



STARTERS

CHEF'S SOUP DU JOUR \$14

SEAFOOD TOWER

Crab claws, half oysters, mussels, jumbo shrimp, lobster tail, scallop aguachiles, seaweed salad, cocktail sauce, Dijon aioli, Champagne mignonette

4-6 guests \$195

2-3 guests \$98

FRITO PIE

Traditional chili beans, Fritos, green chili, melted cheddar, sour cream, tomatoes, scallions \$13

CAULIFLOWER FLORETS

Roasted cauliflower, romesco sauce, pumpkin seeds \$15

MUSSELS

Spanish chorizo, saffron & white wine broth \$28

BEEF TENDERLOIN
CARPACCIO

Ancho chile & coffee dried rub, parmesan, baby arugula & pepper salad \$25

ASSORTED SELECTION
OF ARTISAN CHEESES
& CURED MEATS

Traditional accompaniments \$45

SALADS

BRUSSEL SPROUTS

Roasted peanuts, pomegranate, Asian Vinaigrette \$14

CAESAR

[Serves 2 guests, prepared table side.]

Classic Caesar salad \$28

WEDGE

Crispy iceberg, applewood lardon, heirloom tomato, blue cheese dressing \$14

ENTREES

PAN SEARED
CHILEAN SEA BASS

Heirloom tomato scampi, fennel, capers \$62

PAN SEARED
ATLANTIC SALMON

Coconut farro, carrot & cardamom yogurt \$35

HOKKAIDO SCALLOPS

Porcini mushroom crusted, corn, cilantro mojo sauce \$42

CIOPPINO

Scallops, Sea Bass, shrimp, mussels, fennel, tomato broth \$55

COQ AU VIN

Sous vide airline chicken breast, red wine, forest mushrooms \$28

BECK AND BULOW

Santa Fe Boutique Butcher Shop

32OZ BISON TOMAHAWK
[Serves 2 guests]
Chimichurri butter \$174

AWHI RACK OF LAMB
Rosemary & mango chutney \$44

KUROBUTA PORK PORTERHOUSE
Cuatro chiles, hibiscus pickled red onion \$64

BISON BURGER
Bison patty, Swiss cheese, hatch green chili, lettuce, red onion, horseradish mayo, Harissa aioli, butter bun, steak fries \$22

STEAKS

6.5LBS FLINTSTONE BEEF RIBS
[Serves 4-6 guests]
Offered only Friday and Saturday. Limited availability.
Slow roast 3 bone ribs, brussel sprouts warm salad, honey carrots, herbed mushrooms, mac and cheese \$255

PETITE FILET MIGNON
Collard greens, applewood lardon, tobacco onions \$39

Meyers Red Angus All Natural Prime

14OZ NEW YORK STRIP
Collard greens, applewood lardon, tobacco onions \$49

14OZ RIBEYE
Collard greens, applewood lardon, tobacco onions \$56

CROWNING

LOBSTER TAIL \$30

SCALLOPS \$25

OSCAR STYLE \$20

JUMBO SHRIMP \$20

SAUCES

PEPPERCORN \$3

BÉARNAISE \$3

MISO BROWN BUTTER \$3

SIDES

HONEY ROASTED TRI CARROTS \$11

WILTED SPINACH \$12

JUMBO LUMP CRAB MAC&CHEESE \$16

DUCK CONFIT FINGERLING POTATOES \$14

ASPARAGUS WITH BÉARNAISE \$12

ROASTED FOREST MUSHROOMS \$14

SCALLOPED POTATOES \$14

YUKON GOLD WHIPPED POTATO \$11