

*First*

**Yellowfin Tuna Poké-Rock Shrimp Tower with Crispy Nori, Avocado, Cucumber and Mango Vinaigrette \***  
24

**Beef Tartare with House Made Chips, Sunny Side Up Quail Egg, Cornichons and Truffle Aioli \***  
22

**Grilled Spanish Octopus with Potato-Chorizo-Cauliflower Sauté and Almond Romesco**  
20

**Roasted Butternut Squash Soup with Crème Fraîche, Pepitas and Pumpkin Oil**  
14

**French Onion Soup Au Fromage with Focaccia Croutons**  
15

**Caesar Salad with Grana Padano Frico, Fried Capers and Sun Dried Tomato Croutons**  
14

**Roasted Beet & Gnocchi Salad with Arugula, Asparagus, Shaved Midnight Moon and Truffle Vinaigrette**  
17

**Poached Pear Salad with Crispy Prosciutto, Spiced Pecans, Dried Cherries and White Balsamic**  
15

**Duck Confit Pizza with Butternut Squash, Caramelized Onions, Dried Figs and Reduced Balsamic**  
24

**Vine Ripened Tomato & Fresh Mozzarella Pizza with Pine Nut-Basil Pesto and Reduced Balsamic**  
22

**Chef Selection of House Artisan Cheeses**  
34

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

*\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy. In addition, we cannot guarantee that food allergens will not be transferred through accidental cross-contact.*

## *Main*

### **Veal Scalopini**

with Angel Hair 'Caprese', Asparagus, Lemon Beurre Fondue and Veal Reduction  
40

### **Organic Atlantic Salmon**

with Artichoke-Broccolini-Tomato-Gnocchi Sauté and Roasted Beet Puree  
40

### **Agave Glazed Pork Chop**

with Sweet Potato Mash, Brussels Sprouts and Apple-Jalapeno Relish  
44

### **Chilean Sea Bass**

with Rock Shrimp-Fingerling Potatoes, Sugar Snap Peas and Lobster Beurre Blanc  
46

### **Colorado Chicken**

with Sweet Potato Gratin, Grilled Broccolini and Tomato Chutney  
38

### **Braised Short Rib**

with Creamy Polenta, Sautéed Parsnip-Carrot Medley and Boursin Cheese  
38

### **Filet Mignon and Lobster Duo**

with Creamed Spinach and Twice Baked Potato \*  
56

### **Blue Corn Crusted Rocky Mountain Trout**

with Brown Butter Couscous, Cauliflower and Red Pepper Coulis  
38

### **Sesame Crusted Yellowfin Tuna**

with Udon Noodle-Mushroom Broth, Shrimp Spring Rolls and Sweet Soy \*  
46

### **Maple Leaf Farms Duck Breast**

with Carrot-Bean-Farro Fried Rice and Five Spice Pear Compote  
42

### **'CAB' Ribeye**

with Grilled Asparagus, Tortilla Strips and Chimichurri \*  
58

### **Seasonal Vegetable "Pappardelle"**

38

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

*\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy. In addition, we cannot guarantee that food allergens will not be transferred through accidental cross-contact.*

## FINISH 12

**Charles' Hot Sticky Toffee Pudding Cake**  
Myers's Rum Sauce and Whipped Cream

**Old Fashioned Apple Pie**  
Vanilla Bean Ice Cream and Caramel Sauce

**Raspberry Lemon Chiffon Cake**  
Lemon Mousse and Raspberry Coulis

**Warm Flourless Chocolate Cake**  
Caramel Popcorn and Vanilla Bean Ice Cream

**South Florida Key Lime Pie**  
Whipped Cream and Blueberry Compote

**Vanilla Bean Crème Brûlée**  
Berry Pâte de Fruit

**Freshly Turned Trio of Ice Creams or Sorbets**  
Daily Selections

**Chef's Selection of Artisan Cheeses**  
Crostini, Dried Fruit and Assorted Nuts

**34**

**Dessert Sampler**

**25**

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

*\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness  
Before placing your order, please inform your server if a person in your party has a food allergy. In addition, we cannot guarantee that food allergens will not be transferred through accidental cross-contact.*

## SIDES

- House Made Truffle Fries 9**  
**Grilled or Steamed Asparagus 9**  
**Three Bean Sauté 9**  
**Grilled or Steamed Broccolini 9**  
**Polenta Cake 10**  
**Yukon Gold Potato Gratin 10**  
**Twice Baked Potato 11**  
**Rock Shrimp-Corn Succotash 12**
- 

**Chef de Cuisine Santos Macias**  
**Sous Chef Joel Paula**  
**Pastry Chef Charles Broschinsky**

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

*\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness  
Before placing your order, please inform your server if a person in your party has a food allergy. In addition, we cannot guarantee that food allergens will not be transferred through accidental cross-contact.*