

3 COURSE SHAREABLE MENU

FIRST COURSE SELECT 3 | ADDITIONAL SELECTIONS + \$12PP

JUMBO SHRIMP COCKTAIL

Chili Garlic, Dijonnaise

IMPORTED BURRATA

Black Truffle Honey, Cold-Pressed EVOO

PACIFIC HAMACHI CRUDO

Yuzu-Pear Relish

PRETZEL BREAD

Whipped Honey-Mustard Butter

WAGYU BEEF CARPACCIO

Basil Aioli, Aged Parmesan Snow
Brioche Croutons

SPICY GIGLI

Calabrian Chili, Cream, Aged Pecorino
(Vegan Upon Request)

CAESAR SALAD

Little Gem Lettuce, Crispy Aged
Parmesan, Soft Boiled Organic Egg, Warm
Garlic Focaccia Croutons
(Vegan Upon Request)

THE 'WEDGE'

Maple Glazed Bacon, Blue Cheese, Crispy
Shallots, Iceberg Lettuce, Creamy Sesame
Dressing

SPICY SALMON ROLL

Salmon Two Ways, Avocado, Cucumber, Thai
Chili Mayo, Balsamic Kabayaki

BLUE KING ROLL

King Crab, Bluefin Tuna, Wasabi Aioli Crispy
Potato Sticks

CATCH ROLL

Crab, Salmon, Miso-Honey

SPICY TUNA ROLL

Tuna Two Ways, Avocado, Cucumber,
Lemon Koi Sosu, Crispy Potato Sticks

VEGGIE ROLL

Japanese Vegetables, Avocado, Spicy Mayo

ENTREES SELECT 2 | ADDITIONAL SELECTIONS + \$20PP

8oz TRUFFLE BUTTER FILET

Dakota City, NE

10oz CHILI RUBBED GRASS FED NY STRIP

Greeley, CO

12oz PRIME BONE-IN COWGIRL RIBEYE

32 Day | Fort Morgan, CO

6oz PRIME RIB CAP

28 Day | Fort Morgan, CO

12oz DRY-AGED PRIME BONE-IN STRIP

38 Day | Honey Creek, NE

8oz IMPERIAL CUT WAGYU FILET MIGNON +\$15PP

Wylarah Station, Australia
Best Filet In America (Chef's Opinion)

SIMPLY ROASTED SALMON

Toasted Black Sesame Emulsion
Whipped Garbanzo Purée

MEDITERRANEAN BRANZINO

Herb Braised Swiss Chard, Smoked Paprika
Vinegarette

VEGETARIAN CHICKEN PARM

Plant Based Cutlet, Old School Red Sauce
(Vegan Upon Request)

À LA CARTE CHEF RECOMMENDS 1 DISH EVERY 4-6 PEOPLE

ROASTED MAINE LOBSTER

Citrus Crumble, Garlic Herb Butter
\$120 PER ORDER

32oz PRIME PORTERHOUSE

Waucoma, IA
\$195 PER ORDER

24oz WAGYU PORTERHOUSE

Wylarah Station, Australia
\$215 PER ORDER

40oz PRIME TOMAHAWK

35 Day | Honey Creek, NE
\$235 PER ORDER

SIDES SELECT 2 | ADDITIONAL SELECTIONS + \$8PP

GREEN BEANS

Brown Butter Pecans

WILTED SPINACH

Sicilian EVOO, Garlic Chips (Vegan)

TRUFFLE LEEK CREAMED SPINACH

Fiore Sardo, Aged Pecorino Cheese

CLASSIC MAC & CHEESE

2 Year Aged Gouda, Buttery Cracker Crumble

AU JUS BRAISED ORGANIC MUSHROOMS

Aged Sherry Au Jus, Crispy Garlic

WAFFLE FRIES

Truffle Aioli (Vegan)

SIMPLE MASHED POTATOES

Cultured Butter (Gluten Free)

DESSERTS SELECT 2 | ADDITIONAL SELECTIONS + \$8PP

CARAMELIZED APPLE BAKED ALASKA

Apple Cake, Cider Caramel, Spiced Crème Fraîche
Ice Cream, Cinnamon Meringue, Flaming Dark Rum

13 LAYER CHOCOLATE CAKE

Crunchy Hazelnut, Dark Chocolate Ganache
Vanilla Bean Chantilly Crème

HOUSEMADE SORBET

Strawberry, Raspberry, Mango
Green Apple (Vegan)



13 LAYER CHOCOLATE CAKE

Crunchy Hazelnut, Dark Chocolate Ganache, Vanilla Bean Chantilly Crème
\$200 TO ADD 8" CAKE