



• RAW BAR, SALADS, & APPETIZERS •

<b>USA SIBERIAN STURGEON CAVIAR 28 GRAMS</b> <i>Buckwheat Blini, Creme Fraîche, Accompaniments</i>	115	<b>HAMACHI CRUDO</b> <i>Asian Pear, Calabrian Chilies, Olives</i>	24
<b>CHILLED SEAFOOD PLATEAU</b> <i>Lobster, Oysters, Clams, Shrimp, King Crab</i>	97 / 125	<b>FILET MIGNON STEAK TARTARE</b> <i>Hand-Cut Filet, Chives, Cooked Egg, Capers</i>	25
<b>OYSTERS - EAST &amp; WEST COAST</b> <i>Bluepoint, Wellfleet, Quilcene, Steamboat</i>	24	<b>BURRATA &amp; HEIRLOOM TOMATOES</b>	21
<b>SHRIMP COCKTAIL - U8 SIZE</b> <i>White Shrimp, Vodka Cocktail Sauce</i>	25	<b>ML'S CAESAR SALAD</b>	17
<b>JUMBO LUMP CRAB CAKE</b> <i>Horseradish-Mustard Sauce</i>	25	<b>CHOPPED SALAD</b> <i>Buttermilk Dressing</i>	18
		<b>BIBB LETTUCE, BACON, BLUE CHEESE</b>	19

• STEAKS, SEAFOOD, & MAIN DISHES •

<b>GRILLED AMISH CHICKEN</b> <i>Hand-Cut French Fries, Lemon, Garlic &amp; Parsley</i>	33	<b>PORTERHOUSE FOR TWO</b> <i>Prime Dry Aged Beef</i>	124
<b>SLOW ROASTED FAROE ISLANDS SALMON</b> <i>Early Autumn Vegetable Nage</i>	42	<b>NEW YORK STRIP STEAK</b> <i>Cut On or Off The Bone</i>	63
<b>GRILLED SWORDFISH STEAK</b> <i>Zucchini, Roasted Tomato, Garlic, Thyme &amp; Olive Oil</i>	38	<b>COWBOY RIB STEAK</b> <i>Garlic Confit, Wild Arugula</i>	65
<b>COLORADO LAMB T-BONE CHOPS</b> <i>Rosemary &amp; Extra Virgin Olive Oil</i>	57	<b>FILET MIGNON</b> <i>Maitre D'hotel Butter</i>	58
<b>NIMAN RANCH PORTERHOUSE PORK CHOP</b> <i>Vinegar Peppers, Broccoli Rabe, Pine Nuts</i>	43	<b>GRILLED PRIME SKIRT STEAK</b> <i>Argentine Chimichurri, Hand-Cut Fries</i>	36
		<b>CHILI RUBBED RIB EYE</b>	60

SAUCES : XO Cognac Peppercorn · Cabernet · Chimichurri · Bearnaise 5. each

• BURGERS, SALADS, & SANDWICHES •

<b>AGED PRIME BEEF PRIVATE BLEND BURGER</b> <i>French Fries, Lettuce &amp; Tomato</i>	28	<b>GRILLED SKIRT STEAK SANDWICH</b> <i>Toasted Garlic Bread, French Fries &amp; Chimichurri</i>	26
<b>GRILLED SALMON BURGER</b> <i>Lettuce &amp; Tomato Pickled Ginger, Wasabi Mayo, Greens</i>	26	<b>TUNA NICOISE</b> <i>Olive Oil-Cured Tuna, Green Beans, Olives, Potato, Tomato</i>	28
<b>GRILLED CHICKEN SANDWICH</b> <i>Ciabatta, Apple Wood Smoked Bacon, Lettuce, Tomato, Fries</i>	25	<b>COBB SALAD</b> <i>Chicken, Tomatoes, Avocado, Bacon, Blue Cheese</i>	25
		<b>GULF SHRIMP SALAD</b> <i>Avocado, Tomato, Lemon, Thyme &amp; Olive Oil</i>	29

• PASTA & RISOTTO •

<b>GARGANELLI BOLOGNESE</b> <i>Veal, Beef, Prosciutto, Tomatoes, White Wine</i>	27	<b>SPAGHETTI ALLA CHITARRA</b> <i>San Marzano Tomatoes, Basil</i>	24	<b>RISOTTO</b> <i>Mushrooms, Parmesan, Black Truffle</i>	31
--	----	--	----	---	----

• SIDES •

<b>BUTTERMILK ONION RINGS</b>	14	<b>CREAMED SPINACH</b> <i>OR WITH BACON</i>	14 / 16	<b>HAND CUT FRIES</b>	12
<b>SAUTÉED SPINACH WITH GARLIC</b>	14	<b>PAN ROASTED MUSHROOMS</b>	15	<b>HASH BROWNS</b>	14
<b>BROCCOLI, OIL &amp; GARLIC</b>	12	<b>TRUFFLE MASHED POTATOES</b>	16	<b>BAKED IDAHO POTATO</b>	12

• PARK VIEW 3-COURSE LUNCH \$35 •

FIRST COURSE	MAIN COURSE	DESSERT
<b>OUR DAILY SOUP</b>	<b>PETIT FILET MIGNON</b> <i>Mashed Yukons, Cabernet Sauce</i>	<b>NEW YORK CHEESECAKE</b>
<b>CAESAR SALAD</b>	<b>PAN ROASTED CHICKEN</b> <i>Fries, Tarragon Pan Gravy</i>	<b>MOLTEN CHOCOLATE CAKE</b>
<b>ENDIVE SALAD</b>	<b>GRILLED FAROE ISLANDS SALMON</b> <i>Autumn Vegetable Nage</i>	<b>TODAY'S SORBET</b>