

• APPETIZERS •

- BRAISED SHORT RIB RAVIOLI • ROASTED PARSNIPS, TRUFFLE BUTTER, SHAVED FRESH TRUFFLES, FINE HERBS • 26
 JUMBO SHRIMP COCKTAIL • EXTRA VIRGIN OLIVE OIL, CRACKED PEPPER, SPICY COCKTAIL SAUCE • 29
 STEAK TARTARE • BEEF TENDERLOIN, DIJON, HORSERADISH, QUAIL EGG, TOASTED BRIOCHE • 29
 OYSTERS ON THE HALF SHELL • SIX EACH, APPLE CIDER MIGNONETTE • 26

• SOUPS & SALADS •

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| <p>LOBSTER BISQUE • 19
 MAINE LOBSTER, BRANDY, CRÈME FRÂICHE</p> <p>ONION SOUP • 16
 BABY SWISS & MOZZARELLA GRATIN, TEXAS SWEET ONIONS
 SHERRY WINE</p> <p>MIXED GREENS (V) • 14
 ROASTED BEETS, SEASONAL APPLES, DRIED CRANBERRIES,
 SPICY WALNUTS, ORANGE SHALLOT VINAIGRETTE</p> <p>CAESAR SALAD • 15
 AS IT SHOULD BE</p> | <p>WEDGE SALAD • 17
 HEIRLOOM TOMATOES
 BLUE CHEESE CRUMBLES
 GRILLED SCALLIONS
 APPLEWOOD SMOKED BACON
 HARD COOKED EGG, UPPER RANCH DRESSING</p> <p>THE "REAL" SPAZZ SALAD • 19
 ROMAINE, BABY LOLA ROSA, CUCUMBERS
 DRIED SALAMI, CHERRY TOMATOES, OLIVES
 ARTICHOKE HEARTS, HEARTS OF PALM, BLUE CHEESE
 CRISPY SHALLOTS, GULF SHRIMP
 CHAMPAGNE-DIJON VINAIGRETTE</p> |
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• CHILLED SHELLFISH PLATTER •

MAINE LOBSTER, ALASKAN KING CRAB LEG, FRESH OYSTER, JUMBO SHRIMP COCKTAIL
 OCTOPUS & CALAMARI SALAD, SPICY COCKTAIL SAUCE, APPLE CIDER MIGNONETTE
 59 • PER PERSON

• PRIME STEAKS •

- 8oz. FILET MIGNON • REVIER CATTLE CO., OLIVIA, MN • 65
- 20oz. BISON RIB CHOP • GRASS RUN FARMS, GREELEY, COLORADO • 98
- 12oz. RIB CAP "BARRY'S FAVORITE" • CREEKSTONE FARMS, ARKANSAS CITY, KS • 84
- 12oz. 40-DAY DRY AGED BONELESS RIBEYE • REVIER CATTLE CO., OLIVIA, MN • 89
- 10oz. ROBINS ISLAND NEW YORK SIRLOIN • ROBINS ISLAND WAGYU, AUSTRALIA • 119
- 24oz. PORTERHOUSE • CREEKSTONE FARMS, ARKANSAS CITY, KS • 109
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- STEAK SAUCES • BÉARNAISE • 5, CREAMY HORSERADISH • 5, CHIMICHURRI • 5, DANISH BLEU CHEESE • 5

• ENTRÉES •

- RED KING CRAB • 1/2 LB., GARLIC BUTTER • MP
- ROASTED ORGANIC TRUFFLE CHICKEN • HERB TRUFFLE BUTTER • 42
- BERKSHIRE PORK CHOP • 16oz. LAS VEGAS BBQ SAUCE, BUTTERMILK ONION RINGS • 58
- SURF AND TURF • FILET MIGNON, SAUTÉED, MAINE LOBSTER, TRUFFLE AIOLI, RED WINE SAUCE • 84
- TWIN MAINE LOBSTER TAILS • ROASTED, SCAMPI SAUCE, LEMON & DRAWN BUTTER • 68
- COLORADO LAMB CHOPS • PARMESAN -PINE NUT CRUST, ROSEMARY RED WINE SAUCE • 89
- DOVER SOLE • SAUTÉED, MASCARPONE POTATO PUREE, LEMON BEURRE BLANC, MINCED CHIVES • 89
- VEGETABLE MEATLOAF (V) • ROASTED FINGERLING POTATOES, TRUFFLE MUSHROOM GRAVY, CRISPY ONION STRAWS • 56
- WILD SALMON • PAN SAUTÉED, CELERY ROOT PURÉE, OVEN DRIED TOMATO-RED ONION JAM, PORT WINE REDUCTION • 59

• SIDES •

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| <p>N9NE EIGHTY CREAMED CORN • 14</p> <p>POTATO GNOCCHI • 19
 WHITE TRUFFLE CREAM</p> <p>FRESH ASPARAGUS • 15
 SAUTÉED SHALLOTS, GARLIC, FRESH LEMON</p> <p>ROASTED BABY CARROTS • 14
 MAPLE GLAZE, FRESH TARRAGON</p> | <p>MUSHROOMS AND ONIONS • 15</p> <p>WHOLE MAINE LOBSTER MAC 'N CHEESE • 46</p> <p>LOADED BAKED POTATO • 12
 APPLEWOOD SMOKED BACON, SOUR CREAM
 AGED CHEDDAR, CHIVE BUTTER</p> <p>JOËL ROBUCHON POTATO PURÉE • 12
 "HOMAGE TO THE CHEF OF THE CENTURY"
 LOTS OF BUTTER, LOTS OF CREAM</p> |
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