

## RAW BAR

### TUNA TARTARE

Truffled Ponzu Sauce, Ginger Aioli

15

### LOCAL CATCH CEVICHE

Corn, Sweet Potato and Crispy Jalapeño

15

### LOCAL LOBSTER COCKTAIL

Clamato, Avocado, Cilantro

18

### STEAK TARTAR

Beef Tenderloin, Capers, Shallot,  
Mustard, Worcestershire and Tabasco  
Sauce

18

### TUNA CRUDO

Citrus, Jalapeño, Ponzu

15

### JUMBO SHRIMP COCKTAIL

Horseradish Cocktail Sauce

21

## BITES

### SPANISH OCTOPUS

Romesco Sauce, Salt Crusted Potatoes

20

### LOBSTER TEMPURA

Ponzu Truffled Sauce, Radish, Watercress,  
Pickles

18

### KING CRAB CAKES

Succotash, Lemon Caper Aioli

42

### CRISPY CALAMARI

Spicy Tomato Sauce, Pepperoncini  
Peppers, Garlic Chips

17

### KING CRAB LEGS

Coal Fired, Shiso Butter, Burnt Lemon

48

### GARLIC SHRIMPS

With Grilled Focaccia

24

## GREENS & SOUPS

### BOSTON

Gorgonzola Dressing  
Bacon, Radish, Onions,  
Tomatoes, Red Wine  
Vinaigrette

10

### CAESAR

Caesar Dressing,  
Parmesan, Anchovies,  
Crouton

12

### GREEN SALAD

Mezclum, Shallot,  
Tomato, Pickled  
Cucumber, Vinaigrette

10

### CHOPPED

Mezclum, Red Onion, Corn,  
Bacon, Smoked Cheese,  
Walnut, White Balsamic  
Dressing

14

### HEIRLOOM TOMATO & BURRATA CHEESE

Basil Pesto, Pine Nuts,  
Prosciutto, Gastrique

14

### TOMATO SOUP

Roasted Tomato, Basil  
and Grilled Cheese  
Sandwich

12

### ROASTED CIPOLINI CREAM

Truffled Ricotta  
Ravioli & Bacon

12

## PIZZA

### CARNE

Pepperoni, Sausage,  
Capicola Salami

16

### BLANCO

Mozzarella, Ricotta,  
Roasted Garlic

15

### BURRATA

Mozzarella, San  
Marzano, Burrata y  
Prosciutto

18

### PROSCIUTTO & ARUGULA

San Marzano &  
Arugula

16

### MARGHERITA

Mozzarella San  
Marzano Tomato

14

## OCEAN

28

### LOCAL CATCH STEAMED

Ginger Broth

### LOCAL CATCH DEEP FRIED

Putanesca Sauce

### LOCAL CATCH GRILLED

Ginger Aioli and Arugula

### GRILLED WHOLE FRESH CATCH

Baby Rocket and Lemon Salad

32/Lib

### LOCAL LIVE SPINY LOBSTER

Charcoal Grilled with Pernod Butter

42/lib

## LAND

Prime Beef Provided by Purely Meat & Co

### TENDERLOIN 8 oz

48

### MILK-FED VEAL CHOP

46

### BEEF & REEF

Jumbo Shrimps, 8 oz Filet

66

### BONE IN NY STEAK 20 oz

62

### VEAL CHOP MILANESE

Relish, Grana Padano

46

### COLORADO LAMB CHOPS

65

## FEAST

### PORTERHOUSE STEAK

40 oz

Estimate cooking time: 40 mins. (for 2)

115

### BONE-IN RIBEYE

24 oz

68

### LONG BONE-IN

RIBEYE 42 oz

Estimate cooking time: 40 mins. (for 2)

125

### HALF ROASTED

FREE RANGE

CHICKEN

Gravy, Baby Potatoes  
(Limited units per day)

30

## SPECIALTIES

### SHRIMP RISOTTO

Carnarolli Rice,  
Thermidor Sauce,  
Mushrooms

28

### PASTA FRUTTI DI MARE

Octopus, Shrimp,  
Calamari & Tomato

28

### PASTA AMATRICIANA

Bacon, Onion & Tomato

21

### WILD MUSHROOMS & GARLIC

Spaghetti & Agliolio  
Sauce

21

### SAUSAGE RISOTTO

Italian Sausage &  
Capicola

28

## VEGETABLES

### CREAMY

SPINACH

8

### GREEN

BEANS

8

### LOADED BAKED

POTATO

11

### OLIVE OIL

MASHED POTATO

8

### EGGPLANT

PUTANESCA

8

### CAULIFLOWER

11

### SPAGHETTI ALIOLI

& TOMATO

8

### GRILLED ZUCCHINI

& CAPERS

8

### ROASTED

CIPOLINI ONIONS

11

### WILD

MUSHROOMS

11

### ROASTED BELL

PEPPER

8

### GREEN

ASPARRAGUS

11

### ROSEMARY

IDAHO FRIES

8

### SAUTEED BABY

POTATOES

11

### ROASTED

SWEET POTATO

11

### WHITE

ASPARRAGUS

11

## DESSERTS

### LEMON MERINGUE PIE

Mayer Lemon Mousse, Citrus Cream,  
Clementine Marmalade, Olive Oil  
Short Cake

12

### CHOCOLATE LAYER CAKE

Almond-Cookie Crust, Coffee Butter  
Cream, Gioconda Sponge, Chocolate  
Cremeux

12

### RASPBERRY CHEESECAKE

Slow Cooked Flourless Creamy  
Cheesecake, Vanilla Cookie, Fresh  
Berries, Mango & Meringues

12

### FERERO BOMB

Chocolate-Orange Financier,  
Chocolate Cookie, Whipped Ganache  
& Salted Caramel

12

### HOUSE ICE CREAM

Chocolate, Vanilla, Pralines & Cream

12

### SMOKED STRAWBERRY & CREAM

Local Coal Fired Strawberry, Coconut  
Dacquoise, Strawberry Gelee, Smoked  
Diplomat Cream, Vermouth Syrup

12