

# Spring Menu 2024

## PETROSSIAN CAVIAR

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Royal Baïka Caviar \$15 per bump

## APPETIZERS

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- Mousse de Poulet** \$16  
freshly made chicken liver pâté, chives, pickled grapes, red onion confit, tomato compote, grilled baguette (RGF)
- Mixed Green Salad** \$18  
tender lettuces, red and watermelon radishes, fresh herbs, Champagne vinaigrette (GF) (V)
- Grilled Octopus** \$19  
warm fingerling potato salad, fresh herbs, romesco, aioli (GF) (N)
- Kale Salad** \$17  
local curly kale, toasted bread crumbs, parmesan, pine nuts, olive oil and lemon (VG) (RV) (RGF)
- 12-Hour Roast Pork** \$17  
pork belly, hot honey drizzle, fennel-apple slaw (GF)
- Classic Onion Soup** \$19  
sweet onions, crouton, truffle, Gruyère cheese (RGF)
- Fried Calamari** \$16  
crispy calamari, spicy marinara, garlic aioli, parsley, lemon
- Rosemary Focaccia** \$14  
house-made focaccia, mixed olive tapenade (V)
- Selection of Cheese** choose three: \$22 or five: \$36  
Champignon Cambozola Black Label, Manchego, Mimolette, Brebrousse, Bucheron, fig jam, membrillo, baguette (VG) (RGF)

## SIMPLE GRILLS

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- Double Cut Pork Chop** \$42  
20oz bone-in all-natural Berkshire pork, whole-grain mustard sauce
- NY Strip Steak** \$54  
14oz USDA PRIME Creekstone Farms 90-day dry-aged  
*peppercorn sauce or chimichurri +\$3*
- Filet Mignon** \$54  
8oz USDA PRIME  
*peppercorn sauce or chimichurri +\$3*
- Wagyu Beef Cheeseburger** \$32  
10oz American Wagyu beef burger, Eli's Bakzery brioche bun, lettuce, tomato, extra sharp cheddar
- Colorado Rack of Lamb** \$58  
USDA PRIME domestic 1/2 rack of lamb chops, rosemary-merlot reduction

### SIDES \$8

french fries | yukon gold pomme purée | onion rings | sautéed mushrooms  
broccolini with roasted garlic | french baby carrots | creamed spinach

## ENTRÉES

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- Montauk Striper** \$40  
grilled filet of wild, line-caught, Long Island striped bass, pearl couscous with seasonal vegetables, sweet corn and red pepper salad, grilled lemon
- Mushroom Ragout** \$31  
chef's blend of mushrooms (hon-shimeji, oyster, shiitake, maitake, and porcini) in tomato sauce with thyme, fried polenta wedges, chevre (VG) (GF) (RV)
- Faroe Island Salmon** \$36  
organic filet of salmon, Yukon Gold pomme purée, thyme-roasted baby carrots, cipollinis, preserved lemon gremolata, beurre blanc (GF) (O)
- Provençal Ratatouille** \$30  
eggplant, zucchini, summer squash, tomatoes, sweet onion, fresh herbs, spicy Aleppo, chèvre, garlic bread (VG) (RV) (RGF)
- Buttermilk Fried Chicken** \$32  
Bell & Evans all-natural chicken, rosemary gravy, chili sauce, cornbread, coleslaw, hot honey butter

## DESSERTS

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- Strawberry Shortcake** \$12  
almond pound cake, fresh strawberries, lemony ricotta whipped cream (N)
- New York Cheesecake** \$12  
chocolate fudge, Nutella swirl (N)
- Mocha Pots de Crème** \$12  
Callebaut dark chocolate, espresso, whipped cream (GF)

### DETAILS

(VG) = Vegetarian (O) = Organic Meat (V) = Vegan (RV) = Vegan Option Available  
(GF) = Gluten Free (RGF) = Gluten Free Option Available (N) = Contains Nuts

**Pay in cash and save!** All menu prices listed are cash prices.

A 3.9% POS Technology Fee will be added to all checks when not paying in cash.  
20% gratuity will be added for parties of 6 or more