

DINNER

SOUP

LEEK & PARSNIP

Caviar & black pepper cream 12

FRENCH ONION

Gruyère 12

ROASTED TOMATO & LAVENDER

Mascarpone 12

APPETIZERS

BURRATA *Serrano ham, confit tomatoes, pesto, grilled baguette 15*

FRIED GREEN TOMATOES *Goat cheese, tomato-bacon jam 14*

MARKET GREENS *Tomatoes, shaved vegetables, sherry vinaigrette 13*

CAESAR SALAD *Romaine, baby kale, avocado, heirloom cherry tomatoes, Parmesan 14* - Add Chicken +8, Shrimp +10

GRILLED SPANISH OCTOPUS *Chorizo, fingerling potatoes, lemon vinaigrette, smoked paprika oil 19*

CHICKEN PAILLARD *Radish, arugula, haricot verts, basil pesto 17*

TUNA & QUINOA NIÇOISE *French beans, olives, quail egg 24*

FOIE GRAS AU TORCHON *Cognac-infused foie gras, ginger marmalade, grilled country bread 23*



PLAT DU JOUR

MONDAY

GRILLED RIB EYE CAP

Roasted fingerling potatoes, onion jam 32

TUESDAY

CRISPY CHICKEN OYSTERS

Creamy grits 26

WEDNESDAY

MISO GLAZED COD

Grilled eggplant, wasabi mashed potatoes
29

THURSDAY

COLORADO LAMB SHANK

Green herb risotto, mint glaçage 34

FRIDAY

WHOLE ROASTED SNAPPER

Saffron rice, market vegetables 34

ENTRÉES *Served with chef's selection of seasonal market vegetables*

DUCK BREAST *Sauce a l'orange 31*

LEMON-THYME CHICKEN *Roasted half chicken, natural jus 27*

STRIPED BASS *Manila clams, chorizo 34*

DAY BOAT SCALLOPS *Pan-seared scallops, sautéed spinach, gingered butternut squash purée 30*

WILD SALMON *Red pepper honey glaze 31*

FILET MIGNON *6oz grass-fed petit filet, caramelized cipolini onions, cognac peppercorn sauce 39*

NY STRIP *10oz grass-fed strip, roasted garlic-espresso reduction 33*

GRILLED RIB EYE *16oz grass-fed bone-in rib eye, lobster butter 43*

COLORADO LAMB CHOPS *Red onion jam and mustard sauce 39*

VEGETABLE TASTING *Cavatelli, roasted tomatoes, grilled vegetable ratatouille 21*

SIDES

ORGANIC RED RICE

MUSHROOM RISOTTO

MASHED POTATOES

FRENCH FRIES

FARRO

FINGERLING POTATOES

9

THEATER MENU

5:00PM – 7:30PM (\$39) | 7:30PM – 10:00PM (\$49)

APPETIZER

FRIED GREEN TOMATOES *Goat cheese, tomato-bacon jam*

BURRATA *Serrano ham, confit tomatoes, pesto, grilled baguette*

CAESAR SALAD *Gem romaine, baby kale, avocado, heirloom cherry tomatoes, Parmesan dressing*

ENTRÉE

STRIPED BASS *Manila clams, chorizo*

LEMON-THYME CHICKEN *Roasted half chicken, natural jus*

VEGETABLE TASTING *Cavatelli, roasted tomatoes, grilled vegetable ratatouille*

FILET MIGNON (ADD 5) *6oz grass-fed petit filet, caramelized cipollini onions, cognac peppercorn sauce*

DESSERT

TAHITIAN VANILLA CRÈME BRÛLÉE *Fresh berries and mint*

CHEESECAKE *New York cheesecake with raspberry sauce*

JENNA'S RHUBARB AND CRANBERRY CRUMBLE
In partnership with the hit Broadway musical "Waitress"



BEVERAGE SPECIAL

BOTTLE OF HOUSE WINE - \$35 See waiter for selection



EXECUTIVE CHEF – ROBERT HOHMANN

Consuming raw or undercooked meals, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order.

Please inform us if your party has a food allergy. 20% gratuity will be added for parties of 6 or more.