

SOUPS AND SALADS

Maine lobster bisque	14
Sweet corn chowder, rock shrimp, aromatic vegetables	12
Green and white asparagus salad, prosciutto di Parma, lemon aioli	14
Heirloom tomato, buffalo mozzarella, 50 year aged balsamic	14
Hearts of butter lettuce, haricots verts, roasted peppers, green goddess	12
Baby field greens, oven roasted tomatoes, sherry vinegar, extra virgin olive oil	10
Caesar salad, anchovy vinaigrette, parmesan crisps	12

APPETIZERS

Shrimp cocktail, lemon, cucumber, horseradish oil	17
Oysters on the half shell, east and west coast, 6 or 12	18 / 30
Jumbo lump crab cake, spinach leaves, saffron aioli	18
Pan seared king scallops, mango pico de gallo, cilantro pesto	20
Grilled lemon marinated shrimp	26

ENTREES

Grilled swordfish, rock shrimp, roasted corn, arugula, English peas	32
Alaskan halibut, braised fennel, rosemary, extra virgin olive oil	30
Roasted free range chicken breast, fingerling potatoes, spinach, morels, poultry jus	30
Maine lobster, steamed or grilled, 2 ^{1/2} or 5 lb. Drawn and orange tarragon butter	55 / 110

CHAR-GRILLED MEATS

New York strip steak, 16 ounce	44
Filet mignon, 9 ounce	39
Rib chop, 20 ounce	42
Colorado lamb chops	40
Wisconsin veal chop, 14 ounce	42

SIDES

Whipped Yukon gold potatoes	8
Country club crisp potatoes	9
French fried potatoes	7
Creamed spinach	9
Buttermilk onion rings	8
Woodland mushrooms	9