



## ENTREES

### HOUSE CUT STEAK‡

Sunchoke puree, laurel pesto, aged balsamic vinegar,  
roast onion and turnip, foraged mushrooms

6oz. Filet • 42

12oz. Dry Age New York Strip • Market

‘13 Leeuwin “Prelude Vineyards”, Cabernet Sauvignon,  
Margaret River, Australia

### FISH SAUCE GLAZED BIG EYE TUNA‡

Crispy rice, green curry emulsion,  
sweet potato and peanut butter puree,  
picked radish salad • 39

‘16 Glatzer “Schuttenberg” Sauvignon Blanc,  
Carnuntum, Austria

### MUSTARD GLAZED PORK‡

N’duja braised beans, onion soubise,  
wilted spinach, capers, walnut demi • 37

‘14 Chateau du Cayrou Cahors, Southwestern France

### SMOKED BISON LOIN‡

Caramelized cauliflower puree, fennel bulb,  
benne seed, blood orange, winter wheat,  
pistachio & watercress pesto • 44

‘14 Cuilleron a Chavanay “Les Vignes d’ a Cote” Syrah,  
Northern Rhone, France

### PAN SEARED SCALLOPS‡

Meyer lemon sabayon, charred chili Romanesco,  
saffron glazed salsify, black cumin seed oil, hazelnuts • 45

‘17 Goldschmidt “Singing Tree” Chardonnay,  
Russian River Valley, California

### WINTER TRUFFLE PASTA

Chitarra pasta, marsala foie cream sauce,  
saute sweet breads, pickled red onions,  
cara cara gremolata • 39

‘15 Casanova di Neri “IrRosso”, Montalcino, Italy

**Executive Chef Adam Struebing**  
**Chef de Cuisine John Harmata**

*If there is something you desire not listed here, please do not hesitate to ask your server. We will do our best to accommodate you.*

*‡Steaks and seafood that are served rare or medium-rare may be undercooked and will only be prepared upon consumer's request. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. All aiolis and Caesar dressing contain raw egg.*