

2018 RODEO Valentine's Menu

CHAMPAGNE & CAVIAR \$245

Bottle of Perrier Jouet "Blanc du Blanc" Champagne
& 1 oz. Kaluga caviar

APPETIZER

- BREAD**  6
Sourdough bread served with our signature herb oil
Add Truffle Butter \$12
- PORCINI MUSHROOM BISQUE**   21
Crème fraîche, chive, evoo
- OSETRA CAVIAR - 1oz** M / P
Caper, shallot, egg, chive, crème fraîche, blini
- SALMON CRUDO**  26
Beet-cured salmon, pressed lemon crème fraîche, dill, agua chile
- WAGYU BEEF CARPACCIO**  28
Australian wagyu beef, truffle aioli, grainy mustard, pecorino, arugula
- CALAMARI & SHRIMP** 32
Chipotle aioli, marinara sauce, lemon
- POACHED PEAR SALAD**   24
Seckel pear, endive, frisée, candied pecan, goat cheese, sherry vinaigrette
- TRIO DIP**   25
Muhammara, baba ganoush, hummus, warm pita
- AHI TUNA NACHOS**  29
Ahi tuna, sesame tamari vinaigrette, spicy aioli, tomato, cucumber, pickled jalapeño, guacamole, tortilla chip

PASTA

- DUCK RAGOUT** 38
Fresh calabrian chili fettuccine pasta, duck ragout, orange zest, madeira reduction
- BLACK TRUFFLE PASTA**  M / P
Pappardelle pasta, white wine, parmesan cream, fresh black truffle
- SHRIMP GARLIC NOODLE** 39
Shrimp, mushroom, scallion, thai basil, garlic butter, crispy shallot
- RISOTTO**   29
Red beet, baby carrot, asparagus, baby turnip, dill, tarragon, crème fraîche, parmesan
- BOLOGNESE** 31
Beef & lamb ragù, marinara, parmesan, pappardelle
- LOBSTER SPAGHETTI** 48
Maine lobster, calabrian chili, marinara, basil, lobster bisque

ENTREE

- MISO SALMON** 38
Jasmine rice, broccolini, sesame, scallion
- CHILEAN SEABASS**  59
Potato purée, asparagus, blistered tomato, lemon beurre blanc
- SEAFOOD SALAD**  42
Market greens, scallop, shrimp, blue crab, fennel, seasonal fruit, cherry tomato, citrus vinaigrette
- FILET MIGNON**  69
8oz grilled tenderloin, cipollini onion, fries
- NEW YORK STRIP (HALAL)**  79
14oz Creekstone Farm grass-fed, heirloom baby carrot, wild mushroom, evoo
- AUSTRALIAN WAGYU RIBEYE** M / P
20oz Australian Wagyu MS9 Ribeye, garlic herb french fries
- TWIN MAINE LOBSTER TAILS** M / P
Two 1/2 lb tails, arugula salad, mashed potato, lemon, drawn butter
- SURF & TURF** M / P
20oz Ribeye & Two 1/2 lb Maine lobster tails, arugula salad, mashed potato, lemon, drawn butter
- QUINOA BOWL**   38
Tomato, squash, zucchini, avocado, sweet potato, wild mushroom, muhammara, arugula

SIDES

- BROCCOLINI** 16
- MUSHROOM**, shallot, garlic, fresh herb 14
- MASH POTATO** 14
- FRENCH FRIES / TRUFFLE** 12 / 13
- SWEET POTATO FRIES / TRUFFLE** 12 / 13
- PARMESAN TRUFFLE FRIES** 16

ADD-ON (for salads, sandwiches or entrées only)

- CHICKEN BREAST** free range 12
- SHRIMP** (4pcs.) 20
- SALMON FILET** (Make it Miso +\$3) 18
- MAINE LOBSTER HALF TAIL** (4oz) 30
- DIVER SCALLOP** (3pcs.) 26
- MUSHROOM, AVOCADO, BACON** 6
- GOAT CHEESE, CHEDDAR, PROVOLONE, SWISS, FONTINA** 4

Executive Chef
CURT GLADDEN

vegetarian  gluten-free  vegan  contain nuts 

20% FOR PARTIES OF 6 OR LARGER

\$5 split charge - Modified and well done meats cannot be returned.
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of food-borne illness. Allergy-free preparation cannot be guaranteed. Our food may contain dairy, egg, wheat, soybean, peanuts, tree nuts, coconut, fish and shellfish