard - tartar sauce

- twin lobster tails 39 mp
  - broiled - drawn butter - paprika

- prime steakhouse meatloaf 37
  - rib-eye - filet mignon - pork - black truffle green peppercorn

- bone-in short rib 39
  - braised - black truffle green peppercorn

- tomahawk pork chop* 45
  - rosemary maple brine - all natural - red top farms

- whole colorado rack of lamb* mp
  - authentic colorado heritage lamb - mountain pale raised

- more than steak

- prime steakhouse meatballs 10 / 14
  - prime beef - wild game - pork

- crispy shrimp 16 / 22
  - sweet thai chili - garlic aioli

- fresh burrata 21:
  - tomato jam - smoked sea salt - pickled onion

- sautéed shrimp 22:
  - chardonnay - garlic - butter - paprika

- shishito peppers 10:
  - smoked sea salt - olive oil - shaved parmesan

- braised pork belly 14:
  - local honey - sweet thai chili

- rhode island calamari & shrimp 18:
  - baby arugula + kale - sriracha sunflower seeds - seasonal berries

- champagne vinaigrette - feta crumbles - micro arugula - sea salt

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