

RAW BAR

JUMBO SHRIMP COCKTAIL 17
VODKA AND KEY LIME SPIKED COCKTAIL SAUCE

FRESH EAST AND WEST COAST OYSTERS 16
PINEAPPLE MIGNONETTE, VODKA AND KEY LIME COCKTAIL SAUCE

AHI TUNA POKE 15
AHI TUNA, EVOO, AVOCADO, SERRANO CHILE, CILANTRO, KEY LIME JUICE, SESAME OIL, PLANTAIN CHIPS

APPETIZER

LOBSTER BISQUE 15
KEY LIME CREMA, CHIVES

SEARED DIVER SCALLOPS 15
HICKORY SMOKE, KEY LIME, AVOCADO,

JUMBO LUMP CRAB CAKE 16
CITRUS CILANTRO SLAW, KEY LIME AIOLI, MICRO GREENS

SALADS

LARGO CAESAR 14
PUMPERNICKEL CROUTONS, SHAVED PARMESAN, KEY LIME HOUSE CAESAR

HOMESTEAD FARMS TOMATOES 12
STRACCIATELLA DI BUFFULA, AGED BALSAMIC, BASIL, MALDON FLAKE, EVOO

BAY WEDGE 14
SMOKED BACON, OVEN ROASTED TOMATOES, AGED BLUE CHEESE, GREEN GODDESS DRESSING

ROASTED BEET SALAD 14
ROASTED BEETS, WHIPPED GOAT CHEESE, STRAWBERRIES, CANDIED WALNUTS, STRAWBERRY VINAIGRETTE

LAND AND SEA

BLACKENED SWORDFISH 28
CUBAN SWEET POTATOES, RUM SOAKED MANGOES

CENTER CUT AHI TUNA 31
CITRUS SALAD, COCONUT RICE

HALF ROASTED LAKE MEADOWS CHICKEN 28
GRILLED CARIBBEAN CORN, COCONUT RICE

WILD MUSHROOM FOIE GRAS RISOTTO 28
AGED GRANA PADANO, WHITE TRUFFLE OIL

GRILLED HOMESTEAD VEGETABLE STACK 21
TOMATO PUREE, GRIT CAKE, PORTOBELLO MUSHROOMS, EGGPLANT, HOMESTEAD TOMATOES, FRESH MOZZARELLA, BASIL, EVOO, REDUCED BALSAMIC DRIZZLE

SIGNATURE STEAKS AND SEAFOOD

CENTER CUT FILET MIGNON 38

14OZ PRIME NY STRIP 48

24OZ DRY AGED PORTERHOUSE 65

28OZ BONE IN COWBOY RIB-EYE 68

COLORADO DOUBLE BONE LAMB CHOP 46

DRY AGED DOUBLE CUT COMPART DUROC PORK CHOPS 38

16OZ BISON DELMONICO 52

SIGNATURE SAUCES AND CRUSTS

BOURBON GREEN PEPPERCORN SAUCE

CHIMICHURRI

TAMARIND STEAK SAUCE

KEY LIME BEARNAISE SAUCE

PEPPERCORN AND GRAINS OF PARADISE CRUST

BLUE CHEESE CRUST

SIDES

ROASTED ASPARAGUS 10

WILD MUSHROOM RAGOUT 12

LOBSTER MAC AND CHEESE 18

TRUFFLE FRIES 10

GARLIC WHIPPED YUKON 10

AU GRATIN POTATO 12

1 LB LOADED BAKED POTATO 10