

SIGNATURE MENU

APPETIZERS

\$14

Muscovy Duck Galantine

Boneless Duck Galantine Stuffed with Truffle Studded Pate
served with Cumberland Sauce and Garlic Crostini

\$14

Duck Confit Spring Rolls

with Orange Mint Dipping Sauce and Pickled Fennel Salad

\$12

Buffalo Soft Shell Crabs

Fried Spicy Soft Shell Crabs
served with Creamy Cole Slaw and a Remoulade Sauce

ENTREE SELECTIONS

Entrée dishes are accompanied by your choice of small house salad, caesar, or a cup of our soup du jour.

\$33

Seared Scallop Risotto **GF**

Roasted Shallot and Garlic Seared Sea Scallops
with Butternut Squash Risotto and a Baby Asparagus Green Pea Butter Sauce

\$38

Colorado Lamb Loin **GF**

Domestic Lamb Loin marinated with Rosemary and Roasted Garlic
served over Parsnip Polenta with Squash Ratatouille and a Mint infused Lamb Jus

\$35

Grilled Sea Prawns

Ginger and Basil Grilled Sea Prawns on Coconut Milk Basmati Rice
with Lemon Grass Fruit Salsa over a Lemon Buerre Blanc

\$33

Beef Tenderloin Au Poivre **GF**

Black Angus Beef Tenderloin topped with Green Peppercorn Steak Au Poivre Sauce
on Roasted Purple Potatoes and Root Vegetable Hash

\$33

Lobster & Shrimp Grits

Lobster and Shrimp on Vegetable and Corn laced Grits
with a Lobster Sauce and topped with a Tomato Leek Compote

\$28

Carpetbagger Chicken Breast

Imperial Chicken Breast stuffed with Rock Shrimp, Blue Crab Meat and Cornbread
served over a Wild Rice Pilaf and a Cajun Butter Sauce

BUTCHER BLOCK

Chicken Marsala or Piccata \$16.95

Veal Marsala or Piccata \$29.50

Roasted Duckling \$25.95

served with an ala orange demi

Rack of Lamb \$40.00

CAB Filet Mignon 6oz - \$34.95

CAB New York Strip 14oz - \$32.95

Sauces: mushroom demi, red wine demi or traditional

Menu items may be modified to be vegetarian or gluten free. Please inquire with your server.

GF - Gluten Free

 - Vegetarian