



Appetizers

Bang Bang Shrimp - 18

Avocado Pickled Onion Salsa | Tiger Sauce | Cilantro

Lobster Bisque - 12

Toast Point | Lobster Knuckle | Thai Basil Oil

Bacon - 16

Nueske Slab | Maple Bourbon Glaze | Sea Salt

Mama's Meatballs - 14

Raisin | Pine Nut Garlic Toast | Tomato Fonduta

Primal Sliders - 12

Yellow American | Lettuce | Tomato | Primal Sauce

Potato Croquettes - 13

Beer Cheese Dipping Sauce | Cheddar Snow

Jumbo Shrimp Cocktail - 22

Traditional Cocktail Sauce | Cherry Mignonette
Burnt Lemon

Short-Rib Mac and Cheese - 18

Short-Rib | Monterey Jack Cheese | Garlic Bread Crumb

Thai Chicken Wings - 16

Sesame Seed | Crushed Cashew | Scallion

Lamb Lollipops - 32

Raisin Mustarda | Black Cherry Red Wine Reduction

Plate de Fromage - 24

Beemster Gouda | Maytag Blue Cheese | Grafton Cheddar | Quince Paste | Berries
Toast Point | Cornichon | Dijon Mustard Spread

Raw Bar

Ahi Tuna Tartare - 22

Avocado | Yuzu Citrus Emulsion | Sesame Seed
Seaweed Salad | Black Tortilla Chips

Seared Ahi Tuna - 20

Sesame Crust | Seaweed Salad | Wasabi Sauce
Sea Salt

Spicy Tuna Roll - 16

Tiger Sauce | Seaweed Salad | Sesame Seed

Oysters - MP

Traditional Cocktail Sauce | Cherry Mignonette
Burnt Lemon 3.5 pp (½ doz. Min)

Salads

Traditional Caesar - 12

Shaved Pecorino | Garlic Crouton | Caesar Dressing

Shaved Vegetable Salad (Vegan Gf) - 11

Heirloom Carrot | Beet | Radish | Kale | Cucumber
Raspberry Poppy Seed Vinaigrette

"BLACK" Caesar - 13

Black Garlic 2 Way | Heirloom Tomato | Pecorino Dust

Kale Composition - 14

Beemster Gouda | Pearl Onion Agro Dolce | Candied
Hazelnut | Hazelnut Buttermilk Ranch Dressing

Red Beets and Greens - 13

Arugula | Goat Cheese | Candied Cashew Crumble
Cara Cara Orange | Cara Cara Puree

Mozzarella Salad - 15

Marinated Avocado | Cucumber | Chickpea
Baby Heirloom Tomato | Sherry Shallot Dressing



Entrée

Le Filet - 42

8 oz. Prime Cut | Garlic Mashed Potato | Asparagus
Tempura | Black Mushroom Gravy

NY Strip - 48

16 oz. Prime Dry Aged Beef | Truffle Parm Fries
Purple Slaw

Porterhouse for 2 - 130

44 oz. Monster cut | Heirloom Carrot | Roasted Asparagus | Charred Broccoli
Seared Mushroom | Black Garlic Jus

Hiddenfjord Salmon - 26

Quinoa | Raisin | Toasted Pine Nut | Sautee Kale
Lemon Beurre Blanc Sauce

Peruvian Shrimp "Stir Fry" - 28

Broccoli | Chickpea | Piquillo Pepper | Purple Cabbage
Yellow Rice | Garlic Butter Glaze

½ Chicken - 24

Sweet Potato Puree | Sweet Potato Cluster | Braised Purple
Cabbage | Hennessey Chicken Sauce

Grilled Chicken Breast - 21

Roasted Fall Vegetables | Chive Salsa Verde

Black Cherry Braised Short-Rib - 28

Potato Croquettes | Roasted Heirloom Carrots | Cherry and
Black Garlic infused Reduction

Fish of the Day - MP

Creatively inspired seasonal fare outsourced locally and
presented originally

Burgers and Sandwich's

(accompanied with Cajun Fries, Steak Fries or Side Salad)

Primal Burger - 14

8 oz. Custom Blend | Yellow American | Lettuce
Tomato | Red Onion | Primal Sauce

Vegan Burger - 12

Quinoa | Black Bean | Cucumber | Tomato | Avocado
Alfalfa Sprout | Black Bean Sauce

Smokehouse Burger - 16

8 oz. Custom Blend | Maytag Blue Cheese | Sweet Pearl
Onion | Smokehouse Bacon | Jalapeno Jam

Chef D's Chicken Sandwich - 13

Crispy Fried Chicken | Purple Slaw | Sriracha Hollandaise
Toasted Garlic Brioche Bun

Sapphire Steak Sandwich - 18

Caramelized Onion | Grafton Cheddar Cheese
Horseradish Mayo | Arugula

Grilled Chicken Delight - 14

Roasted Piquillo Pepper | Mozzarella | Arugula
Tiger Sauce

Sides

Truffle French Fries \$8

Sautee Mushrooms \$12

Cajun French Fries \$8

Sautee Broccoli \$10

Steak Fries \$8

Roasted Asparagus \$12

Garlic Mashed Potatoes \$8

Sautee Spinach \$12

Truffle Mashed Potatoes \$12

Heirloom Carrots \$12