

RAW

JUMBO SHRIMP COCKTAIL | 27
Chili Garlic, Dijonnaise
(Gluten Free Upon Request)

COLOSSAL CRAB COCKTAIL | 24
Old Bay Mustard Espuma (gf)

PACIFIC HAMACHI CRUDO | 26
Yuzu-Pear Relish

TRUFFLE BLUEFIN CRUDO | 31
Black Truffle Emulsion

ORGANIC GREENS

**JUMBO PRAWN & ROAST
CARROT SALAD** | 27
Baby Frisée & Red Watercress, Toasted
Almond Crumble, Citrus Curry Vinaigrette

THE 'WEDGE' | 20
Maple Glazed Bacon, Blue Cheese, Crispy
Shallots, Iceberg Lettuce
Creamy Sesame Dressing

CAESAR SALAD | 21
Little Gem Lettuce, Soft Boiled Organic
Egg, Aged Parmesan
(Vegan and Gluten Free Upon Request)

**SEARED TUNA SALAD
'NIÇOISE STYLE'** | 31
Shaved Market Vegetables, Organic Soft
Boiled Hen Egg, Crushed Olives, Purple
Potato, Fennel Pollen Vinaigrette

GRILLED SHRIMP +12 ROASTED SALMON +12 PRIME NY STRIP STEAK +20

FARM FRESH EGGS

MARKET OMELETTE | 21
Egg Whites, Market Vegetables
Goat Cheese

STEAK & EGGS | 42
Prime NY Strip, Sunny-Side Eggs, Crispy Breakfast Potatoes
Roasted Peppers

BEC SANDWICH | 19
Thick Cut Glazed Bacon, American Cheese
Organic Runny Egg, Spicy Ketchup
Toasted Ciabatta

STACKED + SLICED

PECAN MAPLE PANCAKES | 21
Toasted Praline Syrup (df)

FRUIT PLATE | 15
Whipped Coconut Vanilla Yogurt

STEAK

CLASSICS

Marbled & Flavorful - The Top 3% of USDA Beef

8oz PRIME NY STRIP | 42
Honey Creek, NE

8oz TRUFFLE BUTTER FILET | 57
Dakota City, NE

Truffle Butter | 9

DRY-AGED

Cave-Aged in a 200 Year Old Room

6oz PRIME RIB CAP (28 DAY) | 59
Fort Morgan, CO
AKA 'Deckle' - best portion of the ribeye

**12oz PRIME BONE-IN
COWGIRL RIBEYE (32 DAY)** | 59
Fort Morgan, CO
Leaner & cleaner than the traditional ribeye

AMERICAN WAGYU

Black Angus + Japanese Wagyu

6oz IMPERIAL WAGYU FILET | 74
Omaha, NE
Best filet in America
(chef's opinion)

**5oz SOY CARAMEL GLAZE SNAKE RIVER
NY STRIP** | 61
Bruneau, ID

NOT STEAK

VEGETARIAN CHICKEN PARM | 34
Plant Based Cutlet, Old School Red Sauce
(Vegan Upon Request)

WILD MUSHROOM CRUSTED SALMON | 39
Charred Cauliflower Rice, Glazed Autumn Squash
Black Truffle Crema

SIGNATURE SIDES

WILTED SPINACH | 14
Sicilian EVOO, Garlic Chips (v)

GRILLED ASPARAGUS | 14
Lemon, Pine Nut Gremolata (v)

DUCK FAT WAFFLE FRIES | 16
Truffle Aioli
(Vegan Upon Request)

CRISPY RIPPED POTATOES | 15
Magic Dust

GLAZED ORGANIC CHICKEN SAUSAGE | 12

GLAZED BACON | 12

WHEAT OR WHITE TOAST | 4
Craft Jellies, Local NYS Butter

DESSERT

**WARM BROWN BUTTER
COCONUT CAKE** | 16
Caramelized Pineapple, Coconut Cloud

PISTACHIO STICKY BUN | 16
Sicilian Pistachio Praline, Vegan Butter Toffee
Vanilla Icing (v)

SNICKERS BAKED ALASKA | 22
Toasted Meringue, Warm Caramel Peanut Filling
Chocolate Cake (gf)
Eat Me or Freeze Me



BEVERAGES

GREEN JUICE | 9
Kale, Celery, Parsley, Apple, Pineapple Orange, Lemon

EYE OPENER SHOT | 6
2 oz, Ginger, Lemon, Orange, Cayenne

AFFICIONADO "MAGICAL COLD BREW" | 8
Organic from Peru

ORANGE JUICE | 6

PINEAPPLE JUICE | 6

GRAPEFRUIT JUICE | 6

(v) Indicates Dishes That Are Prepared Vegan. Other Items May Be Modified Upon Request.

Eating Raw Or Undercooked Menu Items Such As Meats, Seafood, Shellfish Or Eggs May Increase The Risk Of Food Born Illness, Especially If You Have Certain Medical Conditions.

