

## Small Plates

Ribs and Belly: Smoked baby back ribs, pork belly, Worcestershire reduction and pickled blueberries (18)

Nashville Hot Oysters: Fresh shucked oysters spicy breaded and deep fried, pickle juice "caviar" and pickled shallots (18)

Shrimp Cocktail: Spiced poached shrimp served chilled with a vanilla bean bourbon cocktail sauce (15)

Smoked Bone Marrow and Tartare: Smoked marrow bones, beef tartare, capers, pickled onion and potato chips (20)

Foie Gras and Scallop: Toasted brioche and sauce a l'orange (22)

Brie en Croute: Brie cheese baked in puff pastry served with saffron cream and raspberry melba (14)

## Entrées

Chilean Sea Bass: Pan roasted, ginger miso beurre blanc and roasted chili broccolini (45)

Duet of Beef\*: Braised short rib, twin filet medallions, pommes puree, asparagus and bordelaise sauce (54)

Duck\*: Smoked cheddar grits and cherry bourbon glaze. (30)

Cavatelli Pasta: House made ricotta cavatelli, heirloom tomato confit, fresh mozzarella, (26)

Chicken Marsala: Herb ricotta stuffed, prosciutto wrapped pan roasted chicken breast, asparagus risotto and a wild mushroom marsala sauce (29)

Pan Seared Scallops: Edamame and local corn succotash, tomatoes, bacon lardons and balsamic reduction (40)

Salmon: Crispy skin, beet risotto, mint pea puree, cardamom carrot crème fraîche (35)

Lobster and Shrimp Tagliatelle: calabrian chili, fresh herbs garlic, tomato, house pasta and English pea jus (38)

## Steaks and Chops

Bone-in Ribeye\*: Dry-aged Iowa Premium USDA prime beef, fresh cracked black pepper and kosher salt. (55)

New York Strip\*: Dry-aged Iowa Premium USDA prime short loin with the bone. Fresh cracked black pepper and kosher salt. (54)

Filet of Beef\*: Wet-aged Iowa Premium USDA beef tenderloin, center cut, fresh cracked black pepper and kosher salt.  
Petite 7 ounce (45) | King 10 ounce (54)

Rack of Lamb\*: Parmesan fingerling frites, roasted carrots and harissa yogurt sauce (48)