

STARTERS

SONORAN SHRIMP AND POLENTA 26

Ancho Marinated Shrimp | Chorizo Infused Polenta | Agave Ale Reduction | Marinated Tomatoes

WILD MUSHROOM ARANCINI 18

Tartufo Bianchetto | Sauce Arrabiata

BURRATA 21

Panzanella Salad | Spicy Apple Compote

BEET HUMMUS 16

Crispy Quinoa | Roasted Cauliflower | Queen Creek Olive Oil | Grilled Noble Bread

***CHARRED WAGYU** 42

Parmesan Tuille | Soft Boiled Egg | Blackberry | Arugula

KALUGA CAVIAR 120

Onion Bellini | Sea Salt Chips | Egg salad | Chive Crème Fraiche

CHARRED OCTOPUS 19

Blueberry Vinaigrette | Spicy Tomato Jam | Frisée | Olive Soil

SALADS

ROASTED BEET 16

Shaved Fennel | Orange | Crows Dairy Goat Cheese | Arugula | Candied Pecans | Cranberry Orange Dressing

CUTINO MISO CAESAR 14

Baby Red Romaine | Bacon Fat Halloumi Croutons | Pecorino Romano

HEIRLOOM TOMATO CARPACCIO 14

Pistachio Crumble | Orange Vinaigrette | Avocado | Manchego Cheese | Herbs

ENTREES

BRAISED SHORT RIB 28

Caramelized Onion | Roasted Tomato | Horseradish Mash | Sauce Albufera | Heirloom Carrots

***STEAK FRITES** 32

Beachwood Mushrooms | Garlic and White Truffle Frites

***FILET OSCAR** 55

Blue Crab Mash | Sauce Bearnaise | Grilled Asparagus Points

PAN SEARED GAME HEN 32

Saffron Cous Cous | Black Truffle Demi | Three Sister Composition | Wilted Greens

***FILET MIGNON** 46

Potato Puree | Balsamic Confit Shallots | Roasted Tomato | Heirloom Carrots | Sauce Demi

SEARED SCALLOPS 42

Sunchoke Puree | Roasted Root Vegetables | Gremolata

CAST IRON HALIBUT 40

Braised Chili Fennel | Corn and Bacon Succotash | Fresh Herbs

CEDAR ROASTED SALMON 38

Crab Relish | Warm Fingerling Salad

SIDES

HEIRLOOM CARROTS 14

Bacon Corn Relish

GRILLED ASPARAGUS 16

Caramelized Onions | Bacon Butter

BLUE CHEESE MAC 14

Buttered Bread Crumbs

BRUSSEL SPROUTS 12

Chorizo | Goat Cheese | Fig Reduction

MASHED AU GRATIN 16

Buttermilk | Aged Parmesan | Tartufo Bianchetto