



## SMALL PLATES

### Blue Crab Cakes\*

Pineapple slaw, chili aioli 11

### Calamari\*

Rice flour & parmesan breaded, roasted tomato remoulade 10

### Peppadew Shrimp\*

Creamy peppadew shrimp scampi filled puff pastry 13

### Crispy Wonton Tuna Tataki\*

Seared sushi grade tuna, rice wine avocado, sweet soy, cucumbers, and crispy wonton chips 13

### Beef Carpaccio\*

Shaved grana, fried capers, red onion, brown butter aioli, smoked sea salt, grissinis and crostini, marinated arugula 10

### Mini Beef Wellington\*

Beef tips, duxelle of mushroom and foie gras in light puff pastry, balsamic drizzle 12

## SOUPS

### Lobster Bisque\*

With a touch of sherry, minced lobster and crème fraiche 7

### Soup of the Day

Made fresh daily 3.5

## SALADS

### Caesar Salad

Crisp romaine lettuce, Caesar dressing, parmesan cheese, fried capers and fresh grilled herb crostini 8  
Add Chicken Breast 5

### Plum Creek Wedge

Iceberg wedge topped with apple wood smoked bacon, grape tomatoes, gorgonzola crumbles, red onion rings, cucumber, grilled herb crostini and blue cheese dressing 8

### Grilled Salmon Salad\*

Marinated tomato and cucumber salad, Tzaziki dressing, spinach and roasted beet coulis 14

### Steak Salad\*

Grilled sirloin steak over mixed greens with gorgonzola crumbles, candied walnuts, cherry tomatoes, red onion, shoestring potatoes and Champagne vinaigrette 16

Side House Salad 3.5

Side Caesar Salad 3.5

### Additional Sides

(Great to share)

Pancetta Brussel Sprouts 5 | Asparagus 5 | Sautéed Spinach 5 | Mushroom & Onions 5  
Cheddar Croquettes 5

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

## STEAKS



Center Cut Sirloin\* 8z 21

### Filet Mignon\*

6z 24 | 10z 32

Grilled NY Strip\* 12z 25

Dry Aged Rib Eye\* 14z 32

Steaks are served with your choice of House Mashed Potatoes, Baked Potato, Jasmine Rice, Twice baked Potato (2), Loaded Potato (2), Au Gratin Potatoes (4) and Seasonal Vegetable

### STEAK ENHANCEMENTS

#### Béarnaise

Tarragon, Champagne vinegar hollandaise

#### Yin and Yang 2

Half Gorgonzola sauce and Half Merlot reduction

#### Au Poivre

Peppercorn Brandy cream

#### Oscar\* 6

Blue crab and hollandaise

## ENTRÉES

### Mushroom Brie Risotto Cake

Mushroom duxelle, double cream brie, asparagus, balsamic reduction, herb béchamel 19

### Alaskan Salmon\*

Potato-crusting salmon, herb risotto, sautéed kale, beet curls, roasted garlic and caper butter sauce 22

### Market Fish

Ask your server

### Wagyu Burger

Apple wood smoked bacon, aged cheddar, brown butter aioli on brioche with shoestring fries 14

### Roasted Half Chicken\*

Garlic whipped potatoes, pan jus, braised red cabbage, haricot verts 19

### Achiote Chicken & Shrimp\*

Grilled airline chicken breast topped with a shrimp skewer, lime cilantro butter pineapple salsa and jasmine rice 22

### Kurobuta Pork Chop\*

Bourbon mustard brined, double bone chop, apple chutney, roasted root vegetables 24

### Braised Colorado Lamb Shank

Garlic whipped potatoes, cherry jus, haricot verts 26