

# Fall/Winter Menu 2024

## PETROSSIAN CAVIAR

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Royal Baika Caviar

\$15 per bump

## APPETIZERS

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- Classic Onion Soup** **\$18**  
sweet onions, crouton, truffle, Gruyère cheese (RGF)
- 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)
- Crab Cake** **\$20**  
lump crab cake, shaved apple and fennel, remoulade
- 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, apple-apricot chutney, pickled mustard seeds
- 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)

## ENTRÉES

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- Faroe Island Salmon** **\$36**  
organic filet of salmon, Yukon Gold pomme purée, thyme-roasted baby carrots, cipollinis, preserved lemon gremolata, beurre blanc (GF) (O)
- Crispy Pork Chop** **\$32**  
Milanese style bone-in Berkshire pork chop, arugula, shaved fennel, pomegranate
- 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)
- 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

## SIMPLE GRILLS

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- Whole Branzino** **\$38**  
whole grilled Tuscan Branzino, grilled lemon
- Double Cut Pork Chop** **\$42**  
20oz bone-in all-natural Berkshire pork, pork jus
- NY Strip Steak** **\$58**  
14oz USDA PRIME Creekstone Farms 30-day dry-aged peppercorn sauce or chimichurri +\$3
- Filet Mignon** **\$64**  
8oz USDA PRIME peppercorn sauce or chimichurri +\$3
- Wagyu Beef Cheeseburger** **\$32**  
10oz American Wagyu beef burger, Eli's Bakery 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

## DESSERTS

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- Almond Pound Cake** **\$12**  
honey-Marsala glazed black mission figs, chai 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