

## APPETIZERS

<b>Steak Tartare</b>	16
Traditional steak tartare, guacamole and mango salsa	
<b>Chipotle Skewers</b>	17
Noisettes of grilled beef, petite cucumber Asian salad and cilantro cream	
<b>Escargot</b>	19
Sautéed with garlic, shallots, fresh herbs, bordelaise sauce and baked in puff pastry	
<b>Tempura Shrimp</b>	17
Deep fried, served with a roasted vegetable risotto cake, with a Soy glaze	
<b>Shrimp Cocktail</b>	16
<b>Tuna Tartare</b>	18
Layered spicy tuna, avocado and mango	
<b>Maryland Crab Cakes</b>	17
Fresh crabmeat, sautéed peppers, onions and spices. Served with a petite salad	
<b>Oysters Rockefeller</b>	17
Baked with sautéed spinach and crispy bacon. Finished with a dill cream sauce	
<b>Smoked Scottish Salmon</b>	16
Served with Cherry Tomatoes, cucumber and arugula with toasted bagel chips. Finished with Dill Crème Fraiche	
<b>Mussels</b>	15
Sautéed with Garlic and White Wine with a Touch of Tomato. Served with crostini.	
<b>Chilled Shellfish Platter</b> (for two persons)	42
Shrimp, Oysters, Crab legs, and Lobster	
<b>Oysters on the Half shell</b>	16
(Inquire for daily selection)	
<b>Fried Calamari</b>	15
Served with a Marinara sauce and Creamy Dijon mustard sauce	

## SOUPS

**Lobster and Shrimp Bisque**

**15**

**Soup of the Day**

**Market Price**

## SALADS

**Caesar Salad**

Served with a house-made Caesar dressing

**9**

**Seasonal Tomatoes and Onions**

(With Blue Cheese Dressing)

**10**

**Greystone Salad**

Arugula, radicchio, Poached Pear, Stilton Cheese,  
Candied Walnuts, and Lemon Mustard Vinaigrette

**11**

**Gathered Greens**

Organic Baby Mixed Greens with Bell Pepper,  
Carrot, Daikon and Lemon Thyme Vinaigrette

**9**

**Roasted Beets with Frisée**

Served with Sonoma Goat Cheese Cake, Toasted Hazelnuts and  
Granny Smith Apple Slices. Topped with Walnut Orange Vinaigrette.

**10**

## PASTA

<b>Wild Boar Rigatoni</b>	28
Rigatoni pasta tossed with Wild Boar ragu and peas, finished with a Touch of cream and Parmigiano shaved.	
<b>Braised Oxtail Ravioli</b>	29
House made Ravioli filled with Braised Oxtail. With a Cabernet Bordelaise sauce, Shitake Mushroom and Sun dried tomatoes	
<b>Lobster Risotto</b>	34
In a light, Spicy Tomato Sauce with Maine Lobster and Fresh Thyme	
<b>Linguine with Dungeness Crab</b>	32
Shallots, Brandy, Tomato and a Touch of Cream	

## POULTRY

<b>Double Breast Free Range Chicken</b>	25
Grilled, Topped with Garlic, Rosemary and Lemon, served with Garlic Mashed Potatoes and Swiss Chard Greens	
<b>Pheasant</b>	32
Pan-seared Pheasant on semolina crusted, served with ginger bokchoy, mashed potatoes, in a Madera wine and seasonal fig sauce .	

## FISH

### Fresh Fish of the day

#### Salmon

Pan-seared served with herb-roasted fingerling potatoes, sautéed spinach and a dill buerre blanc

#### Ahi Tuna

Seared with Sesame Seeds and Black Peppercorn and served over Wasabi Infused Mashed Potatoes and Bokchoy. Topped with Tobico Caviar and Soy Glaze

#### Dover Sole

Sautéed with lemon, white Wine and Butter  
Served with Vegetables

### Market Price

29

36

48

## SEAFOOD

#### Live Maine Lobster\*

(steamed or broiled) 3 ½ lbs.  
Served with mashed potatoes and vegetables

Market Price

#### Alaskan King Crab Legs\*

(steamed)  
Served with mashed potatoes and vegetables

Market Price

#### Jumbo Prawns and Scallops

Pan seared with scampi sauce.  
Served with bokchoy and haystack potatoes

38

## SPECIALTY DISHES

#### Filet Oscar

Petit Filet Mignon, Asparagus, Jumbo Lump Crab and Bearnaise Sauce

42

#### Filet Diane

Filet Mignon Medallion, sautéed Mushrooms and Demi-Glace Mustard

38

#### Filet & Shrimp

Filet Mignon Medallion grilled and Shrimp Scampi sauce

40

#### Filet and Lamb Chops

Filet Mignon Medallion and Lamb Chops grilled  
And Rosemary Mushroom sauce

40

# MEAT

***\*21 Days Aged Beef***

<b>*Ribeye</b> (Bone In)	(24oz.)	42	(32oz.)	48
<b>*Porterhouse 24oz.</b>				45
<b>*Porterhouse 48oz.</b> (for two)				86
<b>*New York 16oz.</b>				40
<b>Filet Mignon</b>	<b>petite</b> (8oz.)	<b>36</b>	(12oz.)	<b>46</b>
Served over grilled asparagus. Topped with truffle infused veal reduction sauce and garnished with haystack potatoes.				
<b>Elk Chop 16oz.</b>				<b>44</b>
Roasted and crusted with porcini mushrooms. Served with collard greens and herb mashed potatoes. Topped with a coriander and black berry reduction sauce.				
<b>Veal Chop 16oz.</b>				<b>44</b>
Grilled and served over a bed of sautéed vegetables. Topped with a creamy Porcini mushroom Cognac sauce.				
<b>Colorado Lamb Chops</b>				<b>42</b>
Almond-crusted lamb chops served with chive and roasted garlic risotto in a lamb jus.				
<b>Bourbon Brined Pork Chop</b>				<b>29</b>
Braised red cabbage, ginger mashed potato and a whole grain mustard demi-glace				
<b>Buffalo Tenderloin</b>				<b>42</b>
Served with Swiss chard greens, garlic mashed potatoes, poached pear and a Port wine reduction sauce and dry figs.				
<b>Lamb OssoBuco</b>				<b>36</b>
Lamb shank braised slowly in a cabernet wine and juniper berry reduction sauce. Served over a bed of saffron risotto				

## Sauces

<b>Béarnaise</b>	<b>2</b>
<b>Shallot and Garlic</b>	<b>2</b>
<b>Bordelaise</b>	<b>2</b>
<b>Rosemary Mushroom</b>	<b>3</b>
<b>Butter and Sage</b>	<b>2</b>
<b>Six Peppercorn</b>	<b>2</b>

## POTATOES

<b>Ginger Sweet Potatoes</b>	<b>8</b>
<b>Mashed Potatoes</b>	<b>7</b>
<b>Garlic Mashed Potatoes</b>	<b>7</b>
<b>Lobster Mashed potatoes</b>	<b>16</b>
<b>French Fries</b>	<b>8</b>
<b>Hash-brown Potatoes</b>	<b>9</b>
<b>Gratin Dauphinois</b>	<b>10</b>
<b>Baked Potato</b>	<b>7</b>
<b>Tempura Onion Rings</b>	<b>8</b>

## VEGETABLES

<b>Roasted Wild Mushrooms</b>	<b>10</b>
<b>Creamed Garlic Spinach</b>	<b>8</b>
<b>Herb Butter Corn</b> with Applewood Smoked Bacon	<b>8</b>
<b>Ten Vegetables</b> Sautéed with Garlic and Olive Oil	<b>8</b>
<b>Asparagus Steamed or Grilled</b>	<b>10</b>
<b>Broccoli Sautéed with Garlic and Olive Oil</b>	<b>8</b>