

• RAW BAR, SALADS, & APPETIZERS •

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

• STEAKS, SEAFOOD, & MAIN DISHES •

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

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

• BURGERS, SALADS, & SANDWICHES •

RIB EYE STEAK SANDWICH <i>Pickled Jalapeño, Red Onion Jam, Fries</i>	30	SKIRT STEAK SALAD <i>Iceberg, Tomato, Blue Cheese</i>	26
AGED PRIME BEEF BURGER <i>French Fries, Lettuce & Tomato</i>	28	COBB SALAD <i>Chicken, Tomatoes, Avocado, Bacon, Blue Cheese</i>	25
SALMON BURGER <i>Pickled Ginger, Wasabi Mayo</i>	26	GULF SHRIMP SALAD <i>Avocado, Tomato, Lemon, Thyme & Olive Oil</i>	29
JZ'S BUTTERMILK FRIED CHICKEN SANDWICH <i>Vinegar Slaw, Chili Mayo, Pickles, Fries</i>	23		

• PASTA & RISOTTO •

GARGANELLI BOLOGNESE <i>Veal, Beef, Prosciutto, Tomatoes, White Wine</i>	27	SPAGHETTI ALLA CHITARRA <i>San Marzano Tomatoes, Basil</i>	24	RISOTTO <i>Asparagus, Fava, English Peas, Truffles</i>	31
--	----	--	----	--	----

• SIDES •

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

• PARK VIEW 3-COURSE LUNCH \$35 •

FIRST COURSE

OUR DAILY SOUP
CAESAR SALAD
ENDIVE SALAD

MAIN COURSE

PETIT FILET MIGNON
Mashed Yukons, Cabernet Sauce
PAN ROASTED CHICKEN
Fries, Tarragon Pan Gravy
FAROE ISLANDS SALMON
Spring Vegetable Nage, Basil Butter

DESSERT

NEW YORK CHEESECAKE
MOLTEN CHOCOLATE CAKE
TODAY'S SORBET