

# Starters

## **Chicken + Gnocchi Soup** (GF)

mirepoix/ micro greens 13

## **Smoked Burrata Salad** (GF)

baby greens/ roasted beet/ red onion/ sungold tomato/  
fennel/ pepitas/ balsamic + agave vinaigrette 14

## **Stone Fruit Salad** (GF)

baby greens/ mojo pepper/ roasted corn/ chevre/  
almond/ blackberry + basil vinaigrette 15

## **Romaine Salad**

grana padano/ croutons/ lemon/ garlic chips/  
smoked black pepper/ spanish anchovy/ caesar dressing 12

## **Bison Relleno** (GF)

braised short rib/ oaxaca cheese/ cilantro/ red chile jus/ cilantro lime crèma 16

## **Jumbo Lump Crab Cake** (GF)

pimento cheese/ bacon lardon/ yuzu + tarragon vinaigrette 21

## **Grilled Broccolini**

black citrus aioli/ garlic + chili/ peanuts 13

## **Prime Beef Tartare** (GF)

shallots/ salted peppercorns/ dijon aioli/  
smoked olives/ house potato chips/ egg yolk/ celery leaves 18

## **Lambert's Housemade Bread**

complimentary with your entree, served with whipped salted butter.

### ***-additional bread accoutrements 5 each-***

*garlic confit/ pimento cheese/ smoked trout mousse/  
golden raisin mostarda/ whipped chèvre with olive oil*

# Mains

## **Prime Black Angus Petit Filet Mignon 4oz / 8oz**

bacon fat roasted fingerlings/ grilled asparagus/ crispy leeks/ red wine demi 38 / 62\*

## **Colorado Lamb Chops**

farro/ mushroom/ artichoke/ pimento/ arugula/ pistachio/ parmesan 55

## **Miso + Chile Chicken Breast**

quinoa/ asparagus/ corn /sungold tomato/  
scallion/ golden raisin + pear mostarda 29

## **Saffron Pappardelle**

house-made pasta/ crab/ prawns/ corn/ sungold tomato/ tarragon/ lemon butter 46

## **King Salmon (GF)**

griddled parmesan polenta/ stone fruit + fennel salad/  
castelvetro olive/ buttermilk + dill sauce 48

## **Bison Strip Loin (GF)**

carrot puree/ grilled broccolini/ peppercorn butter 53

## **Additions**

*petit filet mignon 29 / wild shrimp 14*

Executive Chef James Crowther III

Sous Chef Adam Dooling

*\*Shared 8oz filet additional \$5 charge.  
22% gratuity may be added to parties of 5 or more.*

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.*