



## STARTERS

BEIGNETS powered sugar, pure maple syrup	14
THE BACON daniels meats thick cut bacon, beefsteak tomatoes, onion, house steak sauce	24
BAKED BRIE french brie, wüstner brothers honey, toasted hazelnuts, garlic confit, thyme, bread	23
SKILLET CORNBREAD salted honey butter, honey	14
SHRIMP COCKTAIL house made cocktail sauce, lemon	23
JUMBO LUMP CRABCAKE pickled heirloom carrot & celery root, chipotle aioli	27
AHI TUNA TARTARE* white soy vinaigrette, thai chili, sesame seeds, nori aioli	25
GOLDEN BEET JOJO'S manchego fonduta, pistou, pink grapefruit relish	15
TOAST avocado, mushrooms, sumac, fine herbs, maderia glaze, orange zest	16
BREAKFAST PARFAIT whole milk greek yogurt, coconut almond granola, fresh fruit, honey	16

## SOUPS & SALADS

FRENCH ONION SOUP beef jus, white wine, caramelized onions, croutons, gruyere	13
MIXED GREEN SALAD carrot, cucumber, tomatoes, apple cider vinaigrette	13
CAESAR SALAD romaine, parmesan, spiced croutons, lemon	15
WEDGE SALAD iceberg lettuce, bleu cheese dressing, bacon lardons, cherry tomatoes, pickled shallots	15
ADD-ONS   ANCHOVIES 3   SIRLOIN 22   SALMON 21   GRILLED SHRIMP 16   CHICKEN 10	

## ENTRÉES

LOCAL PRIME RIB & EGGS two eggs, hash browns, house steak sauce, chimichurri	45
FRIED CHICKEN & WAFFLES miso maple glaze, whipped honey butter, sea salt,	22
CLASSIC EGGS BENEDICT daniels canadian bacon, poached eggs, hollandaise, paprika, hash browns	18
VEGETABLE GATEAU crepes, chevre, spinach, mushroom, romesco, balsamic glaze, pistou	23
STEAK FRITES* 8 oz. flatiron steak, truffle fries, bearnaise	38
PAN-ROASTED SALMON* ora king salmon, creamed leeks, pea salad, fingerlings, beet vinaigrette	43
DOUBLE SMASH BURGER* wickens ranch beef, american cheese, L.T.O.P, fry sauce, fries	22

## STEAKS À LA CARTE - hand cut in house & cast iron seared

WAGYU NEW YORK STRIP GRADE 6-7* 12 oz.	62
BEEF FILET MIGNON* 8 oz. <i>Reminisce Ranch, Dillon, MT</i>	58
SURF & TURF STYLE add shrimp or lobster oscar or lobster tail	16/23/25
TRUFFLE BORDELAISE 7   CHIMICHURRI 5   BLUE CHEESE 5   ROMESCO 6   FOIE GRAS BUTTER 8	

## SIDES À LA CARTE

MAC & CHEESE or LOBSTER MAC & CHEESE cheese sauce, truffle bread crumbs, fine herbs	16/26	
POTATO PUREE yukon gold, garlic butter	7/12	
TRUFFLE FRIES truffle ranch, fine herbs	14	
HEIRLOOM BABY CARROTS horseradish honey, toasted hazelnuts, fine herbs	14	
CRISPY BRUSSEL SPROUTS blue cheese crema, apple cider glaze, pickled apples, pancetta	15	
HASH BROWNS 4	TWO EGGS ANY STYLE 5	BACON 5

\*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
 Please inform your server or bartender if you have any dietary restriction, allergies or time constraints.  
 A 20% gratuity will be applied to all parties of six or more people.