



EST. 1975

Appetizers

«Charcuterie Board» 38

Assorted Cured Meats, Local Caputo’s Cheeses, Fig Mostarda, Crostini & Lavash, Olives, Pickled Condiments

«Cast Iron Bourguignon Pie» 28

Diced Beef Tenderloin, Mirepoix, Lonza, Red Wine Demi, Topped with Puffed Pastry, Fresh Chives

«Coquillages Marinère» 23

Steamed Mussels, White Wine, Lemon, Butter, Parsley, Fennel Curls and Basil Oil Served with Grilled Baguette

«Escargot à la Bourguignon» 25

Chives, Garlic Crostini, Lemon Beurre Blanc

«Sausage Croquettes» 26

Mushroom, Herb Sausage, Honey Dijon, Berry Gastrique

Soups & Salads

«Lobster Bisque» 18

Maine Lobster, Crème Fraîche, Sturgeon Caviar, Toasted Brioche

«Soup du Jour» MP

Chef Seasonal Soup

«Granny Smith Apple Arugula Salad» 19

Blood Orange Vinaigrette, Linedeline Goat Cheese, Candied Pistachios, Shaved Fennel

«Tomato & Burrata Salad» 24

Caputo’s Handmade Burrata, Local Heirloom Tomatoes, Pistou, Crispy Prosciutto, Balsamic

Entrées

«Cioppino» 70

Mussels, Clams, Scallops, Shrimp, Lobster, and Halibut Poached in Lobster and Tomato Broth, Toasted Baguette, Fresh Basil

«Duck Breast» 56

Confit Marble Potato, Pearl Onions, Turnips, Radish, Carrots, Parsnip Purée, Seasonal Gastrique

«House-Made Gnocchi» 50

House-Made Squash Gnocchi, Vegetable Ragu, Mozzarella Foam, Parmesan Breadcrumb, Sage oil

«Stuffed Airline Chicken Breast» 57

Blue Cheese Olive Stuffing, Saffron New Potatoes, Stewed Bacon, Greenbeans, Swiss Chard, Artichoke

«Whistling Springs Trout Braid» 58

Local Rainbow Trout, Black Lentils, Mirepoix, Seasonal Vegetables, Trout Roe Beurre Blanc, Crispy Trout Skin

«UT 47 Filet Mignon» 80

7 oz Local Gold, Center-Cut Tenderloin, Truffle Pavé, Glazed Beets, Seasonal Vegetables, Local Mushrooms, Port Wine Demi

«New York Steak» 155

16 oz 35 Day Dry Aged New York Strip, Seasonal Vegetable, Pommes Frites, Sauce Trio

Seared Scallops 72

Seared Hokkaido Scallops, Truffle Risotto, Marinated Tomato, Parsley Gremolata, Local Mushrooms

Presented by

Chef Allen Caskey & Tyse Warnecke

22% gratuity added to parties of 6 or more
No more than 3 separate checks per table
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



GLUTEN FREE



CONTAINS NUTS



VEGETARIAN

PLEASE ASK YOUR SERVER FOR ALLERGEN INFORMATION



Cocktails

«Orange & Rosemary Gin and Tonic»	17	«Autumn Moon Sangria»	19
Roku Gin, Cointreau, Tonic Water, Rosemary, Orange		Quail Run Cabernet, Grand Marnier, Chambord, Cranberry, Pomegranate, Orange, Cinnamon, Mixed Berries	
«The Cherry Blossom»	19	«Spiced Pear Martini»	18
Grey Goose, Dry Curacao, Crème Di Violette Liqueur, Angostura Bitters, Cherry, Cane Sugar, Vanilla, Cocoa		Wild Roots Pear Vodka, Lillet Blanc, Alpine Preserve Liqueur, Spiced Pear, Lemon, Cinnamon	
«Sazerac-Amaretto Flip»	20	«Pomegranate Jalapeño Margarita»	17
High West Double Rye Whiskey, Disaronno Amaretto, Absinthe Ordinaire, Whole Egg, Spiced Brown Sugar, Peychauds Bitters		Espolon Tequila, Ancho Reyes Liqueur, Chambord, Pomegranate, Agave, Lime, Jalapeño	
«La Caille Dirty Martini»	20	«Spiced Rum Apple Cider»	19
Grey Goose, Hendrick's, Dolin Dry Vermouth, Olive Juice, Bleu Cheese Olives		Planteray 3 Star Rum, Averna Amaro, Spiced Apple Cider, Lemon, Nutmeg, Cinnamon	

<u>La Caille Wines</u>	BOTTLE	GLASS	TASTE
«Estate Enchanté 2023»	125	25	5
«Estate Château Rosé 2024»	125	25	5
«Estate Château Ink 2022»	450	-	-
«Russian River Valley Pinot Noir 2024»	95	20	5
«Napa Valley Cabernet Sauvignon 2023»	125	25	5
«Russian River Valley Syrah 2023»	95	20	5
«Colombia Valley Choix Évident 2021»	95	20	5
«Russian River Valley Cabernet 2022»	125	25	5
«Napa Valley Merlot 2019»	125	25	5
«Quail Run Cabernet 2019»	75	15	5

Local/Domestic Beer

«Epic Brewing Seasonal Brainless Belgian Ale - 8.5%»	25
«Epic Brewing Pfeifferhorn Lager - 5.3%»	17
«Sierra Nevada Pale Ale - 5.6%»	12
«Mtn West Seasonal Cider	17
«Red Rock Golden Halo Blonde Ale - 5.8%»	16
«Athletic Run Wild IPA - 0%» (Non-Alcoholic)	10

Imported European Beer

«Spaten Munchen Lager - Germany - 5.2%»	14
«Schneider Weisse Hefeweizen - Germany - 5.4%»	17
«Chimay Cinq Cents Golden Abbey Tripel - Belguim - 8.0%»	35
«Chimay Premiere Brown Abbey Dubbel - Belgium - 7.0%»	35
«Chimay Grande Reserve Strong Dark Ale - Belgium - 9.0%»	40