

Entrees

*Daily Feature **

created daily in house | server description | chef price

*Bell & Evans Half Chicken **

all natural half chicken | 5 spice roasted baby carrots | honey glazed jalapeno cornbread | chimichurri | 49

*Neuski's Bacon Wrapped Pork Tenderloin * GF*

bacon mofongo | coconut mojo | haricot vert | crispy plantains | 49

*Butter Basted Prime Filet Mignon * GF*

truffle mashed potato | grilled asparagus | foie butter | 74

*Pan Seared Wilder Chilean Sea Bass * GF | CN*

pickled cauliflower | golden raisins | red onion | celery leaf | pine nut | roasted cauliflower puree | 64

*Aged Prime New York Strip * GF*

boursin potato cake | charred broccolini | black garlic aioli | 65

*Prickly Pear Miso Glazed Icelandic Salmon * GF*

black sesame bamboo rice | bok choy | shoyu ponzu | 52

*Risotto Nero * GF*

calamari | clams | mussels | shrimp | tomato | cuttlefish ink | 48

San Marzano Tomato Coconut "Korma" GF | DF | Vegan

curry leaf | fingerling potato | garbanzo | basmati rice | 37

*30 Day Dry Aged CAB Angus Tomahawk Ribeye * (36oz serves two)*

duck fat fingerling potatoes | grilled asparagus | wild mushroom demi | 199

(please allow up to 40 minutes for preparation)

Gluten Free (GF) Vegetarian (V) Contains Nuts (CN) Vegan (Vegan)

*Items served raw or rare, including: meats, poultry, seafood, shellfish
or eggs, may increase your risk of food borne illness

An automatic gratuity of 20% will be added to parties of 6 or more