

STARTERS

GRILLED FOCACCIA

Trio of Dipping Oils

18

CRISPY BRUSSEL SPROUTS

Pecorino Cheese, Pistachio, Spanish Olive Oil (V | GF)

19

can be vegan

CALAMARI TRIO

Calamari, Shrimp, Chickpea, Calabrian Chili Aioli

23

TRUFFLED AHI TARTARE

Bell Pepper, Balsamic Reduction, Chive, Wonton Chips

20

CURED SALMON & CAVIAR

Potato Crostini, Lemon Crème Fraîche, Sterling Caviar

23

CHICKEN WINGS

Spicy Apricot Glaze, Zing Sauce (DF)

19

ROASTED HATCH PEPPER ELK CHILLI

Sweet Potato, Hominy, Sour Cream, Cilantro, Scallion

23

SANDWICHES & BURGERS

Includes Side of Fries, Garlic Fries, or Asian Slaw

BUFFALO MOZZARELLA

Heirloom Tomato, Balsamic Reduction on House-Made
Focaccia (V)

25

CHICKEN PESTO SANDWICH

Grilled Chicken, Burrata Cheese, Pesto Sauce, Lemon
Aioli on Ciabatta Roll

25

WAGYU BURGER

8oz American Wagyu Beef, Lettuce, Tomato, Onion, Aged
Cheddar, Lemon Aioli

25

FIREFALL BURGER

Provolone Cheese, Fried Egg, Crispy Onion, Arugula,
Calabria Aioli, House Greens

28

VEGAN BURGER

Choice of Garden or Beyond Patty, Lettuce, Tomato,
Onion, Avocado, Pickle, Lemon Aioli (VN | GF)

22

MAINS

PRIME RIBEYE

Flame Grilled, Truffle Mash, Demi Glaze

52

GRILLED SKIRT STEAK

Fingerling Potato, Carrot Puree, Crispy Onion, Vegetable

28

BUTCHER SPECIAL

Ask About our Cut of the Day, Served with Truffle
Mashed Potato

MP

GRILLED BRANZINO

Grilled Whole Branzino, Olive Oil, Dill Chimichurri

49

SALMON SATAY

Pan Seared Salmon, House BBQ, Roasted Potato, Yuzu
Butter (GF)

35

BERKSHIRE HEIRLOOM PORK

Pork Chop, Apple Compote, Truffle Mashed Potato

49

SOUPS

HOUSE-MADE TOMATO
Crouton, Shaved Parmesan
12

SALADS

Add: Chicken 11 | Shrimp 13 | Salmon 15 | Steak 16

KALE & BARLEY SALAD
Cotija Cheese, Dried Cranberries, Strawberry, Honey,
Mint, Lime Vinaigrette
19

CITRUS SALAD
Orange, Olive, Pistachio, Walnut, Stracciatella Cheese,
Citrus Vinaigrette (VN | N)
20

GRILLED CAESAR
Baby Gem Lettuce, Anchovy, Soft Egg, Parmesan,
Crouton Crumble
19

BURRATA
Cherry Tomato, Peaches, Basil, Pistachio, Pomegranate,
Balsamic Reduction, Agave (V | N)
23

ACORN SQUASH
Roasted Acorn Squash, Quinoa, Cranberry, Cashew
Cream Sauce, Olive Oil, Balsamic Reduction (VN | GF)
30

V Vegetarian | VN Vegan | N Nuts | GF Gluten Free | DF Dairy Free

MAINS

PAN-SEARED DUCK BREAST

Honey Lavender Glase, Farro, Pan Jus

35

ROASTED CHICKEN

House Butchered Half Roasted Chicken, Farro, White
Wine Garlic Pan Jus

35

MAINE LOBSTER FETTUCCINE

House Tomato Fettuccine, Parmesan, Rosa Sauce

42

PAN-SEARED CABBAGE STEAK

Parsnip Purée, Sautéed Mushroom, Yuzu Butter (V)

28

QUATTRO FORMAGGI MAC

Gruyere, Pecorino, Aged White Cheddar, Mozzarella,
Bechamel Sauce, Bread Crumbs (V)

25

Add: Bacon 6 | Chicken 11 | Lobster 16

LASAGNA

Beyond Meat Bolognese, Bechamel, Mozzarella (VN)

28

SIDES

GARLIC FRIES

Parmesan, Garlic Herb (V)

8

SEASONAL VEGETABLES

White Wine Butter (V | GF)

14

FORAGED MUSHROOMS

Butter, White Wine, Herbs (V | GF)

14

TRUFFLE MASHED POTATOES

Parmesan Cheese, Herbs, Garlic (V | GF)

16

DRINKS

5

FOUNTAIN DRINKS

coke, diet coke, sprite, mr. pibb, root beer, lemonade

5

ICED TEA

COFFEE

ASSORTED HOT TEAS

HOT CHOCOLATE

HOT APPLE CIDER

KIDS

10

Include Choice of Fries or Fruit

KID'S BURGER

Grass-Fed Burger, White Cheddar Cheese

CHICKEN TENDERS

Four Bread Battered Chicken Breast

PENNE PASTA

Choice of Butter or Tomato Sauce

QUATTRO FORMAGGI MAC

Gruyere, Pecorino, Aged White Cheddar, Mozzarella,
Bechamel Sauce, Bread Crumbs (V)

Add: Bacon 6 | Chicken 8 | Lobster 16

KIDS DESSERT

8

RASPBERRY SORBET

(DF|VN)

VANILLA ICE CREAM

CHOCOLATE ICE CREAM

STRAWBERRY ICE CREAM