

Appetizers & Small Plates:

- Grilled Noble Bread** 12-
Fresh Noble Bread from Phoenix: Extra virgin olive oil, garlic, herbs, aged balsamic, olive tapenade, & fresh basil pesto
- Grilled Octopus** (Pieuvre Grillée) 28-
Warm potato salad vinaigrette, olive crema & romesco
- Parisian Steak Tartare** 34-
Dijon, red onion, capers, cornichons, cured yolk, beets, Gaufrette potato chips, Sea salt and cracked black pepper on the side
- Escargot** 26- [Gluten free on request](#)
Roasted garlic, sherry mushrooms escargot baked in flaky pastry
Add butter poached lobster +24
- Pate Maison** 28-
Brandied duck liver, black summer truffles, fig jam, apple gelee, Crusty Noble bread, whole grain mustard, apple-pear chutney

Hot Spanish Garlic Shrimp 33- [Gluten free on request](#)
Gambas Al Ajillo: White gulf shrimp, shaved garlic, dried Arbol chili, bay leaf, sherry, butter, parsley, roasted red bell pepper

Escoffier Roasted Bone Marrow 32-
Bacon-marmalade, smoked Maldon Sea Salt and grilled brioche. Roasted bone marrow is amazing as an appetizer or side to any great steak; jam packed with flavor. Share it with Steak Tartare

Chef's Choice:

- *Seared Hudson Valley Foie Gras** 39- [Gluten free on request](#)
Toasted brioche, citrus glazed pork belly, port wine reduction, apple-pear chutney, Peruvian sweetie drop peppers
- Caviar Service** 137- Gaufrette potatoes, lemon, crème fraîche, chopped shallots, fresh chives, blinis, 28gm **Osetra Caviar**.
Add Chef's Brandied Trout Roe at no additional cost

Pastas & Entrees:

- Bucatini Pistou Pasta** 36- [Vegan on request](#)
Pine nuts, tomato, Parmesan, fresh basil, extra virgin olive oil
Add seared scallops +22 Lemon Beurre Blanc on the side
- Cacio e Pepe Pasta** 34-
Chitarra pasta, Tellicherry peppercorn, Pecorino Romano, truffle

Chicken "Poulet Veronique" 48-
Organic chicken cutlets, lemon, shallot, white grape pan sauce, tarragon, toasted almonds ...choice of any side dish

***Signature Roast Rack of Lamb** 92-
Colorado Lamb, mustard crust, Greek yogurt - dried Kalamata garlic schmear, and your choice of any one of our side dishes, Rosemary-lamb demi-glace sauce ...on the side

Roast Duck & Confit 68-
Summer fruit chutney, Madeira win sauce, au gratin potatoes

Salmon en Papillote (baked in parchment paper) 48- [GF](#)
Lemon, sweetie drop peppers, capers, fresh dill, mirepoix, sauteed spinach and one more choice from any of our side dishes

Chilean Sea Bass *AQ [Gluten free on request](#)
Daily presentation will change depending on available seasonal ingredients and fresh produce. Ask your server

Note: Chocolate Soufflés should be ordered with your entrée
Chef suggests you add a scoop of vanilla bean ice cream

Ask your server about tonight's VEGAN special

Soups & Salads:

French Onion Soup Gratinee 21- [Gluten free on request](#)
Cognac caramelized onions, garlic croutons, three cheese blend

Classic Vichyssoise (puréed leeks & potato soup) 18-
Chilled soup with essence of white truffle and fresh chives

René Summer Arugula Salad 23- [Gluten free](#) [Vegan on request](#)
Peaches, arugula greens, cucumber, feta cheese, watermelon, blueberries, candied pecans, fresh mint, lemon zest, black pepper, apple vinaigrette

Lobster Citrus Salad 57- [Gluten free on request](#)
Cold water lobster, heirloom tomatoes, pink grapefruit, avocado, asparagus, dried Kalamata olives and citrus vinaigrette

Roasted Organic Beet Salad 24- [Gluten free on request](#)
Goat cheese, apples, dried fruit, berries, candied pecans, balsamic-pomegranate infusion [Vegan on request](#)

Les Steak Frites: [Gluten free on request](#)
Your choice (one), of any of our side dishes. Add any sauce \$5
Bearnaise, au poivre, sherry-mushroom, madeira demi-glace

***USDA Prime Ribeye Steak** 89-
14oz. Prime, Ribeye Steak, white truffle butter, crispy leeks

***Petite Filet** **Certified Grass Fed, Organic** 58-
6oz beef tenderloin, wrapped in bacon, with crispy leeks and your choice of black garlic butter or white truffle butter

***Steak & Lobster** 112-
6oz petite filet wrapped in bacon, and an 8oz lobster tail
Or ...(no steak), go for the twin lobster tails and drawn butter

Ask your server what's available from our Dry Ager
Add Seared Foie Gras to any steak \$26

Dover Sole a la Meunière 88- [Gluten free on request](#)
Flown in from Europe, seared and basted with brown butter, parsley, lemon & capers, served with English pea puree and your choice ...one of our side dishes

- *Tomahawk Tuesday for two** \$150.00
- Two Summer Arugula Salads or choice of soup
 - Two of our side dishes
 - One of our Dry Aged Tomahawk steaks to split
 - Split one "Tuesday special dessert"

Ceviche with Leche de Tigre "Tiger's Milk" 58-
Great for sharing. Any variation add \$9
Shrimp, tuna and octopus, avocado, red onion, preserved lemon, sesame, wonton chips, sea salt, Mercer's hot sauce.

Suggested Side Dishes 12-

- Haricots Verts (baby green beans) [GF](#) [V](#)
- House Duck Fat Fries
- Roasted Sweet Potato & Grilled Pineapple [V](#)
- Asparagus with Gribiche, Bearnaise & Romesco
- Whipped Boursin Potatoes [GF](#)
- Sherry-Butter Mushrooms [GF](#)
- Truffled Risotto [GF](#) [Vegan on request](#)
- Creamed Spinach, Artichoke & Feta [GF](#)
- Ginger Fingerling Potatoes, EVOO, shallots [V](#)
- Chef Mercer's Au Gratin Potatoes [GF](#)

Note: Credit card payments are subject to a 3% surcharge

- * AQ means as quoted
- * Seafood Tower: requires a three-day notice
- * Save room for Flaming Bananas Foster
- * Romesco sauce contains nuts
- * Gribiche is a chopped egg and mustard vinaigrette/relish
- [GF](#) – Gluten-free / [V](#) - Vegan