

# Starters

## **Green Chile Chicken Stew** (GF)

braised chicken/ fire roasted green chili/ cilantro 13

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

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

## **Pear Salad** (GF)

baby greens/ slow roasted pear/ chèvre/  
toasted walnuts/ blood orange +walnut vinaigrette 15

## **Romaine Salad** (GF)

aged parmesan/ garlic panko breadcrumbs/  
spanish anchovy/ caperberry/ caesar dressing 12

## **Brussels Sprouts** (GF)

sherry gastrique/ chorizo/ aged parmesan 13

## **Bison Relleno** (GF)

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

## **P.E.I Mussels** (GF)

cider-saffron broth/ dry aged ham/ grilled baguette 22

## **Prime Beef Tartare**

shallot/ smoked black pepper/ dijon aioli/  
caperberry/ crostini/ 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/ smoked trout mousse/ golden raisin mostarda*

# Mains

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

garlic mashed potato/ grilled asparagus/ crispy leeks/ red wine demi 38 / 62\*

## **Black Garlic + Miso Marinated Chicken Breast**

farro/ mushroom/ leek/ carrot/ broccolini 29

## **Pork Bolognese**

house-made pappardelle/ mirepoix/ whipped ricotta 42

## **King Salmon** (GF)

celery root puree/ sautéed kale/ charred onion/ hazelnut/  
golden raisin mostarda/ red chile demi 44

## **Ruby Trout** (GF)

roasted fingerlings + lemon/ broccolini/ chimayo chile butter 37

## **Braised Shank** (GF)

lemon thyme polenta/ brussels sprouts/ parmesan fondue MP

## **Additions**

*petit filet mignon 29 / wild shrimp 14*

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.*