

# JANUARY

## SMALL PLATES

### Crab Louis

Crab Claw, Dungeness Crab, Avocado,  
Asparagus, Heirloom Tomato, Egg  
Thousand Island Dressing

15

### Beef Carpaccio New

Micro Arugula, Whole Grain Mustard Vinaigrette  
Brioche Crouton

15

### Ahi Tuna Bowl New

Fresh Cut Ahi Tuna, Asian-Style Vegetables  
Fried Wonton  
Soy Wasabi Dressing

14

### California Cobb Salad

Pan Seared Salmon, Baby Greens, Avocado,  
Bacon, Tomato, Egg, Black Beans  
Choice of Dressing

13

### Crab Tuna Stack

Yuzu Soy Sauce

13

### Bacon Wrapped Shrimp New

Horseradish Stuffing  
Honey Lime Dipping Sauce

13

### Steamed Clams

Garlic, Wine, Parsley, Lemon Juice,  
Butter, Crushed Red Peppers

11

### Steamed Asparagus New

Goat Cheese, Truffle Oil

10

### The Wedge

Bacon, Danish Blue Cheese, Chopped Tomato

9

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## ENTREE SELECTIONS

All entrée selections served with choice of soup or salad

### Soup Du Jour Hearts of Romaine

White Anchovies, Croutons, Shaved Manchego Cheese, House Caesar Dressing

### Dinner Salad

Baby Greens, Strawberries, Walnuts, Apples, Pear Tomatoes, Champagne Vinaigrette

### Prime Rib

*(Served Friday Night Only)*

Slow Roasted Prime Rib

Creamed Horseradish, Au Jus

Thick Cut 42      Regular Cut 34

### Lamb Chops

Three Charbroiled Colorado Lamb Chops

Rosemary Demi Glaze

36

### Elk Tenderloin New

Charbroiled Rare-to-Medium-Rare

Yellow Currant Relish

33

### Jumbo Sea Scallops

Pan Seared Sea Scallops

Blood Orange-Grapefruit Beurre Blanc

29

### Shrimp and Scallop Linguine New

Sautéed Shrimp, Scallops, Garlic,

Crushed Red Peppers, Artichoke Hearts,

Spinach, Sun Dried Tomatoes

Lemon Beurre Blanc

27

### Braised Pork Shank New

Slow Cooked Pork Shank

Natural Pan Juice, Mashed Potatoes

26

### Roasted Half Chicken

Citrus Roasted Half Chicken

Lemon Thyme Beurre Blanc

### Choice of Two Sides

Oven Roasted Butternut Squash, Baby Turnips,  
Green Bean Casserole, Bacon Infused Brussels Sprouts,  
Brown Rice, Mashed Potato, Baked Potato

### Wagyu New York

Charbroiled Twelve-Ounce Australian

Wagyu New York

39

### Wild Salmon New

Charbroiled Wild Salmon

Roasted Pepper Coulis

35

### Petite Filet

Charbroiled Six-Ounce Filet

Red Wine Sauce

30

### Wagyu Top Sirloin New

Charbroiled Australian Wagyu Top Sirloin

Worcestershire Sauce for Dipping

27

### Seabass

Pan Seared Seabass

Sautéed Pear Tomatoes, Garlic, Basil

27

### Spinach Ravioli

Green Peas, Heirloom Tomatoes,

Fresh Basil, Butter-Infused Olive Oil

Black Hawaiian Salt

24

### Sauce Choices

Lemon Beurre Blanc, Roasted Pepper Coulis,  
Red Wine Demi, Honey Worcestershire,  
Rosemary Demi, Yellow Currant Relish