

**** 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 Tostada
with Corn-Pepper-Kale-Potato Salad and Lemon Aioli
20

Wild Mushroom Soup
with Sherry Vinegar, Focaccia Croutons and Truffle Oil
14

Heirloom Tomato and Passion Fruit Gazpacho
with Jalapeño Cucumber Sorbet and Watermelon Radish

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

Roasted Beet Salad
with Pickled Cauliflower, Walnuts, Goat Cheese Croquet and Orange Vinaigrette
16

Baby Arugula "Greek" Salad
with Olives, Feta, English Cucumbers, Sunflower Seeds and Watermelon
17

Heirloom Tomato & Fresh Mozzarella Pizza
with Pine Nut-Basil Pesto and Reduced Balsamic
20

Chef Selection of House Artisan Cheeses

**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.*

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Main

Veal Scaloppini

with Angel Hair 'Caprese', Asparagus, Lemon Beurre Fondue and Veal Reduction
37

Organic Atlantic Salmon

with Cavatelli-Pancetta-Mushroom Sauté and Sweet Corn Bisque
36

Bacon Wrapped Colorado Chicken

with Sweet Potato Hash, Haricot Vert and Pineapple-Jicama Salsa
36

Alaskan Halibut

with Rock Shrimp-Corn Succotash, House Made Gnocchi and Fava Beans
42

Filet Mignon and Lobster Tail Duo

with Potato Gratin and Grilled Corn/Heirloom Tomato/Mozzarella *
47

Corn Crusted Rocky Mountain Trout

with Polenta Cake, Grilled Broccolini, Chick Pea Salad and Tomatillo
36

Miso Seared Scallops

with Coconut Black Rice Risotto and Brussels Sprouts-Mushroom-Baby Corn Sauté
38

'CAB' Ribeye

with Twice Baked Potato Raviolis, Gruyere Fondue and Grilled Portobello *
48

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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

Warm Palisade Peach Crepes
Vanilla Bean Ice Cream

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

30

Dessert Sampler

25

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SIDES

House Made Truffle Fries 8

Grilled or Steamed Asparagus 8

Haricot Vert 8

Brown Butter Brussels Sprouts 8

Coconut Black Rice Risotto 9

Smoked Gouda Potato Gratin 9

Rock Shrimp-Corn Succotash 10

Executive Chef Scott Ofsanko

Chef de Cuisine Santos Macias

Sous Chef Joel Paula

Pastry Chef Charles Broschinsky