

Sauté Creations

Veal Alberini (spicy)
Tender breaded bone-in veal pan fried, topped with Portobello mushrooms and hot peppers. Dressed with a lemon, garlic, and Pinot Grigio reduction. Served with linguine. 36

Veal Parmigiana
Tender breaded bone-in veal, pan fried, topped with fresh mozzarella, basil and parmigiana reggiano. Served with linguine marinara. 36

Chicken Parmigiana 18

Truffled Veal
Tender breaded bone-in veal, pan fried, topped with sliced mushrooms and shaved aged Parmesan. Dressed with a meyer lemon, garlic, and Pinot Grigio reduction. Garnished with truffle caviar and parsley oil infusion. Served with linguine. 36

Veal Sorrentino
Tender breaded bone-in veal, pan-fried and baked in a tomato basil cream sauce. Served with penne ala vodka. 36

Chicken Caramelicious
Tempura battered all natural chicken glazed in a Asian caramel sauce with sliced mushrooms, onions, red chili peppers, garlic, and ginger. Served with sticky rice. 18

American Red Snapper
Skin on pan seared with a lemon brown butter glaze. Served over saffron risotto. 26

Shrimp Creole
Cajun gulf shrimp, sauteed in a spicy creole sauce. Served with sticky rice. 26

Lobster Mac-N-Cheese
Loaded with poached cold water lobster, cavatappi pasta, julienne sun dried tomatoes with a panko romano crust. 26

Chicken Piccata
Boneless all natural chicken breast, egg battered and slowly simmered in white wine, garlic, and lemon butter sauce. Dressed with capers, mushrooms, and artichokes. Served over linguine. 18

Chicken Calabrese
Free-range organic boneless chicken, herb breaded and stuffed with fresh herbs and ricotta cheese. Dressed with a sundried tomato and forest mushroom marsala wine sauce. Served with Yukon Mashed potatoes. 19

“The” Crab Cake Dinner
Whole jumbo crab meat folded with a symmetry of Maryland blended spices. Accented with meyer lemon aioli. Served with asparagus. Single 21 Double 35

Fire Grilled Mahi (GFR)
Mahi Mahi seasoned and fire grilled. Served over Yukon mashed potatoes, blistered green beans, and tomatoes. Garnished with a light lemon cream reduction. 23

Miso Salmon
White miso marinated Atlantic salmon brushed with an Asian glaze. Served with rice and stir fried vegetables. 23

White Fish Francaise
Fresh Atlantic cod, egg battered and slow simmered in Pinot Grigio wine and lemon reduction sauce. Served over linguine. 19

Sicilian Stuffed Eggplant (V)
Sliced thin, stuffed with ricotta, imported parmigiano reggiano, and fresh mozzarella. Baked in our homemade marinara sauce. Served with linguine. 17

V-Vegetarian VR-Vegetarian by Request
GF-Gluten-Free GFR-Gluten-Free by Request

An 18% gratuity will be added to parties of 6 or larger
An 18% gratuity will be added if merchants copy of receipt isn’t signed and returned to server.

From Field to Fire
(Ask your server about our premium steak cuts.)

Steak Enhancements & Sauces
Gorgonzola crust with garlic cream & bacon lardons
Roasted garlic or Amarone demi-glacé
Sun dried cherry port wine sauce
Forest mushrooms
Caramelized onions
Fire bleu sauce

\$4ea.

Cracked Cherry Medallions (GF)
Cracked pepper crusted filet mignon medallions accented with a sundried cherry and decadent port wine sauce. Served with Yukon mashed potatoes. 28

Aspen Medallions (GF)
Filet Mignon medallions with forest mushrooms and roasted garlic demi glace. Served with whipped Yukon potatoes. 28

Fire Bleu Medallions (GF)
Filet Mignon medallions with a spicy Gorgonzola cream reduction. Served with whipped Yukon potatoes. 28

The Flat Iron (GF)
Chargrilled, sliced and dressed in a millionaire sauce, garnished with a smoked tomato jam. Served with Yukon mash potatoes. 25

Rocky Mountain Elk (GF)
Two french boned chops, pepper crusted, cast iron seared, and dressed with a cracked cherry port wine demi glace. Served with Yukon mashed potatoes. 45

New Zealand Rack of Lamb (GFR)
Char-dusted lamb. Fire grilled and served with a meyer lemon horseradish sauce. Served with Yukon Gold mashed potatoes. 28

New York Strip (GF)
13 oz. center cut of Angus Beef with a full-bodied texture and density, served with your choice of side. 31

Filet Mignon (GF)
The most tender center cut we offer. Served with side. Petite 27 Grande 35

Bone-In Ribeye (GFR)
Its perfect marbling makes this Char-dusted 16 ounce Ribeye the most flavorful of steaks. Served with side. 32

Baseball Sirloin (GF)
Prime cut of aged Angus Beef with excellent balance of flavor and texture. Served with side. 22

Pecan Pork Chops (GF)
Fire grilled frenched pork chops, encrusted with apple butter and toasted pecans. Served with sweet mashed potatoes and blistered green beans. Single 18 Double 25

Fire Bleu Chops (GF)
Frenched pork chops, cast iron seared, and served with a spicy Gorgonzola cream reduction. Single 18 Double 25

Side Dishes
French fries, linguine marinara, baby baked potatoes, Yukon gold mashed potatoes, sweet mashed potatoes, and fresh seasonal vegetables.

Premium Sides	As Substitute	A la Carte
Escarole greens (GFR, VR)	4	5
Grilled asparagus (V, GF)	4	5
Saffron Risotto	4	5

Steak Temperatures
Rare - cool, very red center
Medium Rare - warm, red center
Medium - pink center, hot throughout
Medium Well - hint of pink to brown center
Well Done - brown throughout, dry center (not recommended)

Consuming raw or undercooked meats,poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.