



BIEN SHUR
ROOFTOP RESTAURANT

STARTERS

9 th FLOOR WEDGE	16
butter lettuce, gorgonzola emulsion, red chile candied bacon, shallot, organic baby tomato, local tucumcari cheddar	
ROASTED CARROT ARUGULA SALAD	15
agave glazed organic carrots, toasted piñon, boursin, prickly pear vinaigrette	
BURRATA “CAPRESE”	15
heirloom tomato, chive oil, sherry reduction, honey granules, local honey	
BEEF CARPACCIO	20
prime iowa filet mignon, shallots, capers, dijon emulsion, dehydrated “chimichurri” arugula, roasted garlic crostini	
CREAMY BUTTERNUT SQUASH SOUP	15
crispy leeks, smoky pepitas, pistachio cream	

ENTRÉES

SEARED JUMBO EAST COAST SCALLOPS	60
calabacita risotto, sweet corn purée, sweet corn foam <i>pairs well with: A to Z, Chardonnay, Oregon</i>	
NORWEGIAN SALMON	40
israeli cous cous, roasted leeks, poblano leek crème <i>pairs well with: Hess Shirtail, Pinot Noir, North Coast California</i>	
PIÑON CRUSTED CHILEAN SEA BASS	69
tomatillo salsa verde, savory garlic orzo, shaved asparagus <i>pairs well with: Pierre Sparr, Pinot Gris, Alsace, France 2020</i>	
ROASTED CHICKEN	45
juniper peppercorn brined half chicken, herbed potato robuchon, organic carrots, chicken jus, watercress <i>pairs well with: Ott by Ott Rosé, Provence, France</i>	
IOWA PRIME FILET MIGNON	65
iowa prime beef tenderloin, herb butter, bone marrow demi-glacé, whipped potato, greens <i>pairs well with: Red Schooner Malbec by Caymus, Mendoza, Argentina Voyage 11</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition.



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ENTRÉES

32oz BEEF TOMAHAWK RIBEYE	149
tempura local oyster mushrooms, chive butter, local tucumcari cheddar whipped potato <i>pairs well with: Simi, Cabernet Sauvignon, Sonoma County, California</i>	
BECK & BULOW BISON NEW YORK STRIP	60
herbed fondant potatoes, grilled marinated broccolini, honey broccolini purée <i>pairs well with: DAOU Cabernet, Paso Robles, California</i>	
BECK & BULOW BONE IN ELK CHOP	95
baby hasselback potatoes, parsnip puree, root vegetables, blueberry rosemary demi-glacé <i>pairs well with: Cline, Ancient Vines, Red Blend, Sonoma County, California</i>	
ROASTED STUFFED EGGPLANT	39
sweet potato hash, cippolini onion, peppadew pepper, root vegetables, almond romesco <i>pairs well with: M by Billy and Mac, Cabernet Sauvignon, Paso Robles, California</i>	

ADD ONS

8oz lobster tail	45		two jumbo scallops	26
béarnaise	10		bone marrow demi-glaze	8
black truffle fries	11			

DESSERTS

MARJOLAINE JACONDE CAKE	12
jaconde cake layer, chocolate ganache, hazelnut butter, crunchy caramelized hazelnuts, french macaron. <i>pairs well with: Taylor Fladgate, Tawny Port 20yr, Portugal, Spain</i>	
RED CHILE WHITE CHOCOLATE MOUSSE	12
red chile white chocolate mousse, peach compote, vanilla bean glaze, mango pearls <i>pairs well with: Caposaldo, Prosecco, Italy</i>	
PASSION FRUIT COCONUT PANNA COTTA	12
passion fruit gel, prickly pear sponge cake, coconut crumble, grand marnier ice cream <i>pairs well with: Royal Tokaji, Red Label, Hungary</i>	

“As a chef I strive to deliver only the finest, freshest ingredients from local purveyors. Every dish is handcrafted with love from our kitchen to your plate. It is our pleasure to serve you.”
- Chef Dennis Escovedo