

# 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-esspresso 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.