

Appetizers

FOIE GRAS

membrillo, mango sauce, balsamic reduction, local micro greens

TUNA TARTARE

avocado, pickled ginger, chili flakes, sesame seeds, wonton chips

WAGYU BEEF CARPACCIO

arugula, shaved parmesan, evoo, shallot & caper vinaigrette, crostini

SHRIMP COCKTAIL

wild white prawns, cocktail sauce, horseradish

BOGIE'S BRUSCHETTA

tomato, onion, basil, ciabatta points, balsamic pearls



Soups

ASPARAGUS

garlic, white wine, local micro greens

MAINE LOBSTER BISQUE

citrus crème fraîche, local micro greens



Salads

BURRATA SALAD

heirloom tomatoes, toasted pistachios, roasted beets, champagne vinaigrette

CLASSIC CAESAR SALAD

romaine hearts, herb croutons, shaved parmesan, caesar dressing



Entrées

GRILLED LOBSTER TAIL

mashed potatoes, asparagus, lemon beurre blanc

RIGATONI AL POMODORO

garlic, onion, heirloom tomatoes, pecorino romano, basil

SEABASS

chorizo crumble, purple potato purée, local seasonal vegetables, lemon beurre blanc

CHICKEN ROULADE

crispy chicken skin, spinach, goat cheese, roasted red pepper sauce, rice pilaf

CREAMY WHITE RISOTTO

white wine, shallots, baby spinach, blistered tomatoes



Braveheart Prime Cuts

8OZ FILET MIGNON

18OZ COWBOY RIBEYE

PORTERHOUSE FOR 2

WAGYU STRIP

VEAL CHOP

Steak Sauces

TRUFFLE BUTTER

CABERNET PEPPERCORN DEMI

BÉARNAISE

BORDELAISE SAUCE

HORSERADISH CREAM

CHIMICHURRI

Final Touches

BLUE CHEESE & CARAMELIZED ONIONS

ROASTED WILD MUSHROOMS

OSCAR STYLE: ASPARAGUS & CRAB MEAT



For the Table

WHITE TRUFFLE MAC & CHEESE

elbow pasta, cheese sauce, parmesan herb panko topping

LOCAL SEASONAL VEGETABLES

shallot, garlic, white wine

CRISPY BRUSSEL SPROUTS

sweet & spicy chili sauce, topped with bacon

GOLDEN YUKON MASHED POTATOES

cream, butter

TRUFFLE STEAK FRIES

truffle oil, garlic, parmesan, parsley

RICE PILAF

carrots, celery, onions, currants, pistachios, almonds