

WINE SELECTIONS

SPARKLING & ROSÉ

- Moscato d'Asti, Cupcake, Italy 10 | 40
- Sparkling, Domaine Ste. Michelle, 'Brut', Washington 11 | 44
- Prosecco, Villa Sandi, 'Il Fresco', Italy 11 | 44
- Champagne, Moët & Chandon, 'Brut Imperial', France 29 | 110
- Champagne, Dom Perignon, 'Brut', France 250

WHITE

- Pinot Grigio, Danzante, della Venezie, Italy 10 | 37
- Pinot Grigio, Attems, Friuli, Italy 44
- Gruner Veltliner, Laurenz V, Singing, Kamptal, Austria 12 | 42
- Sauvignon Blanc, 13 Celsius, Marlborough, New Zealand 11 | 40
- Riesling, Château Ste. Michelle, 'Eroica', Columbia Valley, Washington 50
- White Blend, Conundrum, California 48
- Chardonnay, VOS, 'HS Special Edition', Central Valley, Chile 10 | 37
- Chardonnay, Château Ste. Michelle, Columbia Valley, Washington 38
- Chardonnay, Robert Mondavi, 'Vint', California 11 | 40
- Chardonnay, Jordan, Russian River Valley, California 77

ROSÉ

- Rosé, Hampton Water, France 11 | 40
- Rosé, Whispering Angel, Provence, France 46

RED

- Pinot Noir, Benzinger Family, California 11 | 40
- Pinot Noir, King Estate, Willamette Valley, Oregon 60
- Côtes du Rhône, Château Trignon, Rhone Valley, France 12 | 42
- Rioja, CVNE, 'Crianza', Spain 12 | 42
- Merlot, Robert Mondavi, 'Vint', California 11 | 40
- Red Blend, The Prisoner, Napa Valley, California 80
- Cabernet, VOS, 'HS Special Edition', Central Valley, Chile 10 | 37
- Cabernet, Simi, Sonoma, California 13 | 50
- Cabernet, Robert Mondavi, Napa Valley, California 100
- Super Tuscan, Banfi, 'Summus', Tuscany, Italy 110

ASK YOUR SERVER FOR OUR BEER SELECTION

STARTERS

Choose One

BEEF TARTARE*

Seed Crisp, Black Garlic,
Baby Greens, Parmesan,
Horseradish Crème Fraîche

WAGYU MEAT BALLS

Pomodoro, Parmesan,
Sourdough

JUMBO SHRIMP COCKTAIL

Horseradish,
Cocktail Sauce, Lemon

ROASTED BEET CARPACCIO

Toasted Pistachio, Goat
Cheese, Green Tahini

PROVOLETA

Chimichurri, Sourdough

SMOKED PICKLED OYSTER

Salsa Macha, Mustard
Cream, Parsley Oil

BURRATA

Tomato, Basil, Olive Oil,
Watercress

SOUP / SALAD

Choose One

ONION SOUP

Caramelized Onions,
Croutons, Gruyère, Parmesan

LOBSTER BISQUE

Aged Sherry, Fleuron

CAESAR SALAD

Romaine Hearts, Aged
Parmesan, Croutons

BIB AND WALNUT SALAD

Lettuce, Bleu Cheese, Walnut,
Bacon, Cherry Tomato, Red
Onion

ENTRÉES

Choose One

CENTER CUT FILET* 8 oz

PRIME NEW YORK STRIP* 12 oz

PRIME RIBEYE* 12 oz

SLOW BRAISED SHORT RIBS 14 oz

COLORADO RACK OF LAMB* 16 oz

DUROC PORK CHOP 12 oz

PAN-ROASTED CHICKEN AU JUS

Garlic Pan Dripping

GRILLED JUMBO SHRIMP

Olives, Heirloom Tomato,
Bianco, Anillo

CHEF'S CATCH SELECTION*

Citrus Beurre Blanc

LOBSTER TAIL 8 oz \$24

SURF & TURF * \$24

4 oz Lobster & Petite Filet

Enhancements

PEPPERCORN · BÉARNAISE · CHIMICHURRI

5 oz GRILLED NEW ENGLAND LOBSTER TAIL \$20

TABLE SIDES

GARLIC BUTTER BROCCOLI · SAUTÉED ASPARAGUS · CREAMY SPINACH · PARMESAN FRIES
MASHED POTATOES · MAC AND CHEESE

DESSERTS

Choose One

COCONUT ISLAND CREMA · BANANA CREAM PIE · KEY LIME PIE · FRUITS

SUGAR-FREE DESSERTS AVAILABLE UPON REQUEST

*Public health advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.