

James.
Dinner Menu

Starters

Grilled Romaine Salad. \$12
grana padano crisp. grape tomato. roasted garlic parmesan dressing. rouille. polenta
croutons

Beefsteak Tomato & Mozzarella. \$13
crispy prosciutto. baby greens. citrus balsamic vinaigrette

Jumbo Lump Crab Cocktail. \$18
avocado. pink grapefruit. cucumber tomato salad. champagne pink peppercorn
vinaigrette

Charcuterie & Cheese Plate. \$16
fresh fruit. crostini. seasonal garnish

Lobster & Crab Bisque. \$13
brandy reduction. crème fraiche. garlic bread

Filet Carpaccio. \$15
cornichon. shallot. shaved pecorino. brandy aioli

Steeped Cockles. \$14
belgian cherry wheat beer broth. tasso ham. rosemary. grape tomato. crostini

Stuffed Oysters. \$13
broiled. spinach. parma ham. pernod. brown butter hollandaise. caviar

Pork Tenderloin. \$13
jerk marinade. grilled pineapple salsa. coconut cilantro cream

Entrees

Filet Mignon. \$34

Creekstone Farms.

kona rub. roasted fingerlings. shaved brussels. lardons. black garlic glaze

Crab Cakes. \$33

jumbo lump. braised greens. saffron pilaf. charred tomato tartar

Skirt Steak Frites. \$33

chimichurri. pommes frites. keylime chipotle béarnaise

Rack Of Lamb. \$36

Colorado Raised

domestic lamb. herb crust. basmati rice. charred baby kale. mint tzatziki

Double Cut Pork Chop. \$30

Hampshire. Iowa Farms.

achiote crust. pear compote. harissa. tostones

Braised Halibut. \$31

olive oil poached shrimp. peas. morels. artichoke. lobster broth

Roast Half Chicken. \$29

mushroom orzo. marsala demi glace. crispy black trumpets

Lobster Ravioli. \$30

rock shrimp. cockles. braised greens. shrimp veloute

Filet Tip Pappardelle. \$28

basil sage pasta. asparagus. charred pepper. espagnole. shaved pecorino

Seitan Risotto. \$25

black pepper molasses marinade. sunchokes. morels. roasted tomato