

First Course



- VEGETARIAN- **Risotto Cakes**

wild mushroom ragout, whipped goat cheese,
balsamic reduction, fried leeks \$16

Tuna Crudo *

blood orange ponzu, pickled jalapeno, watermelon radish,
blood orange supremes, togarashi-seasoned wontons,
micro cilantro \$19

- 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

Baked Artichoke Dip

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

Second Course

Wild Mushroom Bisque

truffle oil, crema, scallions \$9

Soup of the Day \$8

-GLUTEN FREE- **Hearts of Romaine**

warm nueske's apple wood smoked bacon lardons, cherry
tomatoes, shaved red onion, hard-boiled egg, gorgonzola
crumbles, blue cheese dressing \$14

-GLUTEN FREE- **Baby Kale**

baby kale, roasted delicata squash, honeycrisp apples,
pickled shallots, spiced-candied pepitas, maple-cider vinaigrette \$13

-GLUTEN FREE- **Braised Beets**

whipped goat cheese, cherry gastrique, pickled shallots,
baby kale, chives, crushed pistachios \$14

-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- Certified Angus Beef - **Filet Mignon ***

8-ounce grilled fillet, crispy potato pave with thyme and parmesan,
broccolini, black garlic bordelaise \$55

- GLUTEN FREE- **Wagyu Denver ***

8-ounce grilled coffee-black pepper rubbed coulotte,
celeriac-potato puree, broccolini, fried oyster mushrooms tossed
in brown butter, cherry-port jus \$65

Elevate your steak:

add four blackened argentinean red shrimp \$9

*add sherry-glazed oyster mushrooms with nueske's apple
wood smoked bacon lardons \$7*

- Certified Angus Beef - **The Coldwater Burger ***

8-ounce custom blend patty, toasted kaiser roll, aged white cheddar,
nueske's thick cut maple glazed applewood smoked bacon,
crisp lettuce, heirloom tomato, pickled shallots,
roasted garlic-dijon aioli, house-seasoned fries \$31

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

8-ounce grilled ribeye, celeriac-potato puree, broccolini, house made
hot pepper jelly, fresh apple, fennel, and marcona almond salad
with champagne vinaigrette \$36

Halibut Cheeks *

6-ounces of lightly dredged cheeks, pan-fried, green pea risotto,
sherry-glazed oyster mushrooms and bacon lardons,
tarragon velouté, pea shoots \$49

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

7-ounce pan seared hand-cut fillet, coconut jasmine rice,
broccolini, cilantro-tamarind chili sauce,
micro cilantro \$37

Lobster Crab Cakes

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

Duck Confit

duck quarter, crispy skin, chinese five spice whipped sweet pota-
toes, broccolini, salad of scallions, red onion, and blood
orange supremes, pomegranate gastrique, fried leeks \$43

Yellowfin Tuna *

6-ounce sesame crusted, seared rare and sliced, wasabi potato
puree, blood orange ponzu, scallions, sliced fresnos,
togarashi-seasoned wontons, micro cilantro \$49

- VEGETARIAN - **Pear Gorgonzola Ravioli**

gorgonzola, ricotta, and fresh pear in a spinach dough, lemon-sage
beurre blanc, shallots, garlic, arugula, sherry reduction,
crushed walnuts, fried sage \$34

- VEGAN - **Harvest Grain**

warm farro, roasted sweet potatoes, broccolini, spiced and roasted
chick peas, dried cranberries, torn kale, toasted almonds, scallions,
spiced and candied pepitas, maple vinaigrette \$25

"Our dishes are served as designed.

Substitutions and modifications are not available."

Owner: Nick Hoover

Executive Chef: Katy Evans

General Manager: Jessi Weir

Executive Sous Chef: Brian Reifenberg

Sommelier & Bar Manager: Shannon Wargo

Appetizers



Mussels

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

-VEGAN - **Crispy Brussel Sprouts**

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

Baked Artichoke Dip

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

Lobster Crab Cake

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

Specialties

sub a gluten free roll for \$3.49

all **sandwiches** are served with our house made potato chips. 4-ounce hand-cut fillet, spring greens, romaine, dried cranberries, toast-

Coldwater Burger *

7 oz custom blend patty, toasted kaiser roll, aged white cheddar,
nueske's thick cut maple glazed applewood smoked bacon,
green leaf lettuce, heirloom tomato, pickled shallots,
roasted garlic-dijon aioli \$17

Chicken Katsu Sandwich

hand-cut, gochugaru-seasoned, panko-breaded chicken cutlet,
pan-fried, green leaf lettuce, tomato, korean house pickles,
sriracha-gochujang aioli, toasted sourdough roll \$17

Chicken Pecan Sandwich

house made croissant, green leaf lettuce, seasoned chunk chicken,
celery, red onion, toasted pecans, mayo \$16

Duck Grilled Cheese

shredded duck confit, mozzarella, citrus-braised sliced beets,
cherry marmalade, caramelized onions, toasted focaccia \$18

Charleston Crab Cake Sandwich

toasted kaiser roll, green leaf lettuce, heirloom tomato,
spicy corn remoulade \$18

- VEGETARIAN - **Pear Gorgonzola Ravioli**

gorgonzola, ricotta, and pear in a spinach dough, lemon-sage beurre
blanc, arugula, shallots, garlic, fresh pear, crushed walnuts,
sherry reduction, fried sage \$21

Hot Ham and Brie

thinly sliced cherry wood smoked ham, triple cream brie, aioli,
house made fig jam, dressed arugula, freshly grated parmesan,
ciabatta roll \$17

Sides

substitute for chips for \$3.49

- ◆ **Seasoned Fries** — thick cut and seasoned served with ketchup *GF
- ◆ **Spring Salad** — spring greens, parmesan, champagne vin *GF
- ◆ **Broccoli Salad** — raisins, peanuts, red onion, creamy dressing *GF
- ◆ **Vegan Harvest Farro** — farro, roasted sweet potatoes, torn kale,
spiced and roasted chick pea, craisins, toasted almonds,
maple vinaigrette

Soup

- GLUTEN FREE- **Wild Mushroom Bisque**

truffle oil, crema, scallions \$9

Soup of the Day \$8

Quiche of the Day

a generous wedge of our house made quiche made with local
swiss and fresh eggs, accompanied by fresh fruit \$15

Salads

- GLUTEN FREE- **Filet Mignon ***

4-ounce hand-cut grilled filet, romaine hearts, warm nueske's apple
wood smoked bacon lardons, grape tomatoes, shaved red onion,
hard-boiled egg, gorgonzola crumbles, blue cheese dressing \$27

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

4-ounce hand-cut fillet, spring greens, romaine, dried cranberries, toast-
ed pecans, crumbled feta, house made champagne vinaigrette \$18

- GLUTEN FREE- **Chicken Pecan**

seasoned chunk chicken, celery, red onion, toasted pecans,
mayo, spring greens, english cucumbers, grape tomatoes \$16

Asian Chicken

crispy chicken in sweet and spicy chili sauce, spring greens,
romaine, bell peppers, clementines, toasted cashews, tamari
vinaigrette, fried wontons, cilantro, toasted sesame seeds \$17

- GLUTEN FREE- **Blackened Shrimp**

five house-blackened argentinian red shrimp, spring greens,
romaine, baby kale, roasted delicata squash, goat cheese,
honeycrisp apples, pickled shallots, spiced candied pepitas,
maple-cider vinaigrette \$18

Chopped Crispy Chicken

chopped crispy chicken, spring greens, romaine, tajin-seasoned corn,
cherry tomatoes, warm nueske's apple wood smoked bacon lardons,
white cheddar, avocado, jalapeno ranch, crispy corn
tortilla strips, cilantro \$17

Lobster Crab Cake

pan seared lobster crab cake, spring greens,
romaine, baby kale, roasted delicata squash, goat cheese,
honeycrisp apples, pickled shallots, spiced candied pepitas,
maple-cider vinaigrette, side of spicy corn remoulade \$18

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