

Starters

Chilled Cucumber Soup (GF)

pickled shrimp/ pine nuts/ lemon dill crema 14

Roasted Beet Salad (GF, V)

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

Stone Fruit + Burrata (GF, V)

midori acres micro greens/ mint/ pistachio/ fennel pollen/ lemon xvo/ chile oil 15

Romaine

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

Bison Relleno (GF)

short rib/ oaxaca/ cilantro/red chile jus/ cilantro lime crème 15

Roasted Summer Squash (GF, V)

lemon labneh/ oregano/ crispy garlic & candied ginger 13

Blue Cornbread

piñon/ jalapeño honey/ heirloom baked beans/ pork belly/ pickled watermelon rind 16

Tomato Tarte (V)

sungold confit/ preserved lemon + saffron aioli/ chevre/ basil/ garlic chips 13

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 meal, served with whipped salted butter

-additional bread accoutrements 5 each-

garlic confit/ green garbanzo puree/ smoked trout mousse/ lemon labneh with olive oil

Mains

Prime Black Angus Petit Filet Mignon

herb roasted fingerlings/ grilled asparagus/ crispy/ leeks/ red wine demi 37/58

New Zealand Lamb Loin

chèvre mousse/ panzanella salad/ pistachio/ pomegranate gastrique 45

Maple Leaf Farms Duck Breast

farro succotash/ stone fruit coulis 34

Regal Crest Farms Chicken Breast (GF)

marinated + roasted/ green garbanzo puree/ radicchio + gorgonzola/ orange reduction 28

Seafood Spaghetti

lobster/ prawn/ zucchini/ fennel/ tomatoes/ uni butter/ lemon + parsley breadcrumbs 48

King Salmon (GF)

almond puree/ watermelon/ mint/ fennel/ lime 48

Wild Boar Tenderloin (GF)

creamed corn/ baby carrots/ blackberry juniper demi 52

Additions

*petit filet mignon 23/ butter poached lobster tail 28/
wild shrimp 12/ grilled chicken breast 10*

Executive Chef James Crowther III

Sous Chef Adam Dooling

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.
22% gratuity may be added to parties of 5 or more
Only two credit cards per table

Desserts

Chocolate Marquis 12

dark chocolate mousse/ crème anglaise/ raspberries

Peach Cobbler 13

warm almond biscuit/ malted vanilla ice cream

Key Lime Pie 13

graham cracker crust/ whipped cream

Jefe's Flan 13

rich custard/ caramel sauce

House-made Ice Creams 7

ask your server about our ever-changing
house-made ice cream + sorbet flavors

Affogato 9

ice cream topped with espresso

Pastry Chef
Michelle Myers