

Spring Summer Menu

To Start

Greens

Zucchini, Tomato, Cucumber, Shallots,
Olive Oil Rosemary Garlic Vinaigrette **12**

Shrimp Salad

Marie Rose Sauce, Roasted Pineapple, Romaine, Local Tomatoes, Peas **19**

Seared Ahi

Greens, Tomato, Avocado, Lemon Miso, Radish **21**

Beef Carpaccio

Shaved Rare Certified Angus Beef Tenderloin, Manzanilla Olives, Caper Berries,
Shallots, Juniper Pepper

Cold Pressed E.V. Olive Oil **18**

Warm Mozzarella

Local Tomatoes, Mozzarella, Pistachio Dust, Basil **18**

To Follow

Roasted Free Range Chicken

Potato Puree, Mushroom Demi, Spaghetti Squash **37**

Certified Angus Prime New York Strip

Gorgonzola Gratin Potato, Asparagus **52**

South Arctic Salmon

Soft Sun-Dried Tomato, Mascarpone Polenta, Grilled Zucchini, Herbed Butter
35

Backstrap Of Elk

Fondant Potato, Braised Vegetables, Honey Demi **60**

Crispy Braised Ranchero Pork Shoulder

Cilantro, Homini, Ranchero Broth **33**

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL
CONDITIONS***