FRENCH ONION SOUP
Rich sherry-onion broth, sourdough crostini, Gruyère & Parmesan 12

GENERAL TSO'S CAULIFLOWER
Flash fried and tossed in classic sweet and spicy sauce 13

IRON SKILLET SHRIMP SCAMPI
Broiled with chardonnay, fresh lemon, butter and prosciutto bread crumbs 14

PORK BELLY TACOS
Green papaya slaw, spicy mayo, soft corn tortillas 14

THE FARMER’S MARKET VEGETABLE PALETTE
Roasted cauliflower T-bone, calabaza squash puree, broccolini, roasted beet quinoa and spaghetti squash 22

PAN SEARED DIVER SCALLOPS
Maple roasted spaghetti squash, calabaza squash puree, brown butter vinagrette, toasted pepitas 32

MAPLE GINGER GLAZED SALMON
Cauliflower-vegetable fried rice, edamame puree 28

BEETS AND BLUES
Roasted red and golden beets, creamy cambobella, Kai Kai Farm arugula, cider pumpkin seed vinagrette 24

Roasted red beacon, carrots, celery, shaved Parmesan, white anchovies, roasted beet quinoa and spaghetti squash 22

Wilted spinach, piqiuillo peppers, warm bacon vinaigrette 6

RAINBOW TROUT " A LA PLANCHA"
Wild caught trout, diver scallops, littleneck clams, local fish, blue Bay mussels, fennel, butter, saffron tomato broth, chabatta croutons 34

PAN SEARED BRANZINO
Roasted red pepper farro, asparagus-fennel salad, lemon-caper vinagrette 29

SHRIMP PESTO BUCATINI
Potachio-basil pesto, shaved garlic, white wine, butter, toasts pecorino, prosciutto breadcrumbs 26

Choice of broccoli and shallots, sautéed spinach, or Yukon Gold mashed potatoes.

Choice of salsa verde, Cooper Steak Sauce, or hazelnut romesco.

Simply

Choice of broccolini and shallots, sautéed spinach, or Yukon Gold mashed potatoes.

Delmonico 16 oz. • 39
Center-cut filet mignon 8 oz. • 40
Prime Kansas City strip 16 oz. • 43
Coffee-rubbed flat iron 8 oz. • 28
Daily catch • MP

On the side

Broccolini & shallots • 8 | Sautéed Spinach • 6 | Hand-cut Fries • 5 | Yukon Gold mashed potatoes • 6 | Roasted wild mushrooms • 8 | Roasted red pepper farro • 9 | Spaghetti Squash • 7 | Cauliflower fried rice • 9


Executive Chef: Adam Brown

It is important to bring any food allergy you may have to the attention of your server. Thoroughly cooking meats, poultry, seafood, shellfish, and eggs reduces the risk of food-borne illness.

Menu items may contain or come in contact with: wheat, eggs, peanuts, tree nuts, and milk. For more information, please speak with a manager.

* Item is Gluten-free.  ■ Item is Vegetarian.  ◆ Item contains peanut oil.