



First Course

Baked Artichoke Dip

artichoke hearts, creamy parmesan
sauce, toasted pita chips \$14

- GLUTEN FREE– **Shrimp Cocktail**

sriracha cocktail sauce \$16

-VEGAN - **Crispy Brussel Sprouts**

roasted cashews, red bell peppers, chili sauce, toasted
sesame seeds, eel sauce \$15

Lobster Crab Cake

spicy corn remoulade
one \$13 | two \$24

Mussels

sambuca cream sauce, onions, peppers,
garlic, shaved parmesan, grilled focaccia \$18

Nut Crusted Fried Brie

triple cream brie, assorted nuts and sesame seeds,
flash-fried, house made hot pepper jelly,
focaccia toast points \$16

Second Course

- GLUTEN FREE – **Wild Mushroom Bisque**

truffle oil, crema, scallions \$9

Soup of the Day \$8

Caesar

romaine, house made caesar dressing, tomatoes,
focaccia crouton crumble, bacon, grated parmesan \$14

- GLUTEN FREE– **Coldwater**

spring greens, camargue red rice, roasted seasonal vegetables,
dried cranberries, cucumbers, fresh mint, dill, parsley, feta,
sunflower seeds, pesto vinaigrette \$15

- GLUTEN FREE– **Antipasta**

grilled zucchini and yellow squash, roasted peppers and
tomatoes, marinated artichokes and cippolini onions,
spinach and basil pesto, burrata \$15

- GLUTEN FREE– **House**

spring greens, romaine, tomatoes, english cucumbers,
freshly grated parmesan-reggiano,
cucumber dill dressing \$13

Make your salad an entrée

whole with 6 oz sous vide chicken breast \$29

whole with 7 oz faroe island salmon fillet \$35

- GLUTEN FREE– We are not a gluten free restaurant and cannot ensure that
cross contamination will never occur.

*Items so marked can be ordered undercooked. Consuming raw or undercooked
meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

20% gratuity will be added to parties of 8 or more

We will gladly split any entrée for \$7

Third Course

- GLUTEN FREE– **8 oz C.A.B Filet Mignon ***

roasted garlic smashed potatoes, broccolini,
tellicherry peppercorn demi-glacé, fried parsnips \$49

- GLUTEN FREE– **14 oz C.A.B Bone-In Filet Mignon ***

roasted garlic smashed potatoes, glazed baby carrots,
bearnaise compound butter \$65

- GLUTEN FREE– **16 oz C.A.B Ribeye ***

house-seasoned fries, broccolini, au poivre sauce \$51

Elevate your steak:

add three tail-on grilled shrimp \$7

add sautéed cremini mushrooms \$5

- Broken Arrow Ranch, Texas – **Antelope Burger**

house made toasted kaiser roll, dressed arugula,
fig-balsamic jam, hatch green chile aioli, gouda, nueske's
applewood smoked bacon served with house-seasoned fries \$34

- GLUTEN FREE– **Prime Pork Ribeye ***

roasted garlic smashed potatoes, broccolini, house made hot pepper
jelly, fresh apple, fennel, and marcona almond salad
with champagne vinaigrette \$36

- GLUTEN FREE– **U8 Scallops ***

creamy parsnip puree, glazed baby carrots, mint, chive,
parsley, and marcona almond pesto, fried parsnips \$47

- GLUTEN FREE– **Halibut ***

nueske's apple wood smoked bacon lardon risotto, broccolini,
fresno chili beurre blanc, fresh apple, fennel, and marcona almond
salad with champagne vinaigrette, fried parsnips \$43

- GLUTEN FREE– **Faroe Island Salmon ***

herb roasted red potatoes, creamed swiss chard and kale,
tamari-honey glaze \$35

Lobster Crab Cakes

two house made lobster crab cakes, coconut jasmine rice,
broccolini, spicy corn remoulade \$34

- GLUTEN FREE– -VEGAN – **Green Curry**

broccoli, carrots, shiitake mushrooms, celery, and red cabbage
sautéed in our green curry coconut sauce with coconut
jasmine rice, garlic-chili oil, and cilantro \$34

add five tail-on shrimp \$9

add 6 oz local gerber grilled chicken \$7

add 4 oz faroe salmon \$11

- VEGETARIAN – **Lemon Ricotta Ravioli**

freshly made pasta filled with ricotta, parmesan, and lemon zest,
tossed with shallots, garlic, green peas, and arugula in a sweet corn
cream sauce garnished with fresh parmesan and aleppo \$34

add five tail-on shrimp \$9

add 6 oz local gerber grilled chicken \$7

add 4 oz faroe salmon \$11

***“Each Dish is carefully composed, requests for
substitutions are at the discretion of our Chef.”***

Owner: Nick Hoover

Executive Chef: Katy Evans

Executive Sous Chef: Brian Reifenberg