



BEGINNING

PEI MUSSELS 12
bacon/ carrot/ celery/ onion

CHARCUTERIE 14
Chef's selection of cured meats & cheeses

BLUE LUMP GINGER CRAB CAKE 15
hot pickled mushrooms/red chile apricot gastrique

BIEN SHUR FILET BITES 15
bib lettuce/sweet chile vinaigrette/crispy won tons/pickled red onion

MIDWAY

HEIRLOOM TOMATO GAZPACHO 10
lime crema

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 ROMAINE 10
green goddess dressing/cucumbers/avocado/red radish/cROUTONS

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
Tobacco onions/cauliflower puree/ grilled asparagus
* Prime grade Angus

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

FILET MIGNON 45
potato aligot/ heirloom cherry tomato/arugula/shallots/red wine reduction
*Iowa premium prime grade beef

SURF & TURF 58
petite filet mignon/6oz Lobster tail/vanilla saffron hollandaisee/poached red potato, carrot, and red
pepper coulis
*Iowa premium prime grade beef

MAPLE LEAF FARMS DUCK BREAST 24
Grilled broccolini/red potatoes/ oyster mushrooms/ luxardo cherry demi glace

MUSTARD BRINED PORK LOIN 24
Warm mash potato salad/ corn/ heirloom tomato/ broccolini

RACK OF LAMB 40
pea puree/ baby carrots/ parsley quinoa fritters

PRESERVED LEMON & HERB ROASTED CHICKEN 26
Hatch green chile risotto/ chef veg

SEA BASS 43
Potato encrusted/bacon wrapped haricot verts/ brown butter burmonte

CRISPY ATLANTIC SALMON 32
Couscous/red bell/cucumber/arugula/asparagus/herbs/ smokey juniper broth

RATATOUILLE 22
Fried eggplant/ balsamic reduction/ basil oil

PAN SEARED SCALLOPS 36
hummus/ brussel sprouts/ bacon/ balsamic pearls/ red bell pepper

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