

SOUPS & SALADS

Caesar Salad

In the classic tradition. Locally grown Little Gem romaine

Add marinated anchovy - 2

14

Local Organic Greens

A mix of Little Gem romaine, Lolla Rossa and Bibb lettuce, tomato, cucumber, red onion, fennel, roasted beet, balsamic vinaigrette

13

Bibb Lettuce

Locally grown lettuce, Tahoe peppercorn bleu cheese, Nueske bacon, roasted tomato, Japanese rice wine apple vinaigrette

14

Lobster Bisque

Traditional bisque with brandy, garnished with lobster cream

14

Caprese Salad

Heirloom tomato, mozzarella, watermelon, basil pesto, pine nuts, aged sherry bourbon maple vinegar, extra virgin olive oil

14

Soup of the Day

Chef's Daily Inspiration

11

Baby Kale with Duck Confit

Sweet peppers, toasted pistachio, Japanese rice wine apple vinaigrette

16

APPETIZERS

Shellfish Platter*

Prawns and crab cocktail, lobster salad, ahi poke, yellowtail crudo with pickled wasabi

59

Smoked Salmon*

Capers, shallots, chive, crème fraîche, brioche toast points

17

Foie Gras

Seasonal chutney, brioche, aged sherry bourbon maple vinegar

20

Prawn Cocktail

Traditional cocktail sauce

17

Seared Maine Scallops

Sudachi tamari glaze, corn salsa

22

Kurobuta Pork Belly

Crispy basmati rice, Thai vinaigrette, Sriracha, peanuts

16

Crab Cake

Lump crab, jicama and green papaya slaw, Asian vinaigrette, Peppadew aioli

20

Grilled Portobello Mushroom

Roasted peppers, mozzarella, herb oil, aged sherry bourbon maple vinegar

16

Duo of Carpaccio & Tartare*

Australian wagyu, Peppadew aioli, truffle salt, lemon

19

CHEF'S TASTING MENU

98

Optional wine pairing 30

CHEF'S TASTING - 1st

Choice of:

Lobster Bisque

Brandy, lobster stock, cream

Caesar Salad

Little Gem romaine, Parmesan tuile

Local Organic Greens

Tomato, cucumber, red onion, fennel,
roasted beets, balsamic vinaigrette

Pierre Sparr Pinot Gris, Alsace

CHEF'S TASTING - 2nd

Choice of:

Seared Scallop*

Corn salsa, sudachi tamari glaze

Kurobuta Pork Belly

Crispy basmati, Thai vinaigrette,
Sriracha, peanuts

Grilled Portobello

Roasted peppers, mozzarella, herb oil,
aged sherry bourbon maple vinegar

Gérard Bertrand Brut, Crémant de Limoux

CHEF'S TASTING - 3rd

Choice of:

Filet Mignon and Shrimp Scampi*

Mashed potatoes,
red wine mushroom reduction

Steele Cabernet Sauvignon, Lake County

Salmon and Prawns*

Crispy seared rice cake, celery slaw with
citrus vinaigrette

Schloss Saarstein Riesling, Saar

CHEF'S TASTING - 4th

Duet Plate

Dark chocolate pot de crème,
seasonal crème brûlée

Taylor Fladgate Porto

*Consuming raw or undercooked meats, poultry, seafood, shellfish-stock, or eggs may increase your risk of foodborne illness. 18% gratuity added for parties of six or more.

CHEF'S SPECIALTIES

Duo of Wagyu Filet and Half Australian Lobster Tail

Caramelized shallots, demi-glace and black truffle butter

Rodney Strong "Symmetry" Cabernet Blend, Alexander Valley - 20

Surf & Turf

9oz. Filet mignon, lobster tail Thermidor, roasted seasonal vegetables

Chateau Ste Michelle Cabernet Sauvignon, Cold Creek Vineyard- 17

Colorado Rack of Lamb*

Hoisin orange sesame glaze, crispy rice cake, Las Vegas grown Swiss chard, demi-glace

Shooting Star Zinfandel, Mendocino - 14

Half Duck Confit

Pommes Anna, seasonal chutney, demi-glace, aged sherry bourbon maple vinegar

Huntington Pinot Noir, Santa Barbara- 15

Organic Half Chicken

Semi-boneless chicken, roasted Yukon Gold potato, corn salsa, crème fraîche, demi-glace

Robert Mondavi Merlot, Napa Valley - 14

Vegetarian

Crispy seared rice cake, locally grown seasonal vegetable, mushroom, asparagus

Sauvion Chenin Blanc, Vouvray- 14

FROM THE SEA

12oz. Australian Lobster Tail

Foie gras and black truffle butter

Gérard Bertrand Brut, Crémant de Limoux- 13

Lobster Thermidor

Duo of lobster tails filled with lump crab, white wine Dijon

Elk Cove Pinot Blanc, Willamette Valley - 14

Seafood Alfredo

Tagliatelle, lobster, prawns, crab, tomato, basil

Bertrand Rosé, "Cote des Roses," Languedoc - 14

Orange Miso Glazed

Chilean Sea Bass

Asparagus and seasonal mushroom ragout, ginger butter emulsion

Marisco Sauvignon Blanc, Marlborough- 14

Scottish Salmon*

Crispy seared rice cake, celery slaw with citrus vinaigrette, fleur de sel, Las Vegas grown Swiss chard with garlic

Saarstein Riesling, Mosel - 14

PRIME CUTS*

Wagyu Ribeye 14oz. 79

Caramelized shallot and demi-glace
Château de Malengin, Saint-Émilion - 16

Kansas City Bone-In Strip 22oz. 68

Maitre d' butter
Robert Mondavi Merlot, Napa Valley - 14

Filet Mignon 9oz. 58

Red wine mushroom reduction
Route Stock Cabernet Sauvignon, Napa - 15

Aspen Ridge Ribeye 16oz. 59

Natural beef from Colorado, horseradish crust
Steele Cabernet Sauvignon, Lake County - 15

New York Strip 14oz. 58

Sauce au poivre, three peppercorn blend
Yangarra Shiraz, McLaren Vale - 14

Wagyu Skirt Steak 10oz. 45

Caramelized shallot, chimichurri
Trivento Malbec, Mendoza - 14

Additions

Petite Lobster Tail Thermidor	25
Shrimp Scampi	20
Foie Gras	20
Black Truffle Sautéed Mushrooms	4
Tahoe Peppercorn Bleu Cheese Butter	4
Roasted Shallot with Honey and Balsamic Vinegar	4

Add Sauce

Béarnaise	2
Red Wine Reduction	
Au Poivre	
Horseradish Crust	

SIDES TO SHARE

Mashed Yukon Gold Potatoes	12	Roasted Baby Carrot with Lemon Honey-Glaze	12
Haricots Verts, Shallot, Roasted Tomato	12	Las Vegas Grown Swiss Chard with Garlic and Olive Oil	12
Asparagus and Seasonal Mushroom Ragout	12	Twice Baked Potato, Bacon, Cheddar, Green Onion	14
Button Mushrooms, Black Garlic	12	Potato Purée, Fontina Cheese, Bread Crumbs	14

*Consuming raw or undercooked meats, poultry, seafood, shellfish-stock, or eggs may increase your risk of foodborne illness. 18% gratuity added for parties of six or more.