

## Small Plates and Salads

Artisan <b>Cheese</b> plate - Chef's seasonal accompaniments, selection of 3... 18 or 5... 23
<b>Ceviche</b> – bay scallop, shrimp, onion, pineapple, corn chip 15
<b>Hummus</b> – extra virgin olive oil, grilled pita, batons of carrot, celery, red pepper 10
Pan-Seared <b>Crab Cakes</b> – cilantro jam, pickled mango 15
* <b>Surf &amp; Turf</b> Tartar - tea cured <b>salmon</b> , prime <b>beef tenderloin</b> , crostini's, Chef's accompaniments 16
<b>Brussels Sprouts</b> – garlic, brown butter, local bacon, dill mayo, pecorino cheese, served family style 14
*Chef's <b>Foie Gras</b> of the day- served with house crostini 17
*Organic <b>Spring Mix Salad</b> - fresh apple, dried cranberries, goat cheese, candied pecan, wild honey & berry vinaigrette 9
<b>Arugula &amp; Spinach</b> Salad - julienned carrot, shaved radish, fresh parmesan, caramelized onion vinaigrette 8
<b>Confit Duck</b> Salad – kale, blue cheese, bbq beet, citrus vinaigrette, pine nut 16
* <b>Caesar Wedge</b> Salad - parmesan cheese, anchovy, rosemary crouton, roasted garlic, fried caper, romaine lettuce, caesar dressing 9.5
<b>Mediterranean</b> Salad – cilantro, fennel, arugula, cauliflower, garam masala yogurt, pine nut, preserved lemon 10

## The Chalkboard Dinner

“Food is our common ground, a universal experience.” - *James Beard*

### Large Plates

*Grilled Colorado <b>Lamb Chops</b> – mint jelly, grilled red bell pepper, pea purée, pea salad 36
Black Truffle <b>Ravioli</b> – vegetable consommé, roasted mirepoix, herbes de provence 22
Slow-Braised <b>Beef Short Rib</b> – 3 bean stew, pickled pearl onions 34
*Grilled Bone-In <b>Pork Chop</b> – spiced apples, hazelnut crusted honey roasted carrots, polenta, cabbage jus 33
Pan Seared Bone in Herbed <b>Chicken Breast</b> – smoked corn purée, whole roasted corn kernel, corn bread, chili thread, chipotle dust 28
Vegetarian <b>Chili</b> – acorn squash bowl, quinoa, sweet potato, squash, feta cheese 24
<b>Scallop Seafood</b> Boil – market seafood, red potato, quartered corn, house herbs <b>Market Price</b>
*Grilled <b>Prime Petite Filet</b> – spring squash purée, whipped potatoes, black garlic jam, shallot-veal demi glaze 39
Oven-Roasted <b>Mushroom Wellington</b> - puff pastry, duxelles, roasted beet purée, blue cheese cream, roasted asparagus, whipped potatoes 27
*Oven-Roasted <b>Beef Wellington</b> – puff pastry, savory pâté, dijon, duxelles, roasted asparagus, tomato jam, whipped potatoes, shallot-veal demi glaze 39
* <b>Market Fish</b> – dashi broth, citrus soy jelly, whole roasted brussels, market salad <b>Market Price</b>
*Grilled <b>Prime Ribeye</b> – seasonal vegetables, shallot-veal demi glaze, whipped potatoes 10-OZ...40 or 12-OZ...46
*Pan-Seared Pekin <b>Duck Breast</b> – blackberry bbq compote, baked beets, cauliflower purée, flashed kale chips 38
*Grilled <b>Venison</b> – fried rosemary granola, celery root purée, roasted brussels, pork belly, cherry compote 26
BBQ <b>Beet</b> – puff pastry wrapped, crumbled smoked blue cheese, orange zest, pine nut, crispy sage 24
<b>Lobster tail add-on Market Price</b>

**Executive Chef Roque Heidler**

**We are proud to buy local and support small family owned farms**

**Red Bird Farms \* Urban Greens \* Oklahoma Produce \* Greer Farms \* Ben E. Keith \* Bodean Seafood \* Creekstone Farms**

\$4.00 Split Charge on all Entrees / An 18% gratuity will be added to parties of 5 or more

\*Food items may contain raw or undercooked ingredients. When not cooked to temperature, they may increase the risk of food borne illness.