



DINNER ENTREES

Available Sunday-Thursday 4 to 10pm / Friday & Saturday 4 to 11pm

Mie Goreng (GF)

Indonesian Style Stir-Fry with Udon Noodles | Organic Chicken | Prawns | Bell Peppers | Bok Choy | Togarashi Chili | Sesame Oil | Oyster Sauce | Leeks | Ginger | Sweet Soy | Garlic | Cilantro 27

Creamy Steak Penne

Marsala | Heavy Cream | Beef Tips | Fire Roasted Roma Tomatoes | Garlic Shallots | Chives | Parmesan Cheese | Penne Pasta 28

Beef Short Rib Stroganoff

House Shredded Beef Short Rib | Egg Noodles | Sour Cream | Mushroom Cream Sauce | Garlic Parmesan Toast 24

Charcoal Baked Half Chicken (Greek Style) (GF)

(Free Range, Organic) Semi Boneless Grilled Chicken | Cilantro Rice | Mixed Grilled Veggies | Extra Virgin Olive Oil | Greek Spices 32

Colorado Lamb Chops*

French Cut | Charcoal Grilled | Extra Virgin Olive Oil | Lemon | Oregano | Rosemary | Bacon-herb Fingerling Potatoes | Mixed Vegetables 64

Fresh Whole Grilled Fish De-boned Tableside (Friday and Saturday) (GF)

Charcoal Grilled | Blended Oregano | Extra Virgin Olive Oil | Lemon MP

Grilled Scampi Skewer (GF)

White Jumbo Shrimp (5) | Grilled Vegetables | Aromatic Basmati Rice | House-made Lemon Sauce | Oregano | Extra Virgin Olive Oil 34

Wild Caught Chilean Sea Bass* (GF)

Pan-Seared | Green Chile Risotto | Asparagus | Lemon Beurre Blanc 54

Wild Caught Scottish Salmon* (GF)

Pan-Seared | Aromatic Basmati Rice | Sauteed Bok Choy | Tomato Jam 39 *(Teriyaki option available)*

Charcoal Broiled 16oz Chateaubriand* For Two

Red Chili Mashed Potatoes | Roasted Roma Tomatoes | Mixed Vegetables | Tarragon Bearnaise 120

Surf N Turf*

6oz. Filet Mignon | Cold Water Lobster Tail 10-12oz | Grilled Greens | Mashed Potatoes | Port Demi Sauce 79

5 Hour Slow Braised Short Rib

Chili Mashed Potatoes | Grilled Mixed Vegetables | Hatch Green Chile 39

Filet Mignon* 9oz

Grilled Asparagus | Baby Carrots | Fingerling Potatoes 59 *(Peppercorn Sauce available)*

Ribeye Steak* 14oz

Sweet Potato Mash | Grilled Baby Carrots 56 *(Peppercorn Sauce available)*

Prime Beef Spicy Thai Curry (GF)

USDA Prime Beef Tenderloin Tips | Yellow Curry Paste | Asparagus | Bell Peppers | Bok Choy | Garlic | Ginger | Rice | Cilantro Coconut Cream | Roasted Almonds 29 *(Vegetarian Version available 23)*

ADDITIONAL SIDES

Mushrooms • Asparagus with Balsamic Reduction • Green Chile Risotto • Chef's Vegetables • Vintage Potatoes 12
Jumbo Lump Oscar | Sauteed Asparagus | Bearnaise Sauce 18
Baked Cold Water Lobster Tail* 10-12oz | Drawn Butter | Lemon 39

DESSERTS

Triple Chocolate Cake 13

House-made Key Lime Pie 13

House-made Creme Brulée (GF) 13

Deconstructed Mille-Feuille

Caramelized Phyllo Dough | White &

Dark Chocolate Monte Cream 14

House-made Apple Pie A La Mode

Vanilla Bean Ice Cream 14

Banana Pannacotta Vanilla Wafers 13

Non-closed out checks are subject to a 20% Gratuity Charge. (GF) Gluten Free (V) Vegetarian

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.