

Bread Board

PLATTER | 18 INCLUDES:

HONEY-DIPPED CORNBREAD

whipped goat cheese + fire roasted corn + fathead honey

CAYENNE PARMESAN POPOVERS

sundried tomato butter + habanero salt

ORANGE ROSEMARY BISCUIT

maple bourbon pecan butter + smoked sea salt

HERB BUTTER BUNS

whipped butter + flaked sea salt

Starters

COLOSSAL COCKTAIL SHRIMP | 22

lemongrass cocktail sauce + fresh horseradish + green goddess

CRISPY BRUSSELS SPROUTS | 15

baked apples + peanut miso dressing + burnt honey
cashew + pecorino

CRISPY SHRIMP DEVILED EGGS | 16

smoked tomato bacon jam + pickled fresno chilis + spicy sauce

WILD MUSHROOM TARTINE | 15

mushroom marmalade + goat cheese spread +
pecorino + mustard seed + fathead honey

★ BRAISED SHORT RIB CROQUETTES | 15

jalapeño potato + gouda white cheddar blend + espelette aioli

Soups & Salads

SHORT RIB FRENCH ONION | 16

braised beef short rib + gruyère + white cheddar + mozzarella + gratin

LOBSTER BISQUE | 18

butter poached lobster + tarragon oil + bacon snow

MODERN WEDGE | 18

little gem lettuce + marinated teardrop tomatoes + bacon +
blue cheese foam + sherry tarragon vinaigrette

★ HARVEST SALAD | 17

farm greens + quinoa + blue cheese + dried cranberry + apple
maple vinaigrette + sweet potato + apple + spiced pepitas

★ ROASTED BEET & BURRATA | 18

arugula + citrus + sesame seed cashew brittle + vanilla bean
vinaigrette + blood orange oil

Pizzas

THE JULIO | 23

braised short rib + shishito pepper +
red wine onion + béchamel + pickled chili + gruyère mozzarella

SAUSAGE + BURRATA | 23

mozzarella + roasted garlic tomato sauce + charred broccolini +
chili onion crunch

HOT HONEY PEPPERONI | 20

spicy tomato sauce + mozzarella + housemade hot honey + basil

Entrees

★ SCALLOP RISOTTO | 51

roasted mushroom + asparagus + sundried tomato +
parmesan + bacon snow

BRAISED SHORT RIB | 39

jalapeño potato cake + bloomsdale creamy spinach +
horseradish crumble

★ PLUM CREEK CHICKEN | 35

chef's spiced airline chicken breast + pomme purée +
grilled broccolini + mushroom madeira sauce

TRINI-SPICED FEATURED FISH* | MP

black rice + asparagus + citrus + shishito pepper +
Caribbean spice cream sauce + grilled pineapple salsa

WAGYU BOLOGNESE | 30

dry-aged wagyu + house-made pappardelle + roasted
tomato sauce + herb ricotta + pecorino

★ HARISSA CAULIFLOWER STEAK | 24

hummus + chimichurri + onion chili crunch + plum
vinegar + horseradish crumb

Steak

7 OZ. BISON FILET* | 71

butter-poached lobster tail + pomme purée +
bacon herb butter + seasonal vegetables

6 OZ. FILET* | 47

bacon herb butter

8 OZ. COFFEE RUBBED FLAT IRON STEAK* | 41

pomme purée + charred broccolini + chimichurri + crispy shallot

14 OZ. STEAK FRITES* | 59

prime new york strip + pommes frites + truffle béarnaise

14 OZ. DRY-AGED PRIME RIBEYE* | 69

choice of: bordelaise | truffle béarnaise | or compound butter

Sharable Sides

GRILLED ASPARAGUS | 14

truffle béarnaise

LOBSTER MAC + CHEESE | 22

five cheese sauce + campanelle pasta +
bacon parmesan herb crumble

TRUFFLE POMMES FRITES | 13

parmesan herb + roasted garlic aioli

POMMES ALIGOT | 15

potatoes + white cheddar + gouda + mozzarella

CHEF PARTNER JOEL HASSANALI

20% gratuity applied for parties of eight or more.

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

★ new seasonal item

FF 02.2026