THE FOUNTAIN ROOM

BREADS

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

CORNBREAD ... 15
CREAM CORN, CORN MEAL, HONEY COMB, WHIPPED BUTTER

SEASONAL FLATBREAD ... 18
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 (GF) ... 26
CHEF'S SELECTION OF ARTISAN MEATS AND CHEESES, HOUSE PICKLED VEGETABLES, BREAD CRISPS

BURRATA ... 18
HEIRLOOM TOMATOES, CUCUMBER, THAI BASIL, CHERMOULA, TAMARIND GLAZE, BREAD

GUACAMOLE (GF) ... 16
SMASHED AVOCADO, SEASONAL FRUIT, PUMPKIN SEEDS, TORTILLA CHIPS

FRIED ARTICHOKES ... 18
SAFRON AIOLI, SALSA VERDE, ORANGE ZEST, FRESNO CHILIS, MANCHEGO CHEESE

LOBSTER & CRAB DIP ... 22
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, RED PEPPERS, EGGS, BRIOCHE, PARSLEY, SAFFRON AIOLI, LEMON, CITRUS SALAD

RAW BAR

SHRIMP COCKTAIL (GF) ... 24
POACHED JUMBO SHRIMP, COCKTAIL SAUCE

OYSTERS ON THE HALF SHELL✦ (GF) ... 28
HALF DOZEN, MIGNONETTE, COCKTAIL SAUCE

BAHARAT TUNA✦ ... 26
LEBANESE SEVEN SPICE TUNA, MANGO, SEAWEED, CHERMOULA, ARUGULA

CRUDO✦ (GF) ... 24
CHEF'S CHOICE OF SEASONAL FISH WITH A ROTATING PREPARATION INSPIRED BY FRESH, SEASONAL INGREDIENTS

SEAFOOD TOWER✦ (GF)
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 ... 15
CARAMELIZED ONION, HERBED BEEF STOCK, CROSTINI, GRUYERE CHEESE

LOBSTER BISQUE ... 22
AMARETTO, SHERRY, CREAM, MAINE LOBSTER, PARMESAN FOAM, VERDE OIL

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

CHOPPED (GF) ... 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 (GF) ... 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	10oz FILET	16oz RIBEYE	16oz BONE-IN NEW YORK STRIP	8oz WAGYU CENTER CUT FILET MIGNON
50	68	68	65	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, HAND-CUT BEEF TALLOW FRIES

WAGYU BURGER✦ (GF) ... 26
MAYTAG BLEU CHEESE, CRUST, BACON JALAPENO JAM, SESAME SEEDED BRIOCHE BUN, HAND-CUT BEEF TALLOW FRIES

SHORT RIBS✦ ... 40
FISCHER FARMS BEEF SHORT RIBS, POBLANO CHEDDAR POLENTA, DEMI-GLACE, CRISPY 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 ... 30
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✦ ... 46
MARINATED 8OZ STEAK, PARSNIP PUREE, HERB SALSA, CHARRED AVOCADO, CIPOLLINI ONIONS

PLANT BASED BURGER (GF) ... 26
IMPOSSIBLE PLANT-BASED BURGER, AGED CHEDDAR, ONION JAM, BREAD & BUTTER PICKLES, TOASTED BRIOCHE, HAND-CUT BEEF TALLOW FRIES

SEAFOOD

FRIED FISH ... 30
BEER BATTERED COD, HAND-CUT BEEF TALLOW FRIES, TARTAR SAUCE

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

HALIBUT✦ ... 48
HERBED CRUST, SICILIAN TOMATO STEW, GARLIC, CAPERS

SEA BASS✦ (GF) ... 60
KABAYAKI GLAZE, NAPA CABBAGE, SHIITAKE, BOK CHOI, KIMCHI, CAULIFLOWER PURÉE

ROASTED BRANZINO✦ ... 48
MARINATED WHOLE BRANZINO, SALSA VERDE, CITRUS SALAD

SHARABLE SIDES

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

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

POTATO CASSEROLE (GF) ... 15
CREAM, EGGS, CHEDDAR, PARSLEY

MAC & CHEESE ... 16
DISTINCTIVE BLEND OF ARTISINAL CHEESES, CAVATAPPI PASTA, **ADD LOBSTER MEAT +10**

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

BRUSSELS SPROUTS ... 16
MAYTAG BLUE CHEESE CRUMBLES, OLD MAJOR JOWL BACON, BOURBON GLAZE

WHIPPED POTATOES (GF) ... 14
IDAHO POTATOES, BUTTER, CREAM

CORN PUDDING ... 15
CHORIZO, CHEDDAR, LIME CREMA

HOT TOWELS ARE AVAILABLE UPON REQUEST

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

CONTAINS NUTS (GF) GLUTEN FREE OPTIONS AVAILABLE

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

10/26