

SMALL PLATES

FRENCH ONION SOUP	12	BLISTERED SHISHITO PEPPERS	11
baked / toasted crouton / twin cheese gratin		everything seasoning / citrus crema dipping sauce	
CHIPS & SALSA	9	SEARED SCALLOPS	20
salsa verde / tri-colored corn tortilla chips		pork belly lardon / blistered kaleidoscope tomatoes / avocado crema	
BIRRIA TACOS	15	FRIED BRUSSEL SPROUTS	13
flour tortilla / adobo marinated short rib / salsa verde / pickled red onions / queso fresco / roasted corn		crispy pork belly / hot & honey drizzle	
BAKED STREET CORN ELOTE DIP	13	GRILLE WINGS	14
cheddar jack and cotija cheese / tri-colored corn chips / salsa verde		6 wings / choice of one flavor / grilled or fried with: mild hot hot & honey dry rub BBQ	

SALADS

salad add-ons: chicken 10 | salmon 12 | crab cake 12

FIG SALAD	18
gem lettuce / arugula / herbed honey whipped goat cheese green tea tart / gremolata / lemon-herb vinaigrette	
CAESAR SALAD	13
red romaine / grated parmesan / grated cured egg yolks / croutons / compressed tomatoes	
GREEN GODDESS SALAD	15
toasted pistachio / everything seasoning / blue cheese crumbles / compressed tomatoes	
GRILLED CHICKEN CAPRI	19
mozzarella / kaleidoscope tomatoes / riesling vinaigrette	

HANDHELDS

served with french fries and pickles.
GF roll available for \$3

STEAK HOUSE BURGER	20
char broiled / smoked gouda / slab bacon / BCMR steak sauce / brioche roll / L.T.O.	
GRILLED CRAB CAKE SANDWICH	23
honey chipotle remoulade / L.T.	
PRIME RIB SANDWICH	23
shaved prime rib / swiss cheese / house-made pickles / whole grain mustard / ciabatta roll	

LARGE PLATES

BOURBON MAPLE GLAZED SALMON	38
pecan crust / sweet pommes puree / broccolini	
PRIME STEAK FLIGHT	38
three rustic cut selections / traditional steak house accoutrements	
PRIME NY STRIP	38
1,000 layered potatoes / heirloom carrots / chile churri	
BEAR CREEK SMOKED PLATE	35
smoked sausage / crispy chicken thigh / short rib / house slab bacon / whisky slaw / smoked twice baked potato / sweet roll	
JUMBO LUMP CRAB CAKES	42
mashed potatoes / sauteed sweet corn & swiss chard / honey chipotle remoulade	
THREE CHEESE CHICKEN PENNE	24
grilled chicken breast / tomato bruschetta / creamy alfredo sauce	
COLONY STUFFED PORK CHOP	26
poached apples / toasted cashews / gorgonzola / prosciutto / swiss chard hash with a blueberry mead emulsion	
DUCK FRIED RICE	36
baby bok choy / cherry gochujang sauce / mirepoix / egg / peanut gremolata	
ORECCHIETTE PUGLIA	35
jumbo lump crab / chorizo sausage / roasted peppers / peas / light citrus thyme cream sauce	
HERB ROASTED FREE BIRD	26
confit garlic mashed potatoes / heirloom carrots / herbed pan ajus	
SEARED CAPE COD SCALLOPS	40
lemon risotto / dueling green pea & sweet corn puree / crispy pancetta	
SWEET PEA RAVIOLI	28
soy roasted maitake / cooper bechamel / pea & goat cheese puree / emerald oil	