

Dinner

STARTERS / SHAREABLES

Chef's Soup Du Jour | 10

Roasted Beet Salad^{GF} | 15

beets, candied ancho chile pistachios, arugula, truffle garlic hummus, pickled mustard seeds homemade lemon grain mustard vinaigrette

Sweet Fire Shrimp^{GF} | 13

warm green chickpea puree, fried garbanzo beans, togarashi salsa vert

Fried Brussels | 12

braised cabbage, pomegranate, toasted walnuts. bacon vinaigrette

Roasted Buffalo Cauliflower | 13

Roast cauliflower puree, Korean chilli buffalo sauce, lemon juice, micro greens

Smashed Potatoes^{GF} | 12

parmesan, sour cream, Hong Kong scallions
Add Chimichurri + 2

Butter Lettuce Salad^{GF} | 15

pickled fresno, red wine vinegar simple syrup, bacon, whipped goat cheese, pickled basil seed, confit garlic vinaigrette

Calamari | 12

pepperoncini, rémoulade and arrabiata sauce

Spinach Dip w/ Pita Chips | 12

fresh toasted pita with zattar spice

House Salad | 10

mixed greens, cucumbers, tomatoes, shaved radishes, carrots

Charred Whole Little Gem Caesar | 12

shaved parmesan, house made Caesar dressing, croutons

SIGNATURE DISHES

Lamb Chops | 50

dry rubbed rack of lamb, stewed tomatoes, coconut kobucha squash puree, sauteed fingerling potatoes, mint chimichurri

Cured Icelandic Char | 28

corn risotto, roasted corn w/truffle oil, topped with bread crumbs and micro-greens

Roasted Statler Chicken Breast^{GF} | 24

whipped potatoes, grilled asparagus and herb jus

Grilled Corvina Sea Bass | 28

honey rosemary carrot puree, farro, crispy farro, lobster demi glace

Short Rib Chimichurri | 45

horseradish polenta, mint chimichurri, beer jus, roasted root vegetable medley

Dijon Herb Crusted Berkshire

Bone In Loin Chop | 45

on Japanese sweet potato puree, poblano succotash, apple tarragon jus

STEAKS À LA CARTE

6oz Filet^{GF} - USDA Choice | 32

12oz KC Strip^{GF} - USDA Prime | 34

8oz Filet^{GF} - USDA Choice | 41

14oz Ribeye^{GF} - USDA Prime | 45

PASTA DISHES

Add Proteins: grilled chicken 5, salmon or shrimp 9 • GF pasta available

Bucatini Carbonara Pasta | 20

cream sauce, parmesan, pancetta, peas, chicken
Sub: shrimp +9

Pasta Alla Checca | 24

bucatini pasta, sweet basil, blistered cherry tomatoes, confit garlic puree

Pappardelle Bolognese* | 28

beef and pork ragout, carrots, celery, onion, cream, butter, fresh shaved parmesan

Lobster Linguini | 50

corn succotash, lobster bisque, charred tomato, lobster butter

HANDHELDS

Choice of side | Substitute: Beef Burger for a Beyond Burger No Additional Cost | GF bun available

Classic Cheeseburger* | 16

6 oz of angus ground steak with lettuce, tomato, onion, pickle, cheddar cheese, pretzel bun
Add bacon +2

Wagyu Burger* | 18

SRF wagyu, gruyere cheese, caramelized onions, dijon mustard, arugula, herb aioli, pretzel bun

SIDES

Whipped Potatoes^{GF} 6 | Baked Potato^{GF} 8 / Loaded Add 2.5 Sautéed Broccoli^{GF} 8
Fresh Green Beans^{GF} 6 | Cauliflower Puree^{GF} 6 | Steak House Asparagus^{GF} 8
Seasoned Fries 6 - Truffle Style or Chimichurri 8 | Sweet Potato Fries 6
Hand Cut Steak Fries 8 | Mac and Cheese 5



*18% gratuity added for parties of six

*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.