

• 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 •

- LOBSTER BISQUE • 19
MAINE LOBSTER, BRANDY, CRÈME FRÂICHE
- ONION SOUP • 16
BABY SWISS & MOZZARELLA GRATIN, TEXAS SWEET ONIONS
SHERRY WINE
- MIXED GREENS (V) • 14
ROASTED BEETS, SEASONAL APPLES, DRIED CRANBERRIES,
SPICY WALNUTS, ORANGE SHALLOT VINAIGRETTE
- CAESAR SALAD • 15
AS IT SHOULD BE
- WEDGE SALAD • 17
HEIRLOOM TOMATOES
BLUE CHEESE CRUMBLES
GRILLED SCALLIONS
APPLEWOOD SMOKED BACON
HARD COOKED EGG, UPPER RANCH DRESSING
- 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

• 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
- 8oz. BISON FILET • GRASS RUN FARMS, GREELEY, COLORADO • 98
- 12oz. NEW YORK SIRLOIN • CREEKSTONE FARMS, ARKANSAS CITY, KS • 79
- 18oz. BONE-IN CENTER CUT RIB CHOP • CREEKSTONE FARMS, ARKANSAS CITY, KS • 89
- 12oz. 40-DAY DRY AGED BONELESS RIBEYE • REVIER CATTLE CO., OLIVIA, MN • 89
- 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
- LOBSTER RISOTTO • SAUTÉED MAINE LOBSTER, MASCARPONE, PARMESAN REGGIANO • 69
- COLORADO LAMB CHOPS • PARMESAN -PINE NUT CRUST, ROSEMARY RED WINE SAUCE • 89
- CHILEAN SEA BASS • BROILED, MISO GLAZE, SAUTÉED BOK CHOY, SHIITAKE MUSHROOMS, CRISPY ONION RINGS • 69
- 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 •

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