

**** Menu available for full take-out in addition to dine-in ****

First

Yellowfin Tuna Poké

with Crispy Nori, Guacamole, Macadamia Nuts and Mango-Sriracha Aioli *
18

Beef Tartare

with House Made Chips, Sunny Side Up Quail Egg, Pickled Okra and Truffle Aioli *
18

Grilled Spanish Octopus

with Sautéed Romanesco, Marble Potato-Tomato Sauté, Almonds and Pepper Puree
20

Wild Mushroom Soup

with Sherry Vinegar, Focaccia Croutons and Truffle Oil
14

Roasted Butternut Squash Soup

with Crème Fraîche, Sage and Pumpkin Oil
13

Caesar Salad

with Grana Padano Frico, Fried Capers and Sun Dried Tomato Croutons
12

Roasted Beet Salad

with Pickled Cauliflower, Pecans, Goat Cheese Croquet and Orange Vinaigrette
16

Poached Pear Salad

with Crispy Prosciutto, Spiced Walnuts, Gorgonzola, Pomegranate and Fig Vinaigrette
17

Duck Confit Pizza

with Butternut Squash, Caramelized Onions, Pomegranate Seeds and Reduced Balsamic
20

Chef Selection of House Artisan Cheeses

30

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Main

Veal Scaloppini

with Angel Hair 'Caprese', Asparagus, Lemon Beurre Fondue and Veal Reduction
38

Organic Atlantic Salmon

with Broccolini-Spinach-Oven Dried Tomato-Cavatelli Pasta Sauté
37

Colorado Chicken

with Prosciutto Wrapped Asparagus, Garlic Mashies and Wild Mushroom Marsala
36

Braised Short Rib

with Mushroom-Arugula-Cipollini Onion Fettuccine and Boursin Cheese
38

Sunflower Crusted Chilean Sea Bass

with White Bean Chili Hummus, Asparagus and Cucumber Salsa
42

Filet Mignon and Lobster Tail Duo

with Twice Baked Potato and Creamed Spinach *
49

Corn Crusted Rocky Mountain Trout

with Gnocchi-Poblano-Tomato-Chorizo Sauté and Chipotle Aioli
36

Sesame Crusted Yellowfin Tuna

with Crispy Sushi Rice Cakes, Bok Choy, Shitake and Carrot Ginger Broth
40

'CAB' Ribeye

with Sweet Potato Gratin, Brown Butter Brussels Sprouts and Dried Cherries *
48

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FINISH 12

Charles' Hot Sticky Toffee Pudding Cake

Myers's Rum Sauce and Whipped Cream

South Florida Key Lime Pie

Whipped Cream and Blueberry Compote

Warm Flourless Chocolate Cake

Caramel Popcorn and Whipped Cream

SIDES

House Made Truffle Fries 8

Grilled or Steamed Asparagus 8

Grilled Broccolini 8

Brown Butter Brussels Sprouts 8

Creamed Spinach 8

Prosciutto Wrapped Asparagus 9

Sweet Potato Gratin 9

Cavatelli Mac & Cheese 10

Chef de Cuisine Santos Macias

Sous Chef Joel Paula

Pastry Chef Charles Broschinsky

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