

**** MENU AVAILABLE FOR FULL TAKE-OUT IN ADDITION TO DINE-IN ****

FIRST

Yellowfin Tuna Poké-Rock Shrimp Tower

with Crispy Nori, Avocado, Mango and Wasabi Aioli *
22

Beef Tartare

with House Made Chips, Sunny Side Up Quail Egg, Pickled Okra and Truffle Aioli *
22

Grilled Spanish Octopus

with Tomato-Gnocchi-Chorizo-Sweet Corn Sauté and Arugula Chimichurri
20

Black Bean Soup

with Crispy Bacon, Tortilla Strips and Garlic Chili Oil
14

Heirloom Tomato and Passion Fruit Gazpacho

with Jalapeño Cucumber Sorbet and Watermelon Radish
15

Caesar Salad

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

Crispy Beet Salad

with Pickled Cauliflower, Orange Wedges, Walnuts, Goat Cheese and White Balsamic
17

Summer Berry Salad

with Candied Crispy Prosciutto and Raspberry Vinaigrette
18

Heirloom Tomato & Fresh Mozzarella Pizza

with Pine Nut-Basil Pesto and Reduced Balsamic
22

Chef Selection of House Artisan Cheeses

32

**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.*



Summer 2021^{SEP}
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MAIN

Veal Scaloppini

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

Organic Atlantic Salmon

with Brown Butter Couscous, Artichoke Sauté and Tomato Puree
40

Colorado Chicken

with Garlic Whipped Potatoes, English Pea Sauté and Carrot-Fennel Relish
38

Agave Glazed Pork Chop

with Potato Latkes, Three Bean Sauté, Apple Chutney and Celeriac Puree
42

Alaskan Halibut

with Rock Shrimp-Corn Succotash, Potato Gnocchi and Fava Beans
46

Filet Mignon and Short Rib Duo

with Potato Gratin and Grilled Corn/Heirloom Tomato/Mozzarella *
52

Blue Corn Crusted Rocky Mountain Trout

with Polenta Cake, Broccoli and Pickled Cauliflower Relish
38

Wasabi-Pea Crusted Yellowfin Tuna

with Sushi Rice Cakes, Grilled Asian Cabbage and Mushroom Medley *
42

Braised Pork Belly Tostada

with Purple Cabbage Slaw, Pico de Gallo and Tomatillo Sauce
36

'CAB' Ribeye

with House Made Truffle Fries and Grilled Asparagus *
55

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FINISH

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

Grilled or Steamed Asparagus

Three Bean Sauté

Grilled or Steamed Broccolini

Polenta Cake

Yukon Gold Potato Gratin

Rock Shrimp-Corn Succotash

Chef Santos Macias; Chef Joel Paula; Pastry Chef Charles Broschinsky

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