

EXECUTIVE CHEF  
RICKY MARTINEZ

THE FOUNTAIN ROOM

GENERAL MANAGER  
KATIE FORMAN

BREADS

HOUSE BAKED FOCACCIA...12  
FRESH BAKED PARMESAN HERB  
FOCACCIA, ZESTY DIPPING OIL

CORNBREAD ..... 14  
CREAM CORN, CORN MEAL, HONEY  
COMB, WHIPPED BUTTER

SEASONAL FLATBREAD...16  
ASK ABOUT OUR DAILY OPTIONS

STARTERS

BRIE BRÛLÉE .....18  
TEMPERED HONEY WHIPPED SPREADABLE BRIE  
CREMA, CARAMELIZED SUGAR CRUST, PISTACHIO  
DUST, COCKTAIL CHERRY, STRAWBERRY JAM,  
GRILLED BREAD

RELISH TRAY ..... 26  
CHEF'S SELECTION OF ARTISAN MEATS AND CHEESES,  
HOUSE PICKLED VEGETABLES, BREAD CRISPS

BEEF TARTARE+ ..... 24  
DIJON, CORNICHONS, EGG, PICKLED ONIONS,  
TRUFFLE CHIPS, CAVIAR

GUACAMOLE ..... 15  
SMASHED AVOCADO, QUESO FRESCO,  
TORTILLA CHIPS

RAW BAR

SHRIMP COCKTAIL ..... 24  
POACHED JUMBO SHRIMP, COCKTAIL SAUCE

OYSTERS ON THE HALF SHELL+ ..... 25  
HALF DOZEN, MIGNONETTE, COCKTAIL SAUCE

TUNA TARTARE+ ..... 24  
CUCUMBER, KABAYAKI SAUCE, RED & GREEN  
ONION, AVOCADO MOUSSE, PAPRIKA AIOLI,  
TOBIKO, RICE PAPER WONTONS

LOBSTER & CRAB DIP ..... 20  
CRAB AND LOBSTER MEAT, CHEDDAR, CREAM CHEESE,  
GARLIC, ONION, CELERY, CROSTINI

MEATBALLS ..... 20  
VEAL & PORK, HOUSE-MADE RED SAUCE, PESTO,  
GOAT CHEESE, GRILLED BREAD

CRAB CAKE ..... 28  
JUMBO LUMP CRAB, ROASTED RED PEPPERS, EGG,  
BRIOCHE, PARSLEY, GREEN APPLE FENNEL SLAW,  
PAPRIKA AIOLI, ORANGE

ARANCINI ..... 20  
FONTINA CHEESE, TRUFFLE, PORCINI VELOUTÉ,  
SERRANO HAM, MANCHEGO

CRUDO+ .....22  
HAMACHI, PONZU BROWN BUTTER, ASIAN PEAR, MALDON  
SALT, CRUNCHY GARLIC, SERRANO PEPPERS, TOBIKO

SEAFOOD TOWER+ .....  
OYSTERS, SHRIMP COCKTAIL, TUNA CRUDO, HAMACHI, JUMBO  
SNOW CRAB CLAWS, SERVED WITH LEMON, MIGNONETTE,  
COCKTAIL SAUCE, TABASCO AND CLARIFIED BUTTER

SMALL (SERVES 2-4) ..... 95

LARGE (SERVES 4-6) ..... 175

SOUP & SALAD

FRENCH ONION SOUP ..... 14  
CARAMELIZED ONION, HERBED BEEF STOCK,  
CROSTINI, GRUYERE CHEESE

LOBSTER BISQUE ..... 17  
HOUSE-MADE LOBSTER STOCK, SHERRY,  
AMARETTO, CREAM, LOBSTER MEAT

FOUNTAIN WEDGE ..... 15  
ARTISAN ROMAINE HEART, MAYTAG BLUE CHEESE  
CRUMBLES, CHERRY TOMATO, RED ONION, CHIVE,  
OLD MAJOR JOWL BACON, BUTTERMILK DRESSING

CHOPPED ..... 15  
ROMAINE, RED ONION, ORANGE, FENNEL, CHERRY  
TOMATO, CUCUMBER, SHAVED PARMESAN,  
PEPPERONCINI, SMOKING GOOSE SALAMI

CAESAR ..... 14  
HEARTS OF ROMAINE, PARMESAN, HOUSE BAKED  
CORNBREAD CROUTONS

BEETS & PEACHES ..... 15  
GOLDEN & RED BEETS, PEACHES, GOAT CHEESE  
MOUSSE, ARUGULA, CANDIED PUMPKIN SEEDS

ENHANCE YOUR SALAD BY ADDING YOUR CHOICE OF PROTEIN

WORLD-CLASS STEAKS+  
SINGLE SOURCED CERTIFIED ANGUS BEEF

7OZ  
PETITE FILET  
.....  
50

10OZ  
FILET  
.....  
68

16OZ  
RIBEYE  
.....  
65

16OZ  
BONE-IN NEW  
YORK STRIP  
.....  
65

8OZ  
WAGYU CENTER CUT  
FILET MIGNON  
.....  
110

ROAST PRIME  
RIB OF BEEF

AVAILABLE BEGINNING AT 4PM  
USDA ANGUS PRIME RIB OF BEEF, SALT CRUSTED,  
WITH NATURAL BEEF JUS & HORSERADISH CREAM

QUEEN CUT  
12oz ..... 54

KING CUT  
18oz ..... 70

STEAK ENHANCEMENTS

MAYTAG BLUE CHEESE CRUST 8 • AU POIVRE SAUCE 8 • BROILED JUMBO SHRIMP 15  
HORSERADISH CRUST 6 • LOBSTER TAIL MP • CARAMELIZED WILD MUSHROOMS 8 • CHIMICHURRI 5

ENTRÉES

MEATLOAF ..... 30  
FRESH GROUND IN HOUSE USDA SINGLE SOURCED  
ANGUS BEEF, HERB BROWN GRAVY, WHIPPED  
POTATOES, BROCCOLINI

PRIME RIB FRENCH DIP+ ..... 28  
SHAVED PRIME RIB, GRUYÈRE, ONION JAM, AU JUS,  
HORSERADISH CREAM, ARTISAN ROLL, FRENCH FRIES

WAGYU BURGER+ ..... 25  
AGED CHEDDAR, OLD MAJOR PEPPER BACON, BREAD  
& BUTTER PICKLES, ONION JAM, TOASTED BRIOCHE,  
FRENCH FRIES

SHORT RIBS+ ..... 42  
BONE-IN BEEF SHORT RIB, CHEDDAR GRITS, PICKLED  
RED ONIONS

PORK TENDERLOIN+ ..... 36  
FISCHER FARMS PORK TENDERLOIN, BOURBON GLAZE,  
ROASTED APPLES, WHIPPED POTATOES

LASAGNA ..... 32  
BECHAMEL, GOAT CHEESE, MANCHEGO, MUSHROOM  
CONFIT, TOMATO GLAZE, PESTO

FRIED CHICKEN ..... 28  
BUTTERMILK BRINE, BONELESS CHICKEN THIGHS,  
HERB BROWN GRAVY, WHIPPED POTATOES

ROASTED CHICKEN ..... 35  
AIRLINE CHICKEN BREAST, STREET CORN,  
SHIITAKE MUSHROOM, JOWL BACON,  
DIJON CHICKEN JUS

DUCK CONFIT PASTA ..... 36  
CALAMARATA, PEAS, PECORINO, HERB BUTTER SAUCE,  
CRISPY DUCK

HANGER STEAK+ ..... 44  
TAMARIND AND CHIMICHURRI MARINATED 8OZ STEAK,  
CAULIFLOWER PUREE, ROASTED PEPPERS & APPLES,  
CRISPY POTATOES

PLANT BASED BURGER ..... 25  
IMPOSSIBLE PLANT-BASED BURGER, AGED CHEDDAR,  
ONION JAM, BREAD & BUTTER PICKLES, TOASTED  
BRIOCHE, FRENCH FRIES

SEAFOOD

FRIED FISH ..... 30  
BEER BATTERED COD, FRIES, TARTAR SAUCE

SALMON+ ..... 42  
CHORIZO, BEANS, GNOCCHI, PARSNIP, ROMESCO

HALIBUT+ ..... 46  
GOCHUJANG BRAISED CABBAGE, BLACK MISO,  
CAULIFLOWER PURÉE, GARLIC CHIPS

SEA BASS+ ..... 56  
KABAYAKI GLAZE, NAPA CABBAGE, SHIITAKE, BOK CHOI,  
KIMCHI, CAULIFLOWER PURÉE

ROASTED BRANZINO+ ..... 45  
CILANTRO MARINATED WHOLE BRANZINO, AVOCADO  
SALSA VERDE, FRESH HERBS

SHARABLE SIDES

TRUFFLE FRIES ..... 14  
HAND-CUT, FRIED IN BEEF TALLOW, PARMESAN,  
TRUFFLE, GARLIC AIOLI

BROCCOLINI ..... 16  
ROMESCO, FRESNO CHILI, TOASTED ALMONDS,  
LEMON, PARMESAN CHEESE

POTATO CASSEROLE ..... 15  
CREAM, EGGS, CHEDDAR, PARSLEY

MAC & CHEESE ..... 15  
DISTINCTIVE BLEND OF ARTISINAL CHEESES,  
CAVATAPPI PASTA, ADD LOBSTER MEAT +10

ROASTED CARROTS ..... 17  
GREEK YOGURT, MAYTAG BLUE CHEESE, CHILI BROWN  
BUTTER, GARBANZO, TOASTED PEPITAS

BRUSSELS SPROUTS ..... 15  
MAYTAG BLUE CHEESE CRUMBLES, OLD MAJOR  
JOWL BACON, BOURBON GLAZE

WHIPPED POTATOES ..... 13  
IDAHO POTATOES, BUTTER, CREAM

CORN PUDDING ..... 14  
CHORIZO, CHEDDAR, LIME CREMA

HOT TOWELS ARE AVAILABLE UPON REQUEST

for parties of 7 or more, a 20% gratuity will be included

CONTAINS NUTS

GLUTEN FREE OPTIONS AVAILABLE

+ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illness.

12/25