



By Executive Chef  
Carlos Jones

## STARTERS

### Corn Bread Service

*Served with Whipped Honey Butter*

9

### Smoked Trout Dip

*Crème Fraiche, Lemon, Dill, Chive oil, Grilled Crostini*

18

### Goat Cheese Al Forno

*Pomodoro, Garlic Crostini, Basil oil*

15

### Crispy Cauliflower

*Miso-Sesame Glaze, Sriracha Aioli*

9

### Beef Tartare

*Shallots, Herbs, Dijon, Capers, Quail Egg Yolk*

20

### Eggs on Eggs

*Fried Deviled Eggs with Smoked Trout Roe*

16

## SALADS & SOUP

*Add-On: Grilled Chicken | 9 Seared Salmon | 13 Blackened Shrimp | 15*

### House Salad | 12

*Mixed Greens, Heirloom Cherry Tomatoes, Cucumbers, Shaved Red Onion, Cheddar Cheese, Cornbread Croutons, Red Wine Vinaigrette*

### Golden Beet Salad | 12

*Mixed Greens, Roasted Golden Beets, Candied Pecans, Goat Cheese, White Balsamic Vinegar*

### Soup De Jour | 7

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

# DINNER

## Filet

*Rosemary Pommes Puree, Asparagus, Red Wine Bordelaise - 55*

## Steak Frites

*Served with Matre d' butter - 43*

## Braised Short Rib

*Tender beef, Texas style seasoning served with mash, tri-color baby carrots, and Jalapeno Chimichurri - 31*

## Coq Au Vin

*Chicken braised with red wine, lardons, mushrooms and pearl onions on top of herbed pommes puree and broccolini - 32*

## Mushroom & Truffle Risotto

*Mirepoix broth (Vegetarian) - 15*

## Boulettes Maison

*Wagyu meatballs, Tomato Sauce, Al dente pasta, Parmigiano, & basil - 28*

## Grilled Shrimp Pasta Primavera

*Lemon cream, asparagus, tomato, forest mushroom, roasted red peppers, parmesan - 40*

## Pan Seared Salmon

*Sweet potato, kale, forest mushrooms, roasted red peppers, cauliflower, whole grain Beurre Blanc - 40*

## Pan Seared Sea Scallops

*U-8 scallops, citrus caper risotto, teardrop peppers, micros - 52*

## Chilean Sea Bass

*Caviar Beurre Blanc, choice of side - MKT*

## Sides

*Rosemary Pommes Puree | 10   Roasted Vegetables | 10   Asparagus | 10  
Brussel Sprouts with Lardon & Balsamic Glaze | 12*

## Steak Add-Ons

*Caviar | 30   Blackened prawns | 15   Blue cheese | 8   Sauteed mushrooms | 12*

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# Late Night Menu

10:00-1:00 am Friday & Saturday

**Wagyu Smash Burger | 15**

**Fried Chicken Sandwich | 13**

*Smoked mozzarella, jalapeno chimichurri*

**Wagyu Empanaditas | 16**

*Char-grilled beef dog, spicy broth, scallions, bean sprouts,  
pickled egg*

**Truffle Fries| 8**

*Truffle oil, parmesan, parsley*

**Loaded Fries| 9**

*Cheddar, bacon, pickled red onion, jalapenos, ranch,  
chives*

**Plain Fries| 9**

Ask about nightly specials and sweets