

Starters

Chicken + Gnocchi Soup (GF)

braised chicken/ micro greens 13

Smoked Burrata Salad (GF)

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

Pear Salad (GF)

baby greens/ tomato/ chèvre/ smoked ham/ blood orange +walnut 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 crème 16

Spanish Octopus (GF)

apple + fennel/ castelvetrano olive/ chorizo gremolata/ saffron yogurt 22

Brussels Sprouts (GF)

sherry gastrique/ chorizo/ aged parmesan 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/

Mains

Prime Black Angus Petit Filet Mignon 4oz / 8oz

rosemary roasted fingerlings/ 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

Scallops (GF)

sunchoke puree/ winter greens/ charred onion/ hazelnut/
golden raisin mostarda/ red chile demi 48

Ruby Trout (GF)

chimayo bean puree/ broccolini/ chimichurri 37

Braised Shank (GF)

lemon thyme polenta/ brussels sprouts/ parmesan fondue MP

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.