

### Assiette de Fromages

Beehive Cheese Co. Aggiano, Utah - cow's milk, dry yet creamy  
 Beehive Cheese Co. Teahive, Utah - cow's milk, fragrant, soothing  
 Shaft's Gold mine-Aged Bleu, California - raw cow's milk, rich and creamy  
 Manchego, Spain -pasteurized sheep's milk, piquant, firm, aged 12 months

Served with preserved fruit, candied walnuts, crostini.

One Selection 9    Two Selections 12    Three Selections 15

### Starters

#### Steak Tartare\* <sup>DF</sup>

seaweed aioli, egg yolk, croûtons / 17

#### Hamachi Crudo\* <sup>GF DF</sup>

gochujang-date sauce,  
pickled vegetables / 17

#### Coconut Shrimp\* <sup>DF</sup>

coriander slaw, jalapeño dipping sauce / 13

#### Mushroom Flatbread <sup>V</sup>

winter pesto, buckwheat / 12

#### Lamb Meatballs\*

spiced tomato sauce, croûton / 10

#### Country Terrine\* <sup>GF</sup>

house mustards, cornichons / 10

#### French Onion Soup

croûton, melted gruyère / 10

#### Soup du Jour

9

### Salads

#### Beet & Pear <sup>GF V</sup>

goat cheese, arugula, candied walnuts,  
balsamic / 12

#### Escarole <sup>GF V</sup>

quinoa, hazelnuts, creamy pistachio  
vinaigrette / 12

#### Iceberg Wedge\* <sup>GF</sup>

bacon, tomatoes, blue cheese,  
buttermilk dressing,  
"everything bagel" topping / 11

#### Classic Caesar

romaine, caesar dressing, croûtons / 9

#### Simple Salad <sup>V</sup>

field greens, toasted fennel vinaigrette,  
croûtons / 8

### Entrées

#### Tenderloin\* <sup>GF</sup>

bacon-potato rösti, red wine demi-glace,  
pickled mustard seeds / 45

#### American Kobe Bavette Steak\* <sup>GF</sup>

crushed fingerling potatoes, creamed onions,  
oyster mushrooms, cabernet butter / 39

#### Duck Legs\* <sup>GF</sup>

orange-port-thyme, parmesan grits,  
greens / 34

#### Cured Pork Chop\* <sup>GF</sup>

cream cheese mashed potatoes,  
tart cherry-brandy sauce / 29

#### Braised Pork Shank\* <sup>GF</sup>

pilsner jus, creamy grits / 28

#### Roasted Chicken\* <sup>GF</sup>

salt and vinegar potatoes, greens,  
chicken vinaigrette / 25

#### Roasted Salmon\* <sup>GF</sup>

caramelized lentils du puy,  
caraway gastrique / 26

#### Steakhouse Meatloaf\*

mushroom sauce,  
cream cheese mashed potatoes, croûton / 23

### Sides

#### Brussels Sprouts <sup>GF DF V</sup>

4

#### Cream Cheese Mashed Potatoes <sup>V</sup>

4

#### Blistered Green Beans <sup>GF DF V</sup>

4

#### Salt and Vinegar Potatoes <sup>GF DF V</sup>

4

### Sandwiches

#### Beef Burger\*

angus beef, secret sauce, cheese, fries / 17  
add bacon 2

#### Chicken Burger\*

smoked paprika aioli, cheese, fries / 16

#### BBQ Chicken\*

white BBQ sauce,  
smoked cheese, fries / 15

#### Grilled Cheese <sup>V</sup>

triple decker, tomatoes, onions,  
basil aioli / 12

#### Veggie Burger <sup>V</sup>

basil aioli, red onions, fries / 12

### Sweets

#### Chocolate Fondants <sup>V</sup>

banana ice cream / 10

#### Carrot Cake

cream cheese frosting, carrot gelée / 10

#### Chocolate Pudding <sup>V</sup>

salted caramel sauce, whipped cream,  
brioche croûtons / 10

#### Crème Brûlée <sup>GF V</sup>

10

#### Sticky Toffee Pudding <sup>V</sup>

buttery caramel sauce,  
vanilla bean ice cream / 10

#### Buttermilk Panna Cotta <sup>V</sup>

winter citrus, lemon tuile / 8

<sup>GF</sup> Gluten-Free    <sup>DF</sup> Dairy-Free    <sup>V</sup> Vegetarian

All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish, and shellfish. Please advise your server if you or someone in your party has a food allergy or sensitivity.

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information.

A 19% gratuity will be added to parties of 8 or more.