

## **SOUPS & SALADS**

**Creamy Organic Tomato Soup** 8 GF

**Green Chili Corn Chowder with Chicken** 10 GF

**Romaine with Creamy Garlic & Parmesan Dressing** 10

**The Side Salad** 8 GF

Fresh garden greens, choice of dressing, cucumber, roasted campari tomato, pickled carrots

**Organic Tri-Colored Quinoa Power Bowl with Arugula** 12 GF

Tahini vinaigrette, oven-cured tomato, cucumber, Kalamata olive, crispy chickpeas, feta

**ADD: Chicken** 5.5, **Salmon** 8.5, **Crispy Rock Shrimp** 9, **Two Each Scallops** 10

### **Because You're Worth It**

American Sturgeon Caviar with the "usual suspects" 46

Homemade blinis, tomato, shallot, egg, crème fraiche, chive, smoked salmon

## **APPETIZERS**

**House-made Hummus** 9 GF

Heirloom chickpeas with tahini, fresh lemon, EVOO with pita or cucumber

**\*Spicy Tuna Tartare** 17 GF

Crispy sticky rice, tataki sauce, spicy aioli, seaweed salad

**Crispy Rock Shrimp** 15 GF

Fresh Baja rock shrimp, spicy aioli, grilled pineapple, chive

**Spicy Thai Style Chicken Lettuce Wraps** 11 GF

**\*Better Than Prime Beef Carpaccio** 15

Thinly sliced raw N.Y. Strip, arugula, Parmesan-Reggiano, Maldon sea salt, grilled baguette

**Spicy Shishito Peppers tossed in Ponzu & Sesame Seeds** 9 GF

Need a snack? **Bread Service** with freshly baked baguette, salted butter, oil 3

## HANDHELD

### \*Tavern Burger

“The American Classic” lettuce, tomato, onion, pickle, American cheese, secret sauce on a toasted Challah bun. Served with Pommes Frites or Side Salad. Single 12 Double 15

### \*Peppered Steakhouse Burger 18

House ground and hand-pressed, bacon-jam, house-made pickles, aioli, white cheddar on a toasted Challah bun. Served with Pommes Frites or Side Salad.

**Gluten Free Bun or Lettuce Wrap Available**

## CHEF’S FAVORITES

### Ever-Changing Seasonal Veggie Plate 19 GF

Heirloom tomato steak, grilled zucchini & yellow squash, corn off the cob, red onion, polenta croutons, roasted tomato vinaigrette

### \*Pan-Roasted George’s Bank Sea Scallops 37 GF

Saffron risotto cake, soubise sauce, roasted mushrooms & spinach

### \*Wild Caught Alaskan Halibut 38 GF

EVOO whipped potatoes, creamy squash stew with chorizo & corn, salsa verde

### \*Ahi Tuna Poke “POH-keh” Rice Bowl Half 19 Full 29 GF

Sashimi grade tuna, edamame, pickled ginger, cucumber, seaweed salad, spicy aioli

### Lamb Pappardelle 27

House-made lamb fennel sausage, pappardelle pasta, Heirloom tomato-parmesan broth, spinach

### \*Grilled Organic Salmon 29 GF

Arizona honey-mustard glaze, smashed curried fingerling potatoes, fresh garden greens

### \*House-made Bucatini Pasta 23

House-made bucatini pasta, Bell & Evans organic chicken breast, bacon, parmesan, cracked black pepper, broccoli florets, roasted mushroom

### \*Petit 6 OUNCE Filet & Crab 48 GF

Tender beef filet topped with jumbo lump crab meat, creamed spinach, buttermilk mashed potato

### \*8 OUNCE Hanger Steak 37

Heirloom tomato Panzanella, Red Dog Roots arugula, shaved onion, chimichurri

### \*Korean BBQ Inspired Beef Stirfry 19 GF

USDA Choice beef tips, fresh ginger, lemongrass, toasted chili, sticky rice

### **Because You’re REALLY Worth It!**

### **\*USDA Certified Angus Bone-In Beef Ribeye 125 GF**

28 OUNCE herb-marinated Prime bone-in ribeye served with Chef Matt’s heirloom Anasazi chorizo beans, veggie of the moment, & veal jus.

Big enough for two or perfect for a Monarch.

## SIDES

Pommes Frites 6 GF

Grilled Asparagus 7 GF

Smashed Fingerlings 8 GF

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness  
GF-Denotes Gluten Free