



## MAINS

### SURF & TURF \$52

8oz. prime filet with black truffle butter, veal-demi glaze, seared U-10 scallops, saffron crema, potato mash, pan-roasted asparagus

### GRILLED PRIME RIBEYE \$46

USDA Prime ribeye seasoned with our house Revel Rub, sous-vide, then grilled and topped with veal demi-glaze. Served with potato mash, brussels with bacon, and creamy horseradish sauce

### PRIME FILET \$45

8oz prime beef filet mignon with black truffle butter and veal demi-glaze. Served with choice of two sides

### SEARED SALMON \$29

Fresh flown-in Chilean salmon, parmesan crema, fresh micro-herbs, and choice of two sides

### TUSCAN CHICKEN PASTA \$22

Penne with grilled chicken, artichokes, tomatoes, fresh spinach, parmesan crema, balsamic glaze, and garlic toast

### BRAISED SHORT RIBS \$36

Prime long-bone short-ribs braised in red wine, shallots, garlic, and house demi-glaze. Served with choice of two sides

### SEARED SCALLOPS \$38

U-10 scallops, Spanish saffron crema, saffron risotto, pan-roasted asparagus, micro-herbs

### DUCK BREAST \$28

Pan-seared duck breast with red-wine reduction, mascarpone polenta, and haricot vert

### PORK OSSO BUCCO \$32

Braised pork shank with mushrooms, bacon, red wine, garlic, and pork jus. Served with potato mash and brussels with bacon

### LAMB \$36

Sous-vide and pan-roasted lamb rack with lamb demi-glaze, parsnip, pea puree, and roasted asparagus

### FISH SPECIAL MKT

Fresh fish flown-in weekly, ask your server for details.

## STARTERS

### DUCK WINGS \$11

Maple Leaf Farms duck wings tossed in house made spicy asian glaze with sesame seeds

### SHRIMP AND ARTICHOKE DIP \$12

Red shrimp and grilled artichokes with mascarpone cheese, aged parmesan, crispy panko, and fresh citrus. Served with house-fried tortilla chips

### ARANCINI DI RISO \$8

House risotto stuffed with fresh mozzarella and aged parmesan, fried in crispy panko and served with parmesan crema and fig balsamic glaze

### PESTO PIEROGI \$8

Fresh pasta stuffed with potato mash and seared in brown butter, tossed in pesto, and finished with balsamic glaze

### HOUSE SALAD \$5

Heritage greens with fresh tomatoes, English cucumber, parmesan, red onion, and choice of house-made ranch or white balsamic Italian dressing

## SIDES

### RISOTTO \$5

Creamy risotto made with house chicken stock and parmigiana reggiano

### POTATO MASH \$4

Our creamy Yukon gold mashed potatoes

### POLENTA \$5

Made with house chicken stock and finished with mascarpone and aged parmesan

### ROASTED ASPARAGUS \$4

Fresh asparagus, roasted with aged olive oil and fresh citrus zest

### BRUSSELS WITH BACON \$5

Fresh Brussel sprouts roasted and sautéed with apple bacon

### HARICOT VERT \$4

Sautéed French green beans

### BATTERED FRIES \$4

Crispy battered russet fries

### HOUSE TORTILLA CHIPS \$4

House-fried flour tortilla chips

KINDLY SCAN FOR DETAILS ON OUR  
WEEKLY SPECIALS





## SIGNATURE COCKTAILS

PLEASE ALLOW TIME FOR OUR CRAFT COCKTAILS. WE TAKE PRIDE IN EVERY DRINK WE PREPARE. THANK YOU!

### NEW YORK SOUR

Makers Mark, Lemon Juice, Simple Syrup, Egg White, Wine Float. \*House Favorite\*

\$15

### MERCURY

SelvaRey Coconut Rum, Giffard Pineapple liqueur, Lime juice, Simple Syrup, Topped with Soda

\$14

### DEVIL WENT DOWN TO GEORGIA

Avion Silver Tequila, Giffard Peach Liqueur, Cayenne Pepper, Triple Sec, Lime Juice, Simple Syrup

\$15

### SMOKE SIGNALS

Casamigos Mezcal Tequila, Giffard Crème de Violette Liqueur, Giffard Peach Liqueur, Grapefruit Juice, Brown Sugar Syrup, Lemon Juice, Egg White

\$18

### BLUEBERRY HILL

Stellum Bourbon, Giffard Peach Liqueur, House-made Blueberry Syrup, Lime Juice, Fresh Basil

\$15

### HONEY POT

Woodford Reserve Bourbon, Giffard Apricot Liqueur, House-made Honey Syrup, Lemon Juice, Lemon Pepper bitters

\$15

### SUMMER BUZZ

Rocktown Vodka, Giffard Passion Fruit Liqueur, House-made Strawberry Syrup, Lime Juice, Topped with Soda and Lime Zest

\$14

### TRIPLE CROWN

Our take on Classic Mint Julip. Woodford Bourbon, House-made Blackberry Mint Syrup, Lemon Juice, Simple Syrup, Egg White

\$15

### EVERYTHING'S GREEN

Rocktown Vodka, Midori Melon Liqueur, Lime Juice, Simple Syrup, Muddled Fresh Basil, Cucumber, and Black Peppercorns

\$15

### MIDSUMMER

Hendrix Gin, Giffard Lichi-li Liqueur, Giffard Ginger Liqueur, House-made Rosewater, House-made Lavender Syrup, Lemon Juice

\$16



## DESSERTS

### CHERRY GALETTE

House puff pastry, cherry compote with fresh citrus, raspberry coulis, fig glaze, amaretto mousse

\$11

### DARK CHOCOLATE ESPRESSO MOUSSE

House-made dark chocolate mousse, mascarpone whipped cream, imported espresso, shaved chocolate, fresh berries, and fresh mint

\$8

### BLUEBERRY LEMON CAKE

Layered Italian Crème cake with fresh blueberries and mixed berry compote

\$8



ASK YOUR SERVER ABOUT  
OUR ROTATING CRAFT  
BEER SELECTION

## BOTTLED BEERS

BOULEVARD SPACE GAMPER

\$6

FOUNDER ALL DAY IPA

\$5

WILD LITTLE THING - HIBISCUS  
SOUR

\$6

BUD LIGHT

\$4

BUDWEISER

\$4

COORS LIGHT

\$4

CORONA PREMIER

\$5

MICHELOB ULTRA

\$4

