



DINNER MENU

APPETIZERS

CHEF'S SEASONAL SOUP 12
of the day

WARM CRISPY BRIE 18
Orange cranberry chutney, toasted almonds

BEEF TALLOW FRIED FRENCH FRIES 15
Grated pecorino, black truffle aioli

**ARTISAN CHARCUTERIE
& CHEESE BOARD 32**
Imported delicatessen paired with local
Muranda cheeses, seasonal preserves to share

CRISPY CHEESE ARANCINI 14
Pomodoro sauce, shaved pecorino

SALADS

BABY ICEBERG WEDGE 15
Pickled red onions, crispy Schrader's smoked
bacon, crumbled blue cheese and dressing

**HOUSE BRINED
SMOKED CHICKEN BREAST 18**
Local mixed greens, orange segments, goat
cheese, toasted walnuts and pomegranate
emulsion

**MARINATED ROASTED YELLOW AND
RED BEET & BURRATA 18**
Basil oil, balsamic glaze, sea salt

SALAD ENHANCEMENTS

PRIME SKIRT STEAK 18
SHRIMP 15
SALMON 18
CHICKEN 12

PASTAS

add micro planed Summer Black Truffles for \$12

WILD MUSHROOM PAPPARDELLE 30
Thyme cream sauce

BRAISED SHORT RIB GNOCCHI 38
Potato gnocchi with tender braised short rib, Pinot Noir
sauce, and shaved pecorino

MAFALDE 26
Pomodoro and Stracciatella di bufala

*Our menu reflects our fervent belief in marrying the
abundance of locally produced flavorful ingredients with a
curated selection of products available internationally. Our
cured meats are sourced from Italy, our steaks and many
proteins come from the incomparable Pat LaFrieda Meat
Purveyors, and our pastries are made with love in our kitchen.*

ENTRÉES

CHEF'S CUTS

steaks are sourced from Pat LaFrieda Meat Purveyors

40 OZ

TOMAHAWK STEAK 160

In-house dry aged tomahawk for two,
includes choice of 2 sides

7 OZ FILET MIGNON 52

16 OZ DRY AGED BONE-IN RIBEYE 75

28 days dry aged

All steaks come with choice of side and demi-glace
or up charge black truffle maitre d butter

ADD SHRIMP \$15

ADD LOBSTER TAIL \$25

SLOW BRAISED BEEF SHORT RIB 48

12OZ HERITAGE PORK CHOP 40

apple mostarda

SEARED MALLARD DUCK BREAST 52

Cherry Port Sauce

FISH OF THE DAY

Market Price

NORWEGIAN AKURA SALMON 44

lemon orange beurre Blanc

SIDES- 12 EACH

locally sourced vegetables

Roasted Root Vegetables

Yukon Gold Whipped Potatoes

Roasted Wild Mushrooms with Thyme

Beef Tallow French Fries

*For tables of 6 or more, a 20% gratuity will be added. For room service 20% gratuity will be added.
Please inform the server of any dietary needs or food allergies. Note though, that in preparing dishes,
even with great care, trace amounts could be present without our knowledge. *Consuming raw or
undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

Menu subject to change.