

Bar Menu

-Snacks-

Truffle Fries (GF, V)

white truffle oil/ grana padano/
roasted garlic rosemary aioli 11

Smoked Trout Deviled Eggs (GF)

local micro greens/ pickled red onion + jalapeño 11

Mediterranean Plate (GF, V)

pimento cheese/ smoked olives/
whipped chèvre/ golden raisin mostarda/ za'atar/
greens/ birdseed crackers 12

Lambert's Housemade Bread & Crackers

served with whipped, salted butter 5

Bread Dips & Spreads 5 each

garlic confit/ white bean puree/ golden raisin mostarda
smoked trout mousse/ whipped chevre/ pimento cheese

-Appetizers-

Bison Relleno (GF)

short rib/ oaxaca cheese/ cilantro/
red chile jus/ cilantro lime crema 16

Grilled Broccolini

black citrus aioli/ garlic + chili/ peanuts 13

Serrano Chicken Wings (GF)

house-made hot sauce/ pickles/
buttermilk herb crema 14

Steak Tartare (GF)

limited availability

salted peppercorn/ dijon aioli/
smoked olives/ potato chips/ egg yolk 18

-Salads-

Stone Fruit Salad (GF)

baby greens/ carrot/ green papaya/ thai chili/
chevre/ almond/ shiso-kaffir lime vinaigrette 15

Smoked Burrata Salad (GF)

baby greens/ roasted beet/ red onion/ sungold tomato/
fennel/ pepitas/ roasted fig vinaigrette 14

Romaine

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

*22% gratuity may be added to parties of 5 or more.
Maximum of two credit cards per table.*

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

-Entrees-

Prime Black Angus Petit Filet

house-cut fries/ red wine demi-glace 30

-or-

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

Saffron Pappardelle

crab/ prawns/ corn/ sungolds/ tarragon/ lemon butter 46

Treehouse Ramen*

charred scallion noodles/ roast pork/ kombu/
jalapeño/ mushrooms/ slow cooked egg/
pickled vegetables/ cilantro/ scallion/ miso broth 18

**Limited Availability*

Bison Strip Loin (GF)

carrot puree/ broccolini/
apricot + caramelized onion butter 53

Miso + Chile Chicken Breast

quinoa/ asparagus/ sungolds/ basil/
scallion/ golden raisin + pear mostarda 29

-Additions-

petit filet mignon 29

wild shrimp 14

Desserts

Brownie Sundae (GF)

vanilla ice cream/ peanut / salted caramel/ chocolate 14

Toffee Carrot Cake

toasted pecans/ orange-maple whip 13

Housemade Ice Creams & Sorbets

ask your server for today's selection 7

Affogato

ice cream topped with espresso 9

Après Dinner

Raynal Brandy VSOP	9
Lemorton Calvados Reserve	13
Maison Surrene Cognac VSOP	15
Ferrand Ambre 10 Year Cognac XO	18
Domaine Tarriquet Bas-Armagnac XO	45
Limoncello	10
Broadbent 10-year Malmsey Madeira	11
Ch. Romuieu-Lacoste Sauternes	13
Ridge 'Essence' Late Harvest Zin	14
Kopke Fine Ruby Port	9
Kopke 10 Year Tawny Port	12
Fladgate 20 Year Tawny Port	16