



Executive Chef, Bobby Griffing

STARTERS

BREAD BOARD

Sourdough Loaf | House Whipped Butter | Sea Salt

4

50/50 FRENCH ONION SOUP

24-Hour Caramelized Red and Yellow Onions | Sourdough Toast | Swiss Provolone Melt

11

CHARCUTERIE BOARD

Serves 2 +

Prosciutto | Spanish Chorizo | Salami | Mortadella | Whole Grain Mustard | Marcona Almonds
Grapes | Fig Jam | Cornichons | Assorted Crackers

24

SLOW AND LOW

Oven Roasted Escargot | Smoked Green Chili Butter
Roasted Garlic | Crème Fraiche Toast Points

17

SHRIMP COCKTAIL

Chilled U12 Shrimp | Burnt Lime | Cocktail Sauce | Tartar Sauce | Wasabi Aioli

5 SHRIMP 20

9 SHRIMP 32

BEEF TWO WAYS

Steak Tartare | Pickled Red Onions | Caper Berries
Whole Grain Mustard | Quail Egg with Roasted Bone

23

BIG WEDGE

Classic Iceberg Wedge | Crispy Bacon | Baby Heirloom Tomato | Cracked Black Pepper
Chunky Blue Cheese Dressing | Organic Hard-Boiled Egg

15

WINTER ROCKET SALAD

Rocket Greens | Toasted Walnuts | Gorgonzola Cheese
Raspberry Walnut Vinaigrette | Raspberries

14

BEETS & BURRATA

Roasted Assorted Beets | Rocket Greens | Bull's Blood | Micro Chive | 4 oz. Fresh Burrata
Rosemary Honey Vinaigrette | Aged Balsamic | Beet Powder

17

CHEF SPECIALTIES

Wednesday, February 1st - Sunday, February 12th

Choice of Bread, Soup, House or Caesar Salad upon request

RAMEN

24-Hour Braised Pork Belly | Pork Broth | Bean Sprouts
Fish Cake | Nori | Marinated Egg

19

“BUTCHERS CUT”

Beck & Bulow Hanging Tender | Rock Shrimp White Bean Chili | Garlicky Spinach
Texas Onion Ring | Rocket Greens | Grilled Jumbo Shrimp | Red Chili Demi-Glace

48

RISOTTO

Oven Roasted Picked Chicken | Peas and Carrots Parmesan Risotto
Shaved Parmesan | Pea Tendrils

28

“NEW YORK BLUES”

Char Grilled 12 oz. CAB New York Strip | Country Ham Blue Cheese Cream | English Peas
Grilled Country Loaf | Shiitake Glaze

42

COLORADO LAMB EN CROUTE

Oven Roasted Spinach Pecan Duxelles in Puff Pastry | Champignon Mushrooms
Rosemary Mashed Potatoes | Hatch Red Chile Aged Mornay Sauce

44

SEARED AND SMOKED

Seared Ora King Salmon | Smoky Butternut Squash Puree | Garlicky Spinach
Chili Oil Pearls | Sexy Scallions | Saffron Aioli

42

TOFU RICE BOWL

Sesame Soy Seared Organic Tofu | Cucumber | Avocado | Pickled Carrot
Scallions | Sesame Ginger Spinach | Citrus Ponzu

19

Add **GRILLED SALMON 13**

BUTCHER’S BLOCK

Certified Black Angus Beef

CAB Choice		CAB Prime	
8 oz Filet	38	8 oz Filet	54
12 oz Ribeye	37	12 oz Ribeye	51
12 oz New York	36	12 oz New York	48