

## In The Beginning

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- **Salmon Cake**

Remoulade

- **Beef Carpaccio \***

Arugula Salad with Capers & Micro Greens

- **Snapper Ceviche**

Avocado & Pico de Gallo

- **Tuna Poke \***

Hawaiian Sushi Grade Tuna, Red Onion & Sesame Seeds

- **Tabouli, Matbucha, Babaganoush, Hummus Platter**
- **Grilled Portobello Florentine \***

Stuffed with Spinach, Sun Dried Tomatoes & Cranberries

- **Smoked Short Rib Tacos**
- **Beer Battered Onion Tower**
- **Spinach & Artichoke Dip**

## From The Fields

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- **Small**
- **Large**
- **Baby Spinach & Kale Salad**

Jicama, pear tomatoes, dried cranberries, pecans

- **Arugula Salad**

Citrus, Strawberry, Jicama, Almonds

- **Genesis House Salad**

Mixed field greens, Micro Greens, Red Onion, Tomato & Cucumber

- **Asian Salad**

Shredded Napa Cabbage & Bok Choy, Sesame Seeds, Almonds, Crispy Noodles

- **Add**

Grilled Chicken, Steak, Tuna or Salmon

- **Choice of Dressing:**

Peanut-Ginger

Balsamic Vinaigrette

Italian

Raspberry Vinaigrette

Ranch

## **Warming Nourishments**

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- **Suzie's Famous Matza Ball Soup**
- **Soup Du Jour**

## **Pasta**

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- **Chicken Pesto**
- **Fettuccine Bolognese**
- **Spicy Salmon Farfalle**

## **Of The Fin**

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- **Chilean Sea Bass \***

Select Pecan, Pistachio, or Almond Crust served on a bed of Sautéed Spinach

- **Tequila Flamed Snapper \***

Kiss of Blanco Tequila & Citrus, Pepper & Onions, Wild Rice

- **Hawaiian Tuna \***

Sushi Grade Tuna Mango Salsa

- **Blackened Salmon**

Seared in Cajun Spices with Genesis Butter & Dirty Wild Rice

## Of The Feather

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- **Slow Roasted Long Island Duckling \***

Tender Half Duckling Roasted & Sauced with Orange & Cranberry Glaze, Flash Fried Brussels Sprouts

- **Free Range Cornish Hen \***

Stuffed with Wild Rice, Sautéed Spinach & Asparagus

- **Free Range Roasted Chicken Breast**

Fresh Herbs, Mint Balsamic Reduction & Fork Smashed Potatoes

- **Free-range Organic Chicken Kebab \***

Marinated in Garlic & Herbs served over Spinach and Persian Rice drizzled with Genesis Butter Sauce

## Of The Grill

Accompanied by Kettle Chips, Onion Rings, Steak or Curly Fries

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- **The Steve**

Prime Beef, Mushrooms, Caramelized Onions

- **The Don**

Prime Beef, Guacamole & BBQ Roasted Peppers

- **The Bruce**

Prime Beef, Crispy Pastrami, Fried Egg & Onion Strings

## **Of The Hoof**

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- **Colorado Mountain Rack of Lamb**

Herb Crusted, Caramelized Garlic & Rosemary

- **Lamb Chops**

Rosemary Reduction & Grilled Asparagus

- **Cote De Veau**

Herb Marinated 14 oz. Veal Chop with Demi-Glace

- **Genesis\***

Prime 7oz "Filet"

- **Eve\***

Prime 12oz Ribeye

- **Adam\***

Prime 16oz Ribeye

- **Cowboy\***

Prime 24oz Bone-In Ribeye

- **Tomahawk\***

Prime 32oz Bone-In Ribeye

- **Hanging Brochette\***

Chimichurri Sauce & Wild Rice

- **Grass Fed Beef\***

14oz Ribeye

7oz "Filet"

## **Of The Table**

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- **Sautéed Mushrooms & Caramelized Onions\***
- **Asparagus, garlic, rosemary, olive oil, cracked Black Pepper\***
- **Sautéed Haricots Verts\***
- **Sautéed Garlic Spinach\***
- **Flash Fried Brussels Sprouts & Crispy Pastrami\***
- **Steak Fries or Kettle Chips**
- **Sweet Potato Mash**
- **Fork Smashed Potato's**
- **Roasted Cauliflower\***

*\* – Gluten Free*

**We Proudly Serve All Natural, Hormone and Antibiotic Free Prime Beef**