



APPETIZERS

ARTISAN CHEESES

Four selections, honeycomb, candied walnuts, crostini - **\$18**

CHARCUTERIE

Parma prosciutto, duck salami, palamora chorizo, whole grain mustard cream, cornichons, pickled shishito peppers ala minute - **\$18**

OYSTERS ON THE HALF SHELL

Red wine mignonette, cocktail sauce, lemon **\$16 (Half Dozen) - \$30 (One Dozen)**

CRUDITÉ

Seasonal local vegetables, blue cheese aioli & lemon vinaigrette - **\$14**

ROASTED BONE MARROW

With bordelaise, pickled red onions, crostini - **\$18**

SHRIMP COCKTAIL

Chef's house-made cocktail sauce - **\$15**

CLASSIC STEAK TARTARE

Prime filet of beef, whole grain mustard cream, capers, cornichons, chives red onion, tabasco, parsley, olive oil, farm fresh egg, crostini - **\$26**

SALADS

GREENSLEEVES SALAD

Hydro Boston lettuce, parmesan, candied walnuts, apples, celery root, watermelon radish, cherry tomatoes, crispy shallots, sherry vinaigrette - **\$12**

CLASSIC CAESAR

Romain, parmesan, elephant garlic, croutons, cracked black pepper, Caesar dressing - **\$12**

ROASTED HEIRLOOM BABY BEETS

Citrus & cardamom whipped goat cheese, candied pistachios, oranges, micro arugula, horseradish vinaigrette - **\$15**

*Add airline chicken breast - **\$8**

SOUPS

SOUP DE JOUR

Chefs seasonal selection of the day - **\$8**



MEATS

Proud partnership with Rocker Bros Meat & Provision Inc. sourcing prime steaks and chops from Colorado

Petite Filet - 6oz	\$36
Filet Mignon - 10oz	\$44
Wagyu Flat Iron 9oz	\$38
Prime New York - 12oz	\$42
Bone-in Ribeye- 20oz	\$56
Porterhouse - 20oz	\$52
Porterhouse- 40oz (share)	\$85
30-Day Dry Aged Tomahawk - 40oz (share)	\$95

CHEF'S CREATIONS

BORDEAUX BRAISED SHORT RIB

Pee wee potatoes, wild mushroom, Cipollini onions, natural au jus - **\$28**

BONE-IN PORK LOIN

Cumin braised savoy cabbage, caramelized brandied apple, bourbon maple jus - **\$42**

HALF FREE RANGE ROASTED CHICKEN (please allow 25 minutes for roasting)

Asparagus, roasted garlic and thyme jus - **\$32**

CLAMS FRITES

Chablis, saffron, garlic, cream, shallots - **\$14**

STEELHEAD SALMON TROUT

Israeli couscous salad, cherry tomatoes, cucumber, yuzu emulsion - **\$31**

STRIPED BASS

Brown butter roasted, baby summer squash, lemon caper butter jus - **\$39**

SEARED RARE SCALLOPS

Ratatouille, smoked paprika, parsley, lemon emulsion - **\$26**

HOUSE SAUCES

Red Wine Bordelaise **\$3**/ Blue Cheese Demi Glaze **\$3**/ Cracked Black Pepper Jus **\$3**

Truffle Demi Glaze **\$5**



STARCHES

MASHED POTATOES

Caramelized onion mashed potato - \$7 / Roasted garlic mashed potato - \$6 / Traditional mashed potato - \$5

POMMES FRITES

Pommes Frites w/ black garlic - \$8 / Pommes Frites w/ truffle - \$8 / Traditional Pommes Frites - \$6

WHITE TRUFFLE MAC N' CHEESE

Macaroni, white truffle oil, black truffles - \$12

VEGETABLES

SAUTÉED SPINACH

Extra virgin olive oil, shallots & fresh lemon juice - \$9

CHARRED BROCCOLINI

Lemon, sea salt & cracked black pepper - \$11

WILD MUSHROOMS

Cremini, Portobello, Button sautéed garlic, herbs, sherry bourbon - \$11

CRISPY BRUSSELS SPROUTS

Maple vinaigrette, pistachios, pickled Fresno peppers, fresh cilantro & fine herbs - \$14

(contains fish allergens)

ASPARAGUS

Smoked sea salt & cracked black pepper - \$11

DESSERTS & COFFEE

CHOCOLATE – COFFEE BAR & MOUSSE

dark chocolate mousse, espresso ganache, whipped mascarpone & chocolate chips - \$12

GREENSLEEVES CREAM CAKE

Balance of flan and New York cheesecake, walnuts, caramel & fresh berries - \$13

BAKED BRIE

With apricot chutney - \$16

ROMPOPE GELATO

Butter pound cake crumbles & anise biscotti - \$11

COFFEE - \$4 ESPRESSO - \$5 CAPPUCINO - \$7 LATTE - \$7 HOT TEA - \$5