

## **Appetizers**

**Seasonal Oysters on the Half Shell**, Apple Mignonette, Caraway Crisps 18

**Iced Shellfish Platter**, (Minimum 2) 35 per person

**Citrus Marinated Prawn Cocktail**, Classic Cocktail Sauce 17

**American Wagyu Beef Carpaccio**, Hearts of Palm, Aged Balsamic 18

**Ahi Tuna Tartar**, Assorted Melon “Salsa”, Sea Salt Crisps 19

**Bibb lettuce**, Marinated Tomatoes, Crispy Shallots, Creamy Buttermilk Dressing 14

**Baby Iceberg Salad**, Spiced Shrimp, Pork Belly, Oregon Blue Cheese 16

**Chef Steve’s “Caesar Salad”**, Prosciutto Wrapped Romaine, Marinate Anchovies 16

**Buffalo Ricotta Tortellini**, Shaved Pecorino, Hazelnut Pesto 15

**Duo of Hudson Valley Foie Gras**, Chef’s Inspiration 25

**Roasted Corn Soup**, Maine Lobster and Pancetta 14

## **Main Course (all our beef is aged 28 days)**

**Takara Ranch Japanese Way Beef**, Market Price

**10 oz. Charcoal Grilled Filet Mignon** Roasted Shallot Jus 42

**20 oz. NY Shell Steak**, Caramelized Garlic Jus 45

**18 oz. Bone in Rib Eye**, Sweet Onion Jus 52

**16 oz. Thyme Basted Veal Chop**, Creamy Peppercorn Sauce 52

**Goat Cheese Crusted Colorado Lamb Loin**, Piperade, Rosemary Natural 49

**Melted Fontina Pork Tenderloin**, Cippolini Onions, Port Wine Reduction 37

**Lemon Infused Sonoma Chicken**, Golden Chanterelles, Organic Watercress 27

**Surf and Turf**, Roasted Maine Lobster & 8oz. Filet Mignon 57

**Stuffed Maine Lobster, Market Price**

**Oven Roasted Alaskan Halibut, Petit Artichokes, Sweet Basil 38**

**Togarashi Spiced Salmon, Sesame Scented Asian Salad, Ginger Natural 34**

## **Vegetables**

**Caramelized Baby Carrots 7**

**Wild Mushrooms 8**

**Trumpet Royal Mushroom 10**

**Asparagus, Citrus Sauce 9**

**Garlic Broccolini 7**

**Petit Squashes 7**

**Sautéed Spinach 7**

## **Starches**

**Truffle Baked Potato 13**

**CP Steak Fries 7**

**Yukon Gold Potato Puree 7**

**Parmesan Potato Gratin 10**

**Crispy Fingerling Potatoes 7**

**Buttermilk Onion Rings 7**

**Gruyere Cheese Gnocchi 8**

**Baked Potato 6**

## **Sauces**

**Peppercorn Natural 5**

**Cabernet Reduction 5**

**Creamy Horseradish 5**

**Classic Béarnaise 5**

**Blue Cheese Fondue on Steak 5**

### **Dessert Menu**

**Banana Waffle Ice Cream Sundae, Banana Baileys' and Vanilla Ice Cream, Almond Brittle 8.5**

**Warm Banana Bundt Cake Soaked in Butterscotch Sauce, Vanilla Ice Cream, Caramelized Bananas 8**

**Classic Vanilla Bean Crème Brulee, Lemon Mousse Filled Cannoli 8.5**

**Milk Chocolate Hazelnut Bombe, Hazelnut Crème Anglaise, Dark Chocolate Sauce, Candied Citrus 8**

**Warm Chocolate Peanut Butter Cake with Vanilla Ice Cream, Salted Milk Chocolate Peanut Butter Sauce, Toasted Marshmallow 9**

**Huckleberry Tart with Lemon Sour Cream Ice Cream, Sweet Cream, Candied Lemon 9**

**Selection of Ice Creams and Sorbets 6**

**Seasonal Berries, Sweet Cream or Crème Fraiche 10**

**Cheese Selection 12**