

appetizers

colossal gulf shrimp fresh cocktail sauce, rémoulade	18
blue fin crab cakes smoked pepper aioli, sweet pickled cucumbers	18
sausage stuffed mushrooms charred tomato marinara, pecorino romano crème, bagna càuda, arugula	15
fried calamari lemon-basil aioli, saffron tomato sauce, salsa verde	15
local cured meats & hand selected cheeses three cured meats, three artisan cheeses	18
*fresh shucked oysters fresh cocktail sauce, citrus-pepper mignonette	18
pork belly cured-smoked pork belly, tomato marmalade, guajillo gastrique, candy-stripe beets, granny smith apple	15

soups

onion beef broth, caramelized onion puree, gruyère, baguette toast	8
bisque lump crab, saffron rice, scallion	10

salads

house artisan greens, grape tomatoes, romano cheese, corn bread crouton	6
caesar traditional Caesar dressing, fresh grated parmesan, corn bread crouton, parmesan tuile	8
baby spinach meringue encased pecans, herbed goat cheese, raspberry vinaigrette	7
butter leaf baby tomato, bacon, bleu cheese vinaigrette, baby beets	9



Kansas City, KS

certified angus beef

*filet of beef	7- or 10-ounce	36 or 42
*bone in ribeye	22-ounce	55
*cowboy rib chop	30-ounce	68
*bone in strip steak	24-ounce	58
*porterhouse	24-ounce	48
*ribeye	14-ounce	40

signature filet of beef

*10-ounce certified angus beef, Bacon wrapped, lump crab Lobster, herbed goat cheese	49
--	-----------

wagyu

*flat iron steak	14 ounce	45
*flank steak	14 ounce	45

enhancements

béarnaise 3 / bordelaise 3
oscar 13 / shrimp 9 / scallops 15
king crab (market) / lobster tail (market)
stilton bleu gratin 5

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

seafood & shellfish

seafood fettuccini shrimp, lump crab, scallops, lemon-parmesan cream	29
halibut almond romesco, risotto & herbs	36
salmon oscar asparagus, lump crab, béarnaise sauce	29
scallops marinated baby fennel, roasted tomato coulis, hazelnut pesto, beurre blanc	32
shrimp red curry coconut broth, green apples, sultanas, ginger pine nuts, pineapple, jasmine rice	25
North American lobster tails drawn butter, lemon	market
king crab leg drawn butter, lemon	market

specialties

*Colorado lamb rack rosemary mustard glaze, roast garlic jus, mashed potato	39
*Berkshire pork rib chop bacon apple chutney, shitake risotto	30
baked half chicken white wine, rosemary, garlic, prosciutto, pan jus lié	26
braised beef short ribs potato lasagna, swiss and nutmeg, herb pan gravy	29
*elk rib chops glazed baby carrots, potato gratin	47

side dishes

parmesan truffle fries	8	baked potato	6
butter milk onion rings	5	sautéed mushrooms	7
mashed potatoes	6	Brussels sprouts, bacon	8
macaroni & cheese (daily)	14	peak season vegetable	7
glazed baby carrots	5	grilled asparagus	8
		lobster loaded mashed potato	14