

## **STARTERS**

- **Spanish Serrano Ham \$9**
- **Escargot Bourguignon \$10**
- **Shrimp Cocktail \$11**
- **Coquilles St. Jacques \$13**
- **Fresh Oyster of the Day (Market Price)**
- **Oyster Parmesan \$16**
- **Braised Pork Belly \$14**
- **Risotto (For Two) \$15**
- **Foie Gras Poele \$39**

## **SOUP & SALAD**

- **Caesar Salad \$13**
- **Wedge Salad \$8**
- **Five Palms Salad \$11**
- **French Onion Soup \$10**
- **Grandma's Tomato Soup \$8**

## **SIDE DISHES**

- **Baked Potato \$6**
- **Rice Pilaf \$6**
- **Sauteed Spinach with Lemon Butter Parmesan \$7**
- **Brussel Sprouts Confit \$8**
- **Forest Wild Mushrooms \$9**

## **OUR-CAVIAR**

## **All of our caviar is served with Russian blinis and crème fraîche**

- **Royal Siberian Osetra 1 oz \$95**
- **Royal Imperial Caviar 1 oz \$130**
- **Kaluga Caviar Amur River 1 oz \$180**

## **Entrées**

### **All Meat Entrees Include Mashed Potatoes & Green Beans**

- **Petite Center Cut Tenderloin \$29**
- **Center Cut Tenderloin \$42**
- **Prime Rib \$35**
- **Prime Ribeye \$45**
- **Dbl Prime New York \$45**
- **Colorado Lamb Porterhouse \$29**
- **Colorado Rack of Lamb \$49**
- **Catch of the Day (Market Price)**
- **Butter Poached King Salmon \$30**
- **Seafood Cioppino \$30**
- **Pan Seared Chilean Seabass \$35**
- **Prime New York \$35**