

Fall Menu 2024

PETROSSIAN CAVIAR

Royal Baika Caviar

\$15 per bump

APPETIZERS

Classic Onion Soup sweet onions, crouton, truffle, Gruyère cheese (RGF)	\$18
Mousse de Poulet freshly made chicken liver pâté, chives, pickled grapes, red onion confit, tomato compote, grilled baguette (RGF)	\$16
Mixed Green Salad tender lettuces, red and watermelon radishes, fresh herbs, Champagne vinaigrette (GF) (V)	\$18
Grilled Octopus warm fingerling potato salad, fresh herbs, romesco, aioli (GF) (N)	\$19
Crab Cake lump crab cake, shaved apple and fennel, remoulade	\$20
Kale Salad local curly kale, toasted bread crumbs, parmesan, pine nuts, olive oil and lemon (VG) (RV) (RGF)	\$17
12-Hour Roast Pork pork belly, apple-apricot mostarda, pickled mustard seeds	\$17
Fried Calamari crispy calamari, spicy marinara, garlic aioli, parsley, lemon	\$16
Rosemary Focaccia house-made focaccia, mixed olive tapenade (V)	\$14
Selection of Cheese Champignon Cambozola Black Label, Manchego, Mimolette, Brebirousse, Bucheron, fig jam, membrillo, baguette (VG) (RGF)	choose three: \$22 or five: \$36

ENTRÉES

Faroe Island Salmon organic filet of salmon, Yukon Gold pomme purée, thyme-roasted baby carrots, cipollinis, preserved lemon gremolata, beurre blanc (GF) (O)	\$36
Crispy Pork Chop Milanese style bone-in Berkshire pork chop, arugula, shaved fennel, pomegranate	\$32
Mushroom Ragout chef's blend of mushrooms (hon-shimeji, oyster, shiitake, maitake, and porcini) in tomato sauce with thyme, fried polenta wedges, chevre (VG) (GF) (RV)	\$31
Provençal Ratatouille eggplant, zucchini, summer squash, tomatoes, sweet onion, fresh herbs, spicy Aleppo, chèvre, garlic bread (VG) (RV) (RGF)	\$30
Buttermilk Fried Chicken Bell & Evans all-natural chicken, rosemary gravy, chili sauce, cornbread, coleslaw, hot honey butter	\$32

SIMPLE GRILLS

Whole Branzino whole grilled Tuscan Branzino, grilled lemon	\$38
Double Cut Pork Chop 20oz bone-in all-natural Berkshire pork, pork jus	\$42
NY Strip Steak 14oz USDA PRIME Creekstone Farms 90-day dry-aged peppercorn sauce or chimichurri +\$3	\$54
Filet Mignon 8oz USDA PRIME peppercorn sauce or chimichurri +\$3	\$54
Wagyu Beef Cheeseburger 10oz American Wagyu beef burger, Eli's Bakery brioche bun, lettuce, tomato, extra sharp cheddar	\$32
Colorado Rack of Lamb USDA PRIME domestic 1/2 rack of lamb chops, rosemary-merlot reduction	\$58

SIDES \$8

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

DESSERTS

Almond Pound Cake honey-Marsala glazed black mission figs, chai whipped cream (N)	\$12
New York Cheesecake chocolate fudge, Nutella swirl (N)	\$12
Mocha Pots de Crème Callebaut dark chocolate, espresso, whipped cream (GF)	\$12

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