

## **APPETIZERS**

Maine Lobster Pancake with Wild Mushrooms and Scallions - 16

Prosciutto Wrapped European Quail with Creamy Polenta and Tomato Balsamic Relish - 14

Jumbo Lump Crabcakes with Smoked Red Bell Pepper Sauce - 17

“Bourguignonne” Style Escargot - 10

Seared La Belle Farm Foie Gras with Cracked Black Pepper Granny Smith Apples in Sauternes - 19

Jumbo Lump Crabmeat with Hollandaise - 19  
add Beluga Caviar - 29

Crispy Veal Sweetbread in Smoked Stilton Cream - 18

Seared Ahi Tuna with Grilled Artichokes and Kalamata Olives - 17

Angel Hair Pasta with Grilled Shrimp and Scallop, Carbonara Sauce - 16

## **SOUP**

Saffron Crawfish Bisque - 9

Soup du Jour - 9

## **SALADS**

Mesclun Mix with fresh Herbs, Mustard Vinaigrette - 8

Baby Spinach, Strawberries, Sesame Pecans and Gingered Honey Vinaigrette - 10

Roasted Asparagus Salad over Baby Spinach, Stilton Vinaigrette - 11

Fresh Herb and Goat Cheese Terrine, Tomato, Mixed Greens, Balsamic Vinaigrette - 14

Hearts of Romaine with Roasted Red Bell Pepper Aioli, Pancetta and Manchego - 13

Cornmeal Dusted Oysters with Blackeyed Pea and Roasted Corn Relish, Avocado Cream- 14

Seared Jumbo Scallops over Baby Arugula with Citrus and Toasted Sunflower Seeds - 14

## **ENTRÉES**

### **SEAFOOD**

Seared Ahi Tuna over Roasted Corn and Edamame Risotto, Teriyaki Sauce - 38

Sautéed Mero Bass over Wilted Spinach and Wild Mushrooms in Soy Truffle Butter - 35

Pan Seared Diver Scallops with Summertime Crab Gazpacho - 35

Alaskan Halibut with Basil Laced Baked Ricotta, Zesty Tomato Broth - 34

Atlantic Salmon with Roasted Beet Risotto, Orange Leek Emulsion - 32

Dover Sole Meunière with Jumbo Lump Crabmeat, Capers - 46

### **MEAT & GAME**

Black Angus Filet of Beef with Red Wine Demi Glace and Foie Gras Butter - 39

Rack of Lamb with Pecan, Mustard, Garlic and Molasses Crust - 34

Grilled Bison Ribeye with Creamy Caramelized Onion and Stilton Sauce - 38

Jaeger Schnitzel over Creamy Herb Spatzle - 28

U.S. "Kobe" Wagyu Beef Strip Loin, Bok Choy and Shimeji Itame, Teriyaki Sauce - 42

La Belle Farm Duck Breast over Duck Leg Confit and Roasted Corn Succotash - 30

Filet of Buffalo Tenderloin with Lobster Béarnaise - 42

Colorado Lamb Sirloin with Summer Vegetable Risotto - 30

Herb Encrusted Veal Chop with Creamy Caramelized Onion Dauphinoise - 42

Braised Akaushi "Kobe" Beef Shortrib with Wild Mushroom Ragout - 30

## **DESSERTS**

9

Vanilla Bean Crème Brûlée

Dark Rum Scented Berries

Blueberry Marzipan Cobbler

Cinnamon Ice Cream

Chocolate Soufflé with Milk Chocolate Maker's Mark Crème Anglaise

Creamy Coconut Tapioca Soup and Watermelon Sorbet over Fresh Fruit Salad

White Chocolate Cheesecake, Candied Almonds and Strawberries

Homemade Sorbet or Ice Cream with Fresh Berries