

# Starters

## **Parsnip Apple Soup** (GF)

walnuts/ smoked bacon/ lemon oil 14

## **Roasted Beet Salad** (GF, V)

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

## **Kale Salad** (GF, V)

bacon/ red onion/ heirloom tomato/ golden raisin/ gorgonzola/ apple butter vinaigrette 13

## **Romaine Salad**

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

## **Fried Cauliflower** (GF, V)

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**

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

## **Regal Crest Farms Chicken Breast** (GF)

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

## **Seafood Spaghetti**

lobster/ prawn/ housemade spaghetti/ zucchini/  
fennel/ tomatoes/ uni butter/ parsley breadcrumbs 48

## **Alaskan Halibut** (GF)

cauliflower puree/ oyster mushroom/ sage demi/ frisée/ balsamic reduction 46

## **Bison Ribeye** (GF)

carrot puree/ roasted cippolini onion/ smoked marrow + herb butter 72

## **Additions**

*petit filet mignon 26/ butter poached lobster tail 28/  
wild shrimp 12/ grilled chicken breast 10*

Executive Chef James Crowther III  
Sous Chef Adam Dooling

*\*Shared 8oz filet \$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.*