



## First Course

**California Corn and Bell Pepper Chowder**

white truffle oil 7

**Firestone Double Barrel Steamed Clams**

crispy pancetta, spinach, charred plum tomatoes, jalapeño 12

**Guava Glazed Baby Back Ribs**

gala apples, curried pecans, bermuda triangle goat's cheese 13

**Vintner's Plate**

local sausage, olives, roasted garlic, crostini, premium cheeses, grilled peaches 14

**House Field Greens Salad**

goat cheese, pistachios, shaved red onion, whole grain mustard vinaigrette 7

**Baby Spinach, Strawberry, and Hearts of Palm Salad**

toasted walnuts, poppy seed vinaigrette 8

**Summer Heirloom Tomato Salad (Inquire about availability)**

gorgonzola piccante, haricot verts, bacon lardons 8

**Sweet Potato Fries**

roasted garlic remoulade 7

Parties of 8 or more: no split checks please, subject to 20% service charge

Executive Chef Brady Thomason



## Second Course

**Seared Sea Scallops with Ricotta Gnocchi**

spring leeks, roasted red bell peppers, parmigiano reggiano 25

**Rioja Style Colorado Lamb Top Sirloin**

sofrito of chorizo, roasted garlic and red bell pepper, and potatoes 29

**Grilled Swordfish**

golden raisin and cous cous croquettes, cucumber and tomato salad 27

**Coconut Crusted Halibut**

jasmine rice amandine, soy glazed vegetables, pineapple curry cream 28

**Grilled King Salmon**

succotash of sweet corn, fava beans, shiitake mushrooms, and bacon 24

**Grilled Porterhouse Pork Chop**

tuscan potatoes, chili tomato ragout 27

**Lemon Grilled Chicken Breast**

truffled ricotta sacchetti 19

**Pan Roasted Certified Angus Filet Mignon**

goat cheese and roasted bell pepper spoonbread, broccolini 34

**Grilled 14 oz. Certified Angus Ribeye**

garlic fingerlings, balsamic glazed asparagus, horseradish crème fraiche 36

## Sides \$4

Goat Cheese and Roasted Bell Pepper Spoonbread (please allow 15 minutes)  
Tuscan Potatoes • Cous Cous Croquettes

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