

BEGINNINGS

SHRIMP COCKTAIL

Horseradish Cocktail Sauce

24

BUT TERNUT SOUA SH SOUP

Butternut Squash | Pumpkin Seeds | Crème Fraîche

14

CIELO BRUSSELS SPROUTS

Crispy Brussels Sprouts | Pork Belly | Cotija Pomegranate Molasses

17

CHARCUTER IE

Assorted Meats & Cheeses
Fig Jam | Marinated Olives | Dried Fruit | Crostini

28

*LAMB LOLLIPOPS GF

Grilled Lamb Chops | Roasted Potatoes | Mint Chimichurri 27

*ATLANTIC SALMON TARTARE

Dill | Red Onion | Cucumber | Lemon Oil | Fresh Grated Horseradish Kettle Chips

26

FROM THE GARDEN

CAE SAR

Romaine | Parmesan | Caesar dressing

BEETS THREE WAYS

Roasted Red, Pickled Golden & Shaved Candy Cane Beets Red Onion | Wild Arugula | Drunken Goat Cheese | Balsamic 17

WHITE WINE POACHED PEAR

Baby Spinach | Radish | Spiced Walnuts | Gorgonzola English Cucumber | Sherry Vinaigrette

*Add a Protein to Your Salad Skirt Steak 14 | Salmon 16 | Shrimp 16 | Chicken Breast 8

FOR TWO 28 oz. Tomahawk steak, seasoned and cooked to

*TOMAHAWK EXPERIENCE

28 oz. Tomahawk steak, seasoned and cooked to your liking. Complemented by a variety of delectable sides.

28 oz. Tomahawk Steak | Family-Size Caesar Salad Two Sides | Dessert to Share

FEATURES

*BRISKET BURGER

Lettuce | Tomato | Onion | Pickle Choice of Fries or Sweet Potato Tots

24

*FILET OF BEEF

Roasted Fingerling Potatoes | Charred Asparagus | Blistered Tomato |
Demi

53

*CHILEAN SEA BASS

Parsnip Purée | Blistered Green Beans | Salsa Verde | Parsnip Chips

BRAISED SHORT RIB

Potato Purée | Roasted Carrots | Sautéed Wild Mushrooms 42

RISOT TO

Wild Mushrooms | Parmesan

*SALMON

Spinach | Wild Mushrooms | Lemon | White Wine Beurre Blanc \$34\$

HALF CHICKEN

Tomato Confit | Chicken Jus | Bell Pepper | Piperade Roasted Potatoes

34

SID ES

Glazed Heirloom Carrots | Charred Asparagus | French Fries Sautéed Wild Mushrooms | Parsnip Purée | Potato Purée 8 Each