

STARTERS

BLUE LUMP CRAB CAKES	25
sweet corn succotash, citrus aioli, preserved lemon, arugula, pickled red onion	
BLACK TIGER PRAWN COCKTAIL house-made bloody mary cocktail sauce, pickled vegetables	23
BIEN SHUR CAESAR SALAD candied bacon, baby romaine, baby heirloom tomatoes, herb croutons, parmigiano-reggiano cheese, anchovies	14
ROASTED BEET SALAD red & gold beets, candied pecans, farmer's market greens, mandarin oranges, balsamic vinaigrette, goat cheese	14
FRENCH ONION SOUP GRATINÉE caramelized onions, burgundy, beef broth, olive oil, toasted baguette, gruyere	14
ENTRÉES	
PAN SEARED CHILEAN SEA BASS saffron artichoke spinach risotto, chef's vegetables, lemon tarragon emulsion	55
JUMBO EAST COAST SEA SCALLOPS sweet corn risotto, chef's vegetables	49
FILET MIGNON sous vide iowa prime beef tenderloin, yukon smashed potatoes, chef's vegetables, bone marrow demi	52
TOMAHAWK RIBEYE STEAK 32oz yukon smashed potatoes, chef's vegetables, tumbleweed onions, 9 th floor cowboy butter	125



ENTRÉES

BLACK TIGER PRAWNS angel hair pasta, fresh basil, blistered tomatoes, chile flakes, lobster sherry cream sauce, parmigiano-reggiano cheese	46
COLORADO RACK OF LAMB roasted fingerling potatoes, chef's vegetables, port wine, fig demi	52
NINTH FLOOR FARMER'S MARKET roasted cauliflower, wild mushrooms, wilted spinach, blistered tomatoes, baby carrots, smashed fingerling potatoes, sweet corn purée	26
ADD ONS	
béarnaise 8 au poivre 8 two jumbo scallops 22 two black tiger prawns 22 forest mushrooms 8 truffle fries with parmesan cheese 8	
DESSERTS	
BANANA CAKE soaked in rum and layered with nutella mousse, cherry gel, brown butter ice cream, edible flowers, and brûléed bananas	10
S'MORES TART chocolate mousse, graham crust, toasted meringue, raspberry tuile, raspberry gel, fresh berries	12
MYER LEMON POT DE CRÈME lemon curd, meringue kisses, poppy seed quenelle, raspberry crunch, edible flowers	12