

classics

STARTERS

Sashimi Tuna & Oysters
cilantro-lime glaze, pineapple wasabi
15.

Beef Spring Rolls
spiced cucumber, soy caramel
9.

Portobello Napoleon
Boursin cheese, arugula, grilled flatbread,
balsamic reduction
9.

TABLESIDE PRESENTATION FOR TWO

Châteaubriand
Parmesan potato gratin, haricot verts,
Madeira and béarnaise sauces
32. per person

Bone-In Ribeye
cauliflower gratin
35. per person

Garlic & Herb-Rubbed Rack of Lamb
Parmesan potato gratin, haricot verts,
balsamic lamb reduction
38. per person

MAIN COURSE

Crisp Wasabi Tuna
edamame, shiitake mushrooms,
ginger-garlic glaze
30.

Beef Oscar
jumbo lump crab, asparagus,
crispy potatoes, béarnaise sauce
36.

Steak Diane
New York strip, wild mushrooms,
Gruyère potato fondue, truffle peppercorn cream
34

Smoked Salmon Wellington
duxelle, sautéed asparagus,
Gruyère potato fondue, mustard butter
26.

seasonal

STARTERS

Carolina Cup Oysters
green tomato-wasabi cocktail,
horseradish-lemon mignonette
1.5 each

Butternut Squash Soup
duck confit, maple ricotta, pumpkin seeds
10.

Roasted Beet Salad
Split Creek Farms goat cheese mousse,
hazelnuts, mache, red wine vinaigrette
10.

Chicken & Snails
celery root, Brussels sprouts,
lobster mushrooms
11.

MAIN COURSE

Fall Vegetable Risotto
butternut squash, leeks, cipollini onions,
lobster mushrooms, ricotta salatta
20.

Duo of Keegan-Filion Farm Chicken
bacon, collards, cheesy rice, maple-pecan glaze
25.

Braised Painted Hills Beef Short Ribs
celery root, roasted root vegetables,
red wine reduction
28.

Colorado Lamb Shoulder
squash, local arugula, cippolinis,
mustard vinaigrette
30.

Duo of Pork
collards, chanterelles,
sweet garlic, sage
28.

Grilled Dry Aged Ribeye
grilled sweet potatoes,
truffle-honey cream
40.