

STARTERS

ESCARGOTS MAÎTRE D'HÔTEL WINE HERB BUTTER, PARMESAN, GRILLED BAGUETTE BREAD	23	INN KEEPER SALAD ROMAINE, RADICCHIO, OLIVES, BACON, HEART OF PALM, BLUE CHEESE, VINAIGRETTE	20
CRAB CAKE MUSTARD SAUCE, CRISPY ARTICHOKE, POMEGRANATE GASTRIQUE, SUMMER GREENS	26	CAESER SALAD WINE HERB BUTTER, PARMESAN, ANCHOVY, GRILLED BAGUETTE BREAD	19
BLACKENED BEEF TENDERLOIN TIPS FRESH TOMATILLO SAUCE, GRILLED CROSTINI	28	FRESH BURRATA, TOMATO SALAD PEA PUREE, PISTACHIO, BASIL OIL	20
FRENCH ONION SOUP SWISS & GRUYERE CHEESE, BRIOCHE TOAST	15		
LOBSTER BISQUE TARRAGON, CHANTILLY CREAM	28		
PACIFIC SHRIMP COCKTAIL (3) DUANE'S COCKTAIL SAUCE, HORSERADISH CREAM	30		

JAPANESE A5 WAGYU RIBEYE 4 OZ | 125

SERVED RARE WITH A HOT STONE GRILL EXPERIENCE
ACCOMPANIED BY SHISO PESTO, HAWAIIAN LAVA SALT,
AND PONZU SAUCE.

A LA CARTE USDA

PRIME BEEF

CENTER CUT FILET MIGNON 8 oz	75	AUSTRALIAN WAGYU NY STRIP 9 OZ 100	
RIB EYE 16 oz	66	SHISO PESTO	
BONE IN RIB EYE 22 oz	90	ADD ON	SAUCES
NEW YORK 14 oz	74	OSCAR STYLE 32	BEARNAISE 7
COLORADO LAMB CHOPS 12 oz	69	SCALLOP 12	PEPPERCORN 7
TOMAHAWK 32 oz	150	SHRIMP 10	MUSHROOM 7
		LOBSTER TAIL 6 oz 27	DEMI-GLACE

FROM THE SEA

AHI TUNA 8 oz	54	SCOTTISH SALMON 8 oz	43
AUSTRALIAN LOBSTER TAIL 10-12 oz	50	WILD CAUGHT SWORDFISH 8 oz	45

HOUSE SPECIALTIES

PEPPERCORN PRIME NEW YORK CELERY ROOT PUREE, BRUSSELS SPROUTS, WATERCRESS, PEPPERCORN SAUCE	85
CLASSIC STEAK DIANE 8OZ FILET MEDALLIONS, MUSHROOM SAUCE, ROASTED CARROTS, MASHED POTATOES	85
LOBSTER MAC & CHEESE WHITE CHEDDAR, PARMESAN CRISPY LEEKS, MORNAY SAUCE	35
DIVER SCALLOPS (U-10) 3 EACH, CORN PUREE, CORN SUCCOTASH, FARRO AND CHILI OIL	40
ORGANIC AIRLINE CHICKEN BREAST THREE CHEESE RISOTTO, ROASTED CARROTS, CHICKEN AU JUS	43

ACCOMPANIMENTS

TRUFFLE MAC & CHEESE CRISPY HERBS	14	SAUTEED GREEN BEANS AMANDINE STYLE	10
BAKED POTATO SOUR CREAM, BUTTER, CHIVES	10	CREAMED SPINACH MORNAY, PARMESAN	10
GARLIC CONFIT MASHED POTATOES	10	ASPARAGUS	10
ROASTED WILD MUSHROOMS	10	BABY CARROTS	10

\$15 SPLIT FEE ON ALL A LA CARTE & ENTREES

SUBSTITUTIONS ARE SUBJECT TO PRICE ADJUSTMENT

*Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Please inform your server if you have any food allergies.

20% Gratuity for gathering of 6 or more.*