

SALADS

GRILLED MARKET VEGETABLES 13

fava beans, zucchini, peppers, eggplant, roasted tomato-balsamic vinaigrette

LITTLE GEM LETTUCE 15

maytag blue cheese, vine ripe tomatoes, maple glazed thick cut bacon

SHAVED RAW VEGETABLES 13

carrots, fennel, radish, cucumber, hemp seed granola, cashew dressing

ANDIRON CAESAR 12

shaved parmesan, whole wheat croutons, crispy capers

BURRATA & GRILLED FIG 15

medjool dates, confit tomato, minus 8 vinegar

CLASSICS

FRENCH ONION SOUP 10

gruyère & parmesan cheese, sherry wine

OLD BAY

SHRIMP COCKTAIL 17

horseradish panna cotta, cocktail sauce

STEAK TARTARE* 15

grass fed tenderloin, capers, dijon mustard, quail egg yolk

HUDSON VALLEY FOIE GRAS* 20

huckleberry jam, toasted brioche

NUESKE BACON WRAPPED

MATZO BALLS 12

horseradish crème fraiche, sandy valley farms arugula

SEAFOOD

YELLOWTAIL CRUDO* 16

preserved kumquats, basil oil

ALASKAN KING CRAB 18

hearts palm, avocado purée, grapefruit

HOUSE CURED SALMON* 15

pickled fennel, sour cream, smoked steelhead caviar

MAINE SEA SCALLOPS* 17

english & sugar snap peas, truffle vinaigrette

ICE BAR

SHELLFISH PLATTER*

56 – for two

maine lobster, king crab, shrimp,
oysters, ceviche

SELECTION OF OYSTERS* 18 / 34

ATLANTIC ^{OR} PACIFIC

champagne mignonette
half dozen or full dozen

*consumption of raw or undercooked food of animal origin may increase your risk of food born illness

OUR STEAKS ARE CHARRED OVER AN APRICOT-WOOD BURNING GRILL.

CHEF CUTS

*KING TRUMPET MUSHROOMS & ANDIRON STEAK
SAUCE*

STRAUSS GRASS FED FILET* 8 oz	45
STRAUSS GRASS FED FILET* 10 oz	52
PRIME NY STRIP* 16 oz	49
PRIME "EYE" OF RIB* 9 oz	41

NEIGHBORHOOD FAVORITES

GLAZED SHALLOTS & CHIMICHURRI

WAGYU SKIRT STEAK* 9 oz	39
RIBEYE CAP* 9 oz	33
CREEKSTONE FARMS NY STRIP* 14 oz	37

BONE IN CLASSICS

*STUFFED BONE MARROW &
RED WINE BORDELAISE*

CREEKSTONE FARMS BONE IN RIB EYE* 20 oz	52
DRY AGED NY STRIP* 16 oz	59
TOMAHAWK CHOP FOR TWO* 36 oz	95

ADD-ONS

SHRIMP, BLACK GARLIC & HERBS	15
HUDSON VALLEY FOIE GRAS	18
ALASKAN KING CRAB	22
LOBSTER TAIL	28

SAUCE SAMPLER \$3 (choose 3)

BÉARNAISE
ANDIRON STEAK SAUCE
GREEN PEPPERCORN SAUCE
CHIMICHURRI
RED WINE BORDELAISE

SEAFOOD

SCOTTISH SALMON* 29

serrano ham crust, crispy artichokes, cipollini onions, peruvian chili sauce

WHOLE BRANZINO 37

grilled, roasted peppers ragu, capers, wild fennel & pine nuts

ALASKAN HALIBUT 38

crushed peas, snow pea & radish salad, morel mushroom sauce

SANTA BARBARA SHELLFISH POT 33

shrimp, scallops, mussels, clams, cod fish, potato, saffron rouille, lobster broth

FARM

MARY'S ORGANIC CHICKEN BREAST 27

potato & sweet onion puree, grilled asparagus, shaved asparagus salad, natural jus

CREEKSTONE HERITAGE PORK SCHNITZEL 25

mustard spätzle, red wine cabbage

WAGYU BURGER* 21

wood fired, beehive cheddar, beefsteak tomatoes, caramelized onions

GRILLED COLORADO LAMB RACK * 55

roasted eggplant, tomato confit, harissa yogurt

VEGETARIAN

FARRO RISOTTO 22

organic mushrooms, asparagus, ricotta, pea shoots, pine nuts

ROASTED CAULIFLOWER STEAK 23

king trumpet mushrooms, pickled fresno pepper vinaigrette

SUMMERLIN FARMERS MARKET PASTA 19

whole wheat spaghetti, alba mushrooms, fava beans, snap peas, tomato spinach pesto, pecorino

SIDES

SUMMERLIN MARKET

CARROTS 8

carrot-ginger puree, chervil

WOOD FIRED ASPARAGUS 10

romesco sauce

ASH ROASTED LEEKS 8

bacon, parsley

CREAMED SPINACH 9

parmesan cheese, crispy onion

ROASTED ORGANIC

MUSHROOMS 10

shallot, thyme, whole wheat croutons

TATER TOTS 10

childhood memories, house ketchup

KENNEBEC

HAND CUT FRIES 9

smoked tomato aioli

ELIZABETH'S IDAHO

BAKED POTATO 10

classic garnish caddy

YUKON GOLD

MASHED POTATOES 8

MAC & CHEESE

WAFFLE 11

TWICE BAKED

LOADED POTATO 11

bacon & bee hive smoked cheddar