

STARTERS

Seared Yellowfin Tuna • 19

Edamame • Soba Noodles • Sesame Oil

Shrimp Cocktail • 19

Tequila-Lime Cocktail Sauce • Lemon

Blue Cheese Stuffed Dates • 16^{GF}

Prosciutto wrapped with A Pomegranate Reduction

SALADS

Tomato Caprese Salad • 15^{V, GF}

Roma Tomatoes • Fresh Mozzarella • Basil • EVOO & Balsamic

Spinach • 12^{V, GF}

Almonds • Golden Raisins • Red Onions • Goat Cheese • Prickly Pear Vinaigrette

Anschutz Endive • 14^V

Red Endive • Roma Tomatoes • Point Reyes Blue Cheese Crumbles • Chives • Dijon Vinaigrette

V—Vegetarian, GF—Gluten Free

** Our menu prices do not include Gratuity or Tax

MAIN COURSES

10 oz. Prime Ribeye • 71^{GF}

Smoked Gouda Polenta Cake • Grilled Tomato & Spinach • Chimichurri Sauce

8 oz. Prime Angus Oscar Filet Mignon • 52

Crab • Grilled Asparagus • Béarnaise Sauce

Organic Jidori Chicken Cutlet • 36

Tomato & Cucumber Relish • Cherry Curried Cous Cous • Herbed Yogurt Sauce

Palm Beach Grilled Mahi Mahi • 40^{GF}

Crab & Potato Hash • Corn Bisque • Balsamic Drizzle

Braised Lamb Osso Bucco • 38

Farro Risotto • Demi Glace

Jambalaya Pasta • 40

*Chicken • Andouille Sausage • Shrimp • Tomato • Bell Pepper • Onion •
Cajun Butter • Pappardelle Pasta*

Vegetable Paella • 28^V

Chickpeas • Roasted Artichoke • Tomato • Kalamata Olive • Bell Pepper • Farro

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Consuming Uncooked Meats, Poultry or Seafood may increase your risk of foodborne illness

“With a Softer Footprint” we reduce our environmental impact through our sustainable menu development practices