



SHARED PLATES

OYSTERS 10/19

*Sweet Petite Oysters
Traditional Mignonette
Cocktail Sauce*

TOGARASHI AHI 15

*Seared Ahi, Seaweed Salad
Sweet Soy Glaze*

TRUFFLE FRIES^{GF} 10

Parmesan, Thyme, Truffle Oil

CRISPY BRUSSELS^{GF/AVg} 14

SPROUTS
*Gorgonzola, Candied Pecans
Blackberry Reduction*

SALADS

CITRUS SALAD^{GF} 11

*Spinach, Arugula, Pistachios
Orange Segments, Drunk Goat Cheese
Citrus Vinaigrette*

SPRING GREENS^{GF} 10

*Seasonal Greens, Sugar Snap Peas
Radishes, Cucumbers, Toasted Almonds
Raspberry Vinaigrette*

CAESAR SALAD^{AGF} 10

*Romaine, Focaccia Croutons, Parmesan,
Club Made Caesar*

SEASONAL FEATURES

SEARED SEABASS ^{GF} 36

*Wild Rice Pilaf, Grilled Asparagus
Lemon Buree Blanc*

14oz 1855 ^{GF} 49
STRIP AU POIVRE

*Peppercorn Crusted, Mushroom Sauce au Poivre
Parmesan Truffle Fries*

HONEY DIJON ^{GF} 34
SALMON

*Farro, Sugar Snap Peas, Lemon
Arugula, Roasted Radishes*

CHICKEN ROULADE 27

*Rigatoni, Sun Dried Tomato Pesto
Crispy Prosciutto, Ricotta, Lemon Zest*

FROM THE GRILL

...your choice of one side and one sauce

6oz PRIME BEEF TENDERLOIN ^{GF} 43

8oz PRIME BEEF TENDERLOIN ^{GF} 49

16 oz CHATEL FARMS WAGYU RIBEYE ^{GF} 70

SAUCES & SIDES

SAUCES ^{GF}

*Cabernet Demi, Mushroom Sauce
Marrow Butter, Herb Garlic Butter*

VEGETABLES ^{GF}

*Crispy Brussels Sprouts, Asparagus
Bourbon Mushrooms*

STARCHES

*Smoked Gouda Mac & Cheese
Baked Potato*