

## Tapas / Small Plates

### Truffle Popcorn

Fresh popcorn topped with truffle oil and parmesan cheese 5

### Shrimp Salad Deviled Eggs

Deviled eggs topped with fresh shrimp salad 5

### Edamame

Poached soy beans, served with wasabi yuzu sauce 5

### Spanish Caprese Salad

Grilled queso fresco, tomato, red onion, cilantro, tomatillo salsa 5

### Calamari

Flash fried with a spicy tomato basil sauce 8

### Pork Belly

Slow roasted tender pork belly seared then topped with homemade barbeque sauce and plantain slaw 7

### Tofu Agedashi

Deep fried tofu in a sweet soy broth topped with daikon radish and wild mushrooms 7

### Thai Larb Lettuce Wraps

Asian marinated chicken served with bibb lettuce leaves 9

### Tempura Shrimp

Served with Kakeagi and a sweet soy dipping sauce 8

### Tempura Veggies

Fried zucchini, asparagus, sweet potato and yellow squash served with a sweet soy sesame vinaigrette and daikon radish 6

### Yakitori Negima

Grilled chicken and roasted green onion skewered in our homemade teriyaki glaze 6

### Prime Beef Truffle Slider

Topped with smoked cheddar, lettuce, tomato, onion with shoestring truffle fries 8

### Korean Beef Tataki

Served with Kim chi 10

### Crab and Lobster Cake

Over orange basil beurre blanc and topped with a poached lobster claw 15

### Beef Carpaccio

Shaved prime filet, micro arugula and fennel salad, Parmigiano-Reggiano, black salt and garlic toast points 12

### Veal and Truffle Ravioli

Braised veal shank wrapped in house made pasta, wild mushroom sauce and truffle butter 12

## Signature Salads

### Bibb Wedge

Hearts of baby bibb, granny smith apples, applewood smoked bacon, and Point Reyes blue cheese dressing 9

### DP Caesar

Romaine, croutons and parmesan with our classic Caesar dressing 9

### Citrus Spinach Salad

Spinach, toasted nuts, fresh berries, red onion and feta with a blood orange and lemongrass vinaigrette 9 Add Grilled Salmon 6

## Steaks and Chops

From our 1800 degree steakhouse broiler, seasoned perfectly with our custom blend and cooked to your preferred temperature.

Black Angus Choice 12oz Ribeye 22

Prime Barrel Cut 8oz Filet 32

Prime 12oz New York Strip 40

Prime 12oz Ribeye 38

Prime Bone-In Veal Porterhouse 36

Prime Thick Cut Colorado Lamb Chops 36

16oz Bone-In Kansas City Choice Strip 29

Bone-In 16oz Choice Cowboy Ribeye 38

Choice 8oz Metro Filet 21

## Sauce Selection

Veal Demiglace    Bernaise    Wild Mushroom    Madeira and truffle

## Signature Entrees

### Shrimp Fra Diavolo

Shrimp sauteed in a spicy marinara sauce tossed with fettuccini 24

### Pork Chop

Thick cut, bone-in chop served with an apple demi compote, truffle sweet potato mash, sautéed purple cabbage with classic Chevre goat cheese 28

### Applewood Filet Mignon

Choice 8oz filet wrapped in applewood smoked bacon with chimichurri sauce, served with fingerling potatoes and seasonal vegetables 29

### Poulet Rouge

Confit leg and roasted breast of gourmet chicken with mashed potatoes and a wild mushroom demiglace 22

### Lemon Sole Provençal

Sauteed Sole in a beurre blanc sauce with tomatoes, capers, Kalamata olives, garlic and parsley served on a fried polenta cake 24

### Steak Divine

Pepper crusted prime 8oz filet mignon resting on a blue cheese potato cake, topped with fried spinach and crispy onions, served with a cognac cream bordelaise 38

## Mashed Potatoes 5

*Whipped and seasoned to order*

Smoked cheddar

Smoked cheddar and bacon

Blue cheese

Chives

Wasabi

## Sides

Sauteed Asparagus 8

Fingerling potatoes 6

Truffle sweet potato mash 6

Seasonal vegetables 5

Creamed corn 8

Lobster macaroni and cheese 18

Sautéed purple cabbage with goat cheese 5

Sautéed mixed mushrooms 8