



## SMALL PLATES

### Blue Crab Cakes\*

Pineapple slaw, chili aioli 11

### Calamari\*

Rice flour & parmesan breaded, roasted tomato remoulade 10

### Shrimp Cocktail\*

Chilled jumbo shrimp, house cocktail sauce 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, merlot reduction 12

### Meat & Cheese

Daily selection of cured meats and artesian cheese 11

## 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

### Plum Creek Wedge

Iceberg wedge topped with 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, Tzatziki dressing, spinach and roasted beet coulis 15

### Steak Salad\*

Grilled 8oz sirloin steak over mixed greens with gorgonzola crumbles, candied walnuts, cherry tomatoes, red onion, crispy potato strings and Champagne vinaigrette 20

Side House Salad 3.5

Side Caesar Salad 3.5

## STEAKS

Center Cut Sirloin\* 8oz 23

### Filet Mignon\*

6oz 27 | 10oz 38

Grilled NY Strip\* 12oz 27

Dry Aged Rib Eye\* 14oz 40

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

## STEAK ENHANCEMENTS

### Béarnaise

Tarragon, Red wine vinegar  
bearnaise

### Yin and Yang

Half Gorgonzola sauce and  
Half Merlot reduction

### Au Poivre

Peppercorn Brandy cream

### Oscar\* 6

Blue crab and Bearnaise

Shrimp Skewer 8

Lobster Tail 15

## 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 24

### Seared Diver Scallops\*

Pea shoots and pancetta risotto, truffled asparagus, balsamic reduction 28

### Shrimp & Lobster Mac n Cheese\*

Cheesy lobster béchamel, sautéed shrimp, grilled lobster tail, pea shoots, cavatappi 27

### Achiote Chicken & Shrimp\*

Grilled chicken breast topped with a shrimp skewer, lime cilantro butter, pineapple salsa and jasmine rice 23

### Kurobuta Pork Chop\*

Bourbon mustard brined, double bone chop, apple chutney, roasted root vegetables 26

### Braised Colorado Lamb Shank

Garlic whipped potatoes, cherry jus, haricot verts 28

### Wagyu Burger

Applewood smoked bacon, aged cheddar, brown butter aioli on brioche with shoestring fries 15

*\$4 split charge for steaks & entrees includes full order of sides*

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