



DINNER ENTREES

Available from 4pm to 10pm Sun-Thurs | 4pm to 11pm Fri-Sat

Scottish Salmon	32
Bamboo Rice Snow Snap Peas Spicy Tomato Jam (G)	
Pappardelle Pasta	23
Truffle Oil Wild Mushrooms Shaved Parmesan Spinach Blistered Cherry Tomatoes Caramelized Onions Mornay	
Add Tenderloin Tips 10 Add Chicken 7	
Roasted Lamb Loin	38
Crusted with Herb Mix Israeli Cous-Cours with Goat Cheese Fig Demi-glace Roasted Bell Pepper (G)(**)	
Short Ribs	32
Mixed Vegetables Chive Mashed Potatoes Whole Hatch Green Chile Red Chile Demi-glace (G)	
Roasted Acorn	16
Green Chile Vegetable Hash Wild Exotic Mushrooms Bell Pepper Spinach Garlic Shallots House-made Marinara (G) (V)	
Braised Pork Shank	36
Sweet Potato Fingerling Mole Rojo Fried Brussel Sprouts Roasted Chile Dots (G)	
Venison Osso Bucco	43
Green Chile Mashed Potatoes Rosted Tri-Color Cauliflower Venison Butter Sauce (G)	
14oz Ribeye	43
Sweet Potao Wedges Sautéed Wild Mushrooms Tarragon Béarnaise	
9oz Filet	45
Vintage Potatoes Grilled Asparagus Charred Pear Demi-glace Grilled Jalapeño. (G)(**)	
Surf & Turf	58
6oz USDA Prime Filet Mignon 8oz Lobster Tail Chives Mashed Potatoes Grilled Broccolini Red Chile Demi-glace Lemon Beurre Blanc (G)	
Beef Tenderloin Medallions	35
Three Medallions topped with Foie Gras Mousse Sweet Potato Purée Green Beans	
Shrimp Scampi	32
Angel Hair Pasta Lemon Garlic Beurre Blanc Blistered Cherry Tomatoes Spinach Trio Herb Mix Garlic Toast Points (G)	
Chilean Sea Bass	48
Green Chile Risotto Spaghetti Squash Lemon Beurre Blanc (G)	
Seared Scallops	38
Braised Fennel and Mussel Cream Sauce Shallot Risotto Gremolata Roasted Bell Pepper (G)	
Sides	8
Mushrooms Asparagus with Balsamic Reduction Green Chile Risotto Chef's Vegetables Vintage Potatoes	

ADDITIONAL SIDES

Steak Companion	49
10oz Baked Cold Water Australian Lobster Drawn Butter Lemon	
Decadent Lobster Mac and Cheese	18
House-made Spaetzle Cheese Sauce	
Jumbo Lump Oscar Style	12
Sautéed Asparagus Béarnaise Sauce	
Foie Gras	21

DESSERTS

Triple Chocolate Cake	10
Fresh Berries Blueberry Coulis	
Crème Brûlée	10
House-made Whipped Cream Fresh Berries (G)	
Key Lime Pie	9
Candy Lime Wedge House-made Whipped Cream Lime Slices	
Tres Leches Cake	9
Cocoa Powder Espresso Cream Sauce	
Pineapple Cake	9
Warm Raspberry Coulis Vanilla Bean Ice Cream Fresh Berries	
Seasonal Cheesecake	9
House-made Apple Cobbler	9
Vanilla Ice Cream Citrus Caramel Sauce	

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Non-Closed Out Checks are Subject to a 20% Gratuity Charge