BEGINNING

PEI MUSSELS 14
Citrus Lemongrass Beer Broth/ Bacon

CHARCUTERIE 14
Chef’s Selection of Cured Meat & Cheese

BLUE LUMP CRAB CAKE 16
Black Bean/ Corn/ Green Chile/ Corn & Avocado Poblano Relish

TEQUILA POACHED SHRIMP COCKTAIL 14
Four jumbo shrimp and red Chile cocktail sauce, avocado, tortilla strips and fresh lime.

GRILLED FILET MIGNON SKEWERS 15
Red Chile Chimichurri/ Pickled Red Onion

FRIED DUCK LEGS 15
Sweet and Spicy Sauce/Soy Apple Slaw

FLATBREAD 13
Roasted Grape/Aged Gouda/Pickled Red Onion/Parsley/Green Chile Jelly

MIDWAY

FRENCH ONION SOUP 10

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/Baby Heirloom Tomatoes
Marcona Almonds/ Herb Cheese/ Beet Vinaigrette

BIEN SHUR ROMAINE 10
Cranberry Vinaigrette/ Apples/ Peppitas/ Sweet Potatoes

SIDES

Hickory & Mesquite Smoked NM green Chile mac and cheese with elbow macaroni 8
Chef’s Daily Vegetable Special 8
Sautéed Mushrooms 8
Crispy Potatoes 8
Grilled Jumbo asparagus 10
Hickory & Mesquite Smoked Decadent lobster mac and cheese with elbow macaroni 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

N.Y. STRIP 46
Fondue/ Red Potatoes/ Broccolini
Choice Angus

FILET MIGNON 46
Crispy Potatoes/ Sautee Chard/ Sun Dried Tomatoes/ Demi-Glace
Iowa Premium Prime Grade Beef

TOMAHAWK RIBEYE 68
Tobacco Onions/ Red Chile Chimichurri/ Grilled Asparagus
Midwest Prime Grade Angus

PORK TENDERLOIN 29
Hordny/ Red Chile/ Charred Yellow Onion/ Lime Wedge

RACK OF LAMB 44
Anise Ginger Consume/ Ginger Glazed Carrots/ Parsnip Puree

¾ ROASTED CHICKEN 28
Carrots/ Parsnips/ Red Onion/ Chard/ Curry Crème Sauce

CHILEAN SEA BASS 43
Roasted Root Vegetables/ Pan Jus

ATLANTIC SALMON 32
Black Tea Cured/ Mushroom Ragu/ Watercress

TORTELLINI 24
Herb Cheese/ Spinach/ Fennel/ Roasted Pearl Onions/ Smoke Broth

PAN SEARED SCALLOPS 36
Bacon & Shallot Carrot Puree/ Sautee Chard & Pecans/ Onion Chip

ACCOMPANIMENTS

OSCAR STYLE 12
Béarnaise/asparagus/blue lump crab
Bleu cheese encrusted 4
Pepper crusted au poivre 4
Pan-Seared scallop 8
Jumbo shrimp 11
8oz lobster tail 29
1oz seared foie gras 10
Split Plate Charge 5

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