

Starters

Beef + Farro Soup

root vegetables/ broccoli rabe 14

Roasted Beet Salad (GF)

mixed greens/ pickled red onion/ carrot/ manchego/
pepitas/ caramelized honey + citrus vinaigrette 14

Kale Salad (GF)

bacon/ red onion/ heirloom tomato/ golden raisin/ gorgonzola/ lemon thyme vinaigrette 13

Romaine Salad

grana padano/ crouton/ lemon/ garlic chips/ smoked black pepper/ spanish anchovy/ caesar dressing 13

Fried Cauliflower (GF)

golden raisin caponata/ grana padano/ toasted breadcrumbs/ basil 14

Bison Relleno (GF)

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

Blue Cornbread

piñon/ jalapeño honey/ heirloom baked beans/ pork belly/ pickled mushroom 16

Brie en Croûte

puff pastry/ poached pear + apple/ speck ham/
pickled mustard seed/ chile honey/ piñon/ crostini 14

Prime Beef Tartare (GF)

shallots/ salted peppercorns/ dijon aioli/ smoked olives/ house potato chips/
egg yolk/ celery leaves/ calabrian chile + smoked salt 19

Lambert's Housemade Bread

complimentary with your entree, served with whipped salted butter.

-additional bread accoutrements 5 each-

*garlic confit/ white bean puree/ smoked trout mousse/
golden raisin caponata/ lemon labneh with olive oil*

Mains

Prime Black Angus Petit Filet Mignon

herb roasted fingerlings/ grilled asparagus/ crispy leeks/ red wine demi 37 / 59*

Lamb Shank (GF)

apple braised/ parmesan polenta/ carrot/ gremolata/ au jus 58

Maple Leaf Farms Duck Breast (GF)

red lentil mash/ cherry braised cabbage/ port wine reduction 34

Jidori Free Range Chicken Breast (GF)

saffron marinated/ white bean puree/ broccoli rabe/ dukkah spice/ chicken glaze 29

Seafood Spaghetti

lobster/ prawn/ housemade spaghetti/ zucchini/
fennel/ tomatoes/ uni butter/ parsley breadcrumbs 50

Alaskan Halibut (GF)

cauliflower puree/ oyster mushroom/ sage demi/ frisée/ balsamic reduction 48

Elk Tenderloin (GF)

carrot puree/ broccoli rabe/ ancho espresso demi 70

Additions

petit filet mignon 27/ butter poached lobster tail 28/ 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.
Maximum of two credit cards per table.*

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