



# 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– **Wedge**  
iceberg, house made buttermilk ranch, tomatoes, tajin-seasoned and  
grilled sweet corn, applewood smoked bacon, gorgonzola, scallions \$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 ocal 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 ocal 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**