

# Mains

**Aged Prime Beef Tenderloin \* 36**

or

**Prime Strip Steak \* 39**

Brie Stuffed Potato Croquette, Grilled Asparagus,  
Smoked Sea Salt Demi Glace.

**Add Lobster Tail 22**

**Lamb Chops \***

Parmesan Dauphine Potato,  
Seared Cauliflower, Lamb Jus. 41

*Locally Sourced from Hi Ho Farms, Oak Grove, MO*

**Diver Caught Scallops \***

Corn and Parsnip, Cilantro-lime Butter, Crisp Carrot. 28

**Chilean Sea Bass \***

Buttered Fingerling Potatoes, Zucchini, Beurre Blanc. 32

**Atlantic Salmon \***

Sun Chokes, Spring Onion Risotto, Asparagus. 26

**Berkshire Pork Chop \***

Gratin Dauphinoise, Grilled Baby Squash,  
Black Pepper Bourguignonne Sauce. 30

**Chicken Breast**

Shallot Braised, Fried Green Tomatoes,  
Baby Arugula, Sauce Bercy. 24

**Rock Shrimp Campanelle**

Arugula Pesto, Caramelized Cherry Tomatoes,  
Summer Squash, Goat Cheese, Balsamic Reduction. 22

**Deconstructed Beef Tamale**

Red Chili Braised Beef Short Rib,  
Poblano Polenta, Salsa Verde, Blistered Tomatoes. 27

**Seared Quail**

Cherry Compote, Quinoa,  
Morel Duxelles, Truffled Frisee. 29

\* Regarding the safety of these items, written information is available upon request.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk  
of food borne illnesses, especially if you have certain medical conditions.

A 22% gratuity will be added to parties of 6 or more.  
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