

APPETIZER

SEASONAL OYSTERS* 29
cocktail sauce, mignonette

DUNGENESS CRAB SALAD 27
mango, avocado, taro chips

GRILLED SPANISH OCTOPUS 26
confit pee-wee potatoes, lemon condiment

CHARLIE'S FRENCH ONION SOUP 20
gruyère, puff pastry

SPINACH & RICOTTA RAVIOLI 24
swiss chard, parmigiano reggiano

SEARED FOIE GRAS* 33
black cherry chutney, cornbread

HEIRLOOM TOMATO & BURRATA 14
toasted almonds, aged balsamic vinaiger

BEEF CARPACCIO* 23
shaved horseradish, pickled onions

CAESAR* 16
quail egg, sundried tomatoes



SHELLFISH PLATTER* 72
clearwater lobster tail, oysters, shrimp, crab claws

24OZ BONE-IN RIBEYE FOR TWO* 115
caramelized shallots, blistered pepper, béarnaise

SIDES

ROASTED ORGANIC & WILD MUSHROOMS 14

BUTTER MASHED POTATOES 12

MAC & CHEESE 13

HARICOTS VERTS WITH PARSLEY & GARLIC 12

CAJUN FRIES WITH SPICY MAYO 10

ENTRÉE

ÔRA KING SALMON* 51
fennel, capers, olives

ALASKAN WILD-CAUGHT HALIBUT* 53
baby leeks, clams, mussels, saffron jus

DIVER SEA SCALLOPS* 45
summer yellow corn, crispy bacon

COLORADO LAMB RACK* 68
stuffed campari tomato, zucchini squash

8OZ CENTER-CUT FILET MIGNON* 64
piquillo purée, red wine sauce

12OZ NY STRIP* 56
bordelaise butter, charred shishitos

JIDORI CHICKEN BREAST 38
butter beans, confit bell pepper, natural jus

ASPARAGUS RISOTTO 29
chanterelles, comté cheese

EGGPLANT & MISO 22
daikon, shiitake mushrooms

Executive Chef Alexandre Grégoire | Chef-Owner Charlie Palmer

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