Artisanal Cheese

served alongside our honey harvested from the Gaylord Palms apiaries
seasonal jam, house lavosh and rosemary mixed nuts

Saint Angel Triple Cream Brie, Cypress Grove Humboldt Fog, Papillon Black Label Roquefort A.O.C.,

Carozzi Taleggio, Alta Langa La Tur, Beemster Gouda,

Manchego D.O.P., Cypress Grove Midnight Moon

TASTE OF THREE...24 TASTE OF SIX...36 ALL EIGHT...45
add **CHEF'S TASTING OF ARTISANAL CURED MEATS...36**
add **2OZ JAMÓN IBÉRICO CINCO JOTAS...25**

Appetizers & Soups

PORK BELLY 24
soft polenta, braised greens, huckleberry jam, IPA broth

JUMBO LUMP CRAB CAKE 29
fennel slaw, sea salt espuma, osetra caviar, gherkin aioli

BEEF WELLINGTON CANAPÉS* 32
filet mignon, mushroom duxelle, prosciutto, foie gras, osetra caviar

FRENCH ONION 16
garlic crouton, sherry, gruyère

JUMBO SHRIMP COCKTAIL (GF) 25
horseradish, lemon, cocktail sauce

MAINE LOBSTER BISQUE (GF) 19
lobster salad, horseradish crème fraîche

PAN-SEARED DIVER SCALLOPS (GF) 32
black lentil succotash, heirloom carrots, chimichurri butter

TOGARASHI SEARED BLUEFIN TUNA* 32
pickled shallots, fried capers, orange segments, wasabi crème fraîche, tamari vinaigrette

OYSTERS ROCKEFELLER 28
cold water oysters, artichokes, spinach, béarnaise

Chilled Shellfish Tower* for two 140

additional person 65

served with lemon, mignonette sauce, cocktail sauce and horseradish, jumbo shrimp, raw oysters, maine lobster, cedar key clams, pei mussels, snow crab claws

Salads

HEIRLOOM BEETS & TOMATOES (V)(GF) ..19
local stracciatella, candied pistachio, petite mesclun, lemon-sage vinaigrette

BABY GEM CAESAR. 17
herb-garlic croutons, parmigiano-reggiano

OLD HICKORY WEDGE (GF) 20
baby iceberg, prosciutto di parma, heirloom tomatoes, hearts of palm, bacon lardons, house smokey blue cheese dressing

Steaks

Linz Heritage USDA Prime Black Angus

8OZ. CENTER CUT FILET MIGNON* 74

16OZ. 45 DAY DRY AGED NY STRIP* 86

14OZ. NEW YORK STRIP* 72

18OZ. 45 DAY DRY AGED DELMONICO* 115

Specialty Butcher Cuts

48OZ. PRIME PORTERHOUSE* 170

14OZ. WESTHOLME FARMS BMS 9 WAGYU RIBEYE* 110

34OZ. PRIME TOMAHAWK RIBEYE* 172

TWO 6OZ. DOUBLE CUT COLORADO LAMB CHOPS* 68

Steak Enhancements

JUMBO LUMP CRAB OSCAR 19

SMOKEY BLUE CHEESE 6

BLACK TRUFFLE BUTTER 10

LOBSTER BEARNAISE 27

Sauces

Béarnaise, Au Poivre, O. H. Steak Sauce, Red Wine Demi-Glace, Chimichurri

Entrées

OVEN ROASTED CHILEAN SEABASS (GF)....54
cedar key clams, black rice, cioppino, tarragon pistou

HOUSE MADE AGNOLOTTI (V).....37
seasonal squash puree, romesco, house ricotta, white beech mushrooms

BONE-IN ORGANIC CHICKEN BREAST.....42
truffled parsnip puree, chanterelles, spoon bread, red eye demi-glace

Sides....16

AGED WHITE CHEDDAR MAC & CHEESE
add maine lobster +12

POTATOES AU GRATIN (V)

SAUTEED CREMINI MUSHROOMS (GF)
sherry, veal demi-glace

ARTICHOKE CREAMED SPINACH (V)
marcona almond bread crumb

YUKON GOLD POTATO PURÉE (GF, V)

RUSSET POTATO WEDGES (V)
truffle aioli, parmigiano reggiano

GRILLED JUMBO ASPARAGUS (GF, V)
black garlic butter, lemon

CRISPY BRUSSELS SPROUTS & CAULIFLOWER (V)
pralines, cranberries, citrus vinaigrette

CONSUMER ADVISORY

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have any concerns regarding food allergies or dietary preferences, please alert your server prior to ordering.

GF - Gluten-Friendly | V - Vegetarian | Menu subject to change.

Operations Charges: A taxable 20% Service Charge is added to parties of 6 or more and distributed entirely to service staff performing the service. A taxable 18% Staff Service Charge will be added to food and beverage prices on any walked or open tabs not closed at the time of service and will be distributed entirely to the employees providing the service. Gratuities not expected, but always appreciated. All prices are subject to applicable taxes, currently 7.5%.