

Raw Bar

✓ **PEEKYTOE CRAB COCKTAIL**
LECHE DE TIGRE . BREAKFAST RADISH
-20-

✓ **OYSTERS ON THE HALF**
PRICKLY PEAR MIGNONETTE . POP ROCKS
-24-

✓ **CHILLED JUMBO SHRIMP**
SMOKED TOMATO COCKTAIL SAUCE . CANDIED LEMON
-19-

Soups & Salads

LOADED POTATO VELOUTE
BACON . VERMONT CHEDDAR . SPRING ONION
-15-

LOBSTER PORRIDGE
CHIVE ESPUMA . LOBSTER MORSELS
-16-

CAESAR SALAD
GEM LETTUCE . HEIRLOOM CHERRY TOMATOES . SHAVED
PARMIGIANO REGGIANO . HOUSE DRESSING . CROUTONS
-17-

CHOPPED GREEK
GEM LETTUCE . HEIRLOOM CHERRY TOMATOES . SHAVED RED ONION . CUCUMBERS
MEDITERRANEAN OLIVES . FETA . RED WINE DRESSING
-16-

✓ **STEAKHOUSE WEDGE**
ICEBERG . BACON . OVEN DRIED TOMATO . RED ONION . BLEU CHEESE
-17-

Small Plates

BUTTERMILK CRISPY CALAMARI
MARINARA . SWEET CHILI SAUCE
-18-

✓ **AHI TUNA TARTARE**
AVOCADO MOUSSE . MANGO JAM . CITRUS CUCUMBER . ENOKI MUSHROOM SALAD . TARO CHIPS
-18-

FIRECRACKER SHRIMP
SWEET CHILI MAYO . PURPLE DAIKON SLAW . PINEAPPLE RELISH . SCALLIONS
-18-

CRUNCHY CAULIFLOWER
TOGARASHI . SCALLIONS . SPICY LYCHEE SAUCE
-15-

✓ **GRILLED OCTOPUS**
PASSION FRUIT VINAIGRETTE . BLACK INK . SHAVED RED ONIONS . CILANTRO
-22-

CANDIED NUESKE'S BACON
GREEN APPLE SLAW . ELDERFLOWER AIOLI . MICRO VIOLAS
-20-

LOBSTER MAC 'N' CHEESE
COLD WATER LOBSTER . CAVATAPPI . HERB CRUMB
-16-

MINI MAINE LOBSTER ROLLS
MEYER LEMON AIOLI . SIGNATURE SPICE . DRAWN BUTTER
-24-

PETITE FILET MIGNON
BUTTERED POMMES PURÉE . GRILLED ASPARAGUS . BORDELAISE SAUCE
-27-

CRISPY CHICKEN SLIDERS
CRUNCHY SLAW . HOT CHERRY PEPPER GLAZE
-15-

FILET MIGNON SLIDERS
GOUDA CHEESE . CRISPY SHALLOTS . WATERCRESS . H1 STEAK SAUCE
-22-

THE CLUB BURGER
100Z POLO BLEND . VERMONT CHEDDAR . BACON . CARAMELIZED ONION
BABY ARUGULA . HORSERADISH AIOLI . BRIOCHE BUN
-22-

DARRYL HARMON
CULINARY DIRECTOR

House Specialties

✓ LANCASTER SEMI-BONELESS CHICKEN

SMASHED FINGERLING POTATOES . SAUTÉED KALE . HERB TOMATO EMULSION
-29-

✓ KING SALMON

SMOOTH BROWN BUTTER PARSNIP . BRUSSELS SPROUT PETALS .
GRANNY SMITH APPLE . MIZUNA . HERBED MUSTARD SAUCE
-36-

✓ SCALLOPS A LA PLANCHA

CAULIFLOWER CLOUD . SWEET PEA EMULSION . LOCAL WILD MUSHROOMS
-44-

PAN ROASTED HALIBUT

HEIRLOOM TOMATO CONFIT . SILKY PERUVIAN POTATO . CITRUS BEURRE BLANC
-45-

JURGIELEWICZ DUCK BREAST

HEIRLOOM CARROT PURÉE . BRAISED LEEKS
BABY MACHE SALAD . LOCAL BLUEBERRY GASTRIQUE
-32-

COLORADO RACK OF LAMB

BUTTERED POMMES PURÉE . WATERCRESS . SPEARMINT MARMALADE
-65-

✓ KUROBUTA PORK CHOP MILANESE

BABY ARUGULA . SHAVED PARMIGIANA REGGIANO . SOUR ORANGE REDUCTION
-42-

Signature Steaks

- ALL STEAKS SERVED WITH PICKLED ROOT SALAD & H-1 STEAK SAUCE -

✓ 6OZ FILET MIGNON

-39-

✓ 9OZ FILET MIGNON

-49-

✓ 12OZ NEW YORK STRIP

-44-

✓ 16OZ NEW YORK STRIP

-49-

✓ 32OZ PORTERHOUSE FOR TWO -85-

Enhancements

✓ BLACK TRUFFLE BEURRE MONTÉ

-4-

✓ PEEKYTOE CRAB OSCAR

-20-

✓ BORDELAISE SAUCE

-4-

Accessories

✓ STEAK FRIES

-10-

✓ BUTTERED POMMES PURÉE

-10-

✓ GRILLED ASPARAGUS

-10-

✓ CREAMED SPINACH

-10-

✓ EXOTIC WILD MUSHROOMS

-10-

✓ AU GRATIN POTATOES

-10-

✓ - GLUTEN FREE

✓ - VEGAN