



## Starters

*Lobster Corn Dog, Lemon Aioli.20*

*Okonomiyaki-Style Oven-Roasted Brussels Sprouts.14*

*Grilled Colorado Lamb Lollipops, Herbs de Provence, Agave Drizzle,  
Mint, Pearl Cous Cous.15 per lollipop*

*Bonefish Grill "Bang Bang" Shrimp.15*

*Spaghetti Carbonara, Sweet Cream, Farm Egg, Parmesan Reggiano,  
Bits of Pancetta, Fresh Peas.15*

*Pan Sautéed Smoked Chicken and Brie Quesadilla  
Zucchini Salsa, Lime Sour Cream.15*

*Oysters on the Half Shell, Cucumber Mignonette,  
Cocktail Sauce and Horseradish, Half.24 Dozen.44*

## Salads and Soup

*Red and Golden Beet Salad, Honey Goat Cheese, Watercress, Pistachio-Lemon Vinaigrette,  
Candied Pistachios, Crimson Lentils.14*

*Crisp Hearts of Romaine, Smoked whitefish Caesar Dressing,  
Blue Cheese Crumbles, Toasted Brie Cheese Crouton.14*

*Smokey Butternut Squash Bisque, Chards of Applewood Smoked Bacon,  
Toasted Pine Nuts.13*

## Entrees

*Pan Sautéed Filet of Macadamia Nut Crusted Walleye  
Creamy Lump Crab Risotto, Fermented Black Bean Sauce, Chinese Mustard, Basil Oil.38*

*Pan sautéed Onion Crusted Veal Parmesan  
Tomato Bolognese Sauce, Spaghetti, Melted Mozzarella and Parmesan.38*

*Char-Grilled Yellowfin Tuna, Seasoned with a Smokey Lapsang Souchong Tea "Rub",  
Sliced and presented on Fried Rice, with Ponzu, Wasabi Drizzle, Napa Cabbage Slaw,  
Pickled Ginger and Crispy Won Tons.39*

*Sweet and Sour Chicken Breasts  
Vegetable Stir Fry, Basmati Rice, Crispy Won Tons.38*

*Char-Grilled Filet of Beef Tenderloin, Truffled Yukon Gold Mashed Potatoes,  
Wild Mushroom Demi-Glace, Trumpet Royale Mushrooms,  
Haricot Vert, Crispy Onions.44*

*Onion Crusted Lake Perch, Bacon Caper Buerre Blanc, Brown Rice Pilaf.39*

*Cheddar BLT Burger, Toasted Brioche Bun, Tarragon Russian Dressing  
Served with French Fries.15*

*(Please be advised that consuming raw or undercooked animal product can lead to food borne illness)*

