



BEGINNING

PEI MUSSELS 12
bacon/ carrot/ celery/ onion

CHARCUTERIE 14
Chef's selection of cured meats & cheeses

BLUE LUMP CRAB CAKE 15
Hatch green chile & squash stuffed/pepitas & squash chutney

SEARED SCALLOPS 19
black garlic aioli/pistachio crumble/wilted spinach

MIDWAY

CREAM CORN CHOWDER 10
sour cream/ red chile oil/ green chile dusted popcorn

GREEK WEDGE 9
baby iceberg/baby heirloom tomatoes/cucumber/hardboiled egg
shaved red onion/feta/crispy bacon/ Greek vinaigrette

ROASTED BEET SALAD 10
roasted beets/mix greens/pear/root vegetables/baby heirloom tomatoes
toasted pepitas/ herbed goat cheese/ beet vinaigrette

BIEN SHUR CAESAR 10
Caesar dressing/romaine/croutons/prosciutto/parmesan chip/freshly ground black pepper

SIDES

Hickory & Mesquite Smoked Hatch green chile mac and cheese	8
Chef's Daily Vegetable Special	8
Risotto	8
Grilled asparagus	8
Roasted garlic mashed potatoes	8
Assorted mushrooms and onion in demi-glace	10
Hickory & Mesquite Smoked Decadent lobster mac and cheese	14

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE A MEDICAL CONDITION



MAIN PLATES

TOMAHAWK RIBEYE 28oz 68
charred tomato/grilled asparagus/ garlic mashed potatoes
* Prime grade Angus

PRIME RIB 14oz 36
garlic mashed potatoes/chef vegetable/natural au jus
*Certified Angus choice beef

FILET MIGNON 45
Pommes Duchesse/ mushroom & onion demi-glace/ herb compound butter
*Iowa premium prime grade beef

SURF & TURF 58
petite filet mignon/6oz Lobster tail/ hollandaise/crispy fingerling potato/carrots & haricot verts
*Iowa premium prime grade beef

PORK SCHNITZEL 24
mash potato/ garlic haricot verts/ mustard beurre blanc

RACK OF LAMB 40
couscous/ baby carrots/ red chile chimichurri

PRESERVED LEMON & HERB ROASTED CHICKEN 26
Hatch green chile risotto/ bok choy

SEA BASS 43
white wine & butter poached/ linguini/ braised leek cream/ crispy leeks/roasted garlic

CRISPY ATLANTIC SALMON 32
calabacitas/white wine sauce

PASTA POMODORO 22
tomato sauce/ asiago cheese/ toasted bread

RATATOUILLE PASTA 22
balsamic reduction/ basil oil

BUTCHER BOARD MP
Chefs weekly special creation, grilled or roasted to perfection

ACCOMPANIMENTS

Oscar style	ADD	12
Béarnaise/asparagus/blue lump crab		
Bleu cheese encrusted		4
Pepper crusted		4
Pan-Seared scallop	ADD	8
Jumbo shrimp	ADD	11
6oz lobster tail	ADD	26