

## RAW BAR

- CT Blue Point Oysters** (GF) \* ... 16/30  
**Oyster of the Day** (GF) \* ... 18/35  
**Chilled Shrimp Cocktail** (GF) ... 17  
**Seafood Tower** Whole Lobster, Shrimp Cocktail, Blue Point Oysters, Daily Oysters, Snow Crab Legs (GF) \* ... 95

## STARTERS

- Charcuterie Board** prosciutto, coppa stagionata, mortadella, grana padano, gouda, goat cheese croquettes, roasted peppers, marinated olives, crustini ... 32  
**French Onion Soup** (Soupe à l'oignon Gratinée) ... 10  
**Burrata** prosciutto, tomato jam, sweet balsamic, spinach vinaigrette, crustini (GF) ... 16  
**Rock Shrimp Bao Buns** shishito slaw, garlic chili ... 12  
**Sticky Gochujang Wings** sesame seeds, scallions ... 16  
**Black Pot Mussels** chilies, tomato, garlic, white wine, butter, basil, crostini ... 19  
**Gnocchi** brie cheese sauce, parmesan ... 16  
**Steak Tartare l'Americaine** white truffle oil, parmesan, lemon aioli \* ... 25  
**Truffle Arancini** mushroom risotto, fresh mozzarella, marinara ... 14  
**Truffle Fries** white truffle, parmesan (GF) ... 12

## SALADS

- Greens and Quinoa** chopped greens, red and white quinoa, cucumbers, candied pecans, mint, feta, cilantro sesame vinaigrette (GF) ... 17  
**Apple Goat Cheese** mixed greens, frise, celery, apple, goat cheese croquettes, apple cider vinaigrette ... 15  
**Caesar** baby romaine, kale, granny smith apples, crispy parmesan frico (GF) ... 16  
**Garden** greens, frise, red onion, tomato, cucumber, peppers, fresh mozzarella, red wine vinaigrette (GF) ... 14

## PASTA

- Spicy Lobster Fettuccine**  
pink sauce, red chilies, parmesan ... 36  
**Pesto Linguine**  
sundried tomato, asparagus, pesto cream sauce ... 24  
**Rigatoni Bolognese**  
braised beef, pork, and veal, in barolo wine ... 28  
**Braised Short Rib Ravioli**  
wild mushroom, parmesan ... 26

## MAINS

- Sous Vide Chicken**  
½ chicken, lemon jus, mashed potato, asparagus ... 28  
**Pork Scarpariello**  
14 oz bone in berkshire chop, cherry pepper sauce, broccolini, basil mashed potato (GF) \* ... 36  
**Chicken Milanese**  
arugula, frisee, goat cheese croquettes, lemon, champagne vinaigrette ... 24

## PRIME BUTCHER'S CUTS

- Filet Mignon**  
8 oz, mashed potatoes, asparagus, marchand de vin \* ... 54  
**Porterhouse**  
24 oz, brie aux champignon, onion ringlette, (GF)\* ... 69  
**Hanger Steak**  
10 oz, asparagus, mashed potatoes, chimichurri \* ... 34

## FISH

- Salmon Poele**  
basil beurre blanc, tomato caper relish, goat cheese mashed potato (GF) ... 32  
**Halibut Scottato**  
wild mushroom risotto, roasted pepper sauce ... 38  
**Scallop Romarin**  
rosemary, bacon, israeli couscous, butternut squash, spinach, tomato ... 34

## SANDWICHES

SERVED WITH A SIDE OF FRITES

- Brasserie Burger** 8 oz prime, topped with brie cheese, apple-wood bacon, bib lettuce, tomato, raw onion, house pickles, truffle tarragon brasserie sauce \* ... 22  
**Colorado Smoke Burger** 8 oz prime, topped with Colorado smoked jalapeno cheddar sausage, crispy onion, house pickles, diablo sauce \* ... 23  
**Steak Sandwich** arugula, tomato confit, grilled onion, garlic mayo, \* ... 23  
**Nashville Hot Chicken Sandwich** buttermilk fried, southern slaw, sweet pickle, spicy frites, aioli ... 18

## SIDE

- Charred Broccolini** sautéed with garlic (GF) ... 10  
**Spinach** sautéed, garlic, olive oil (GF) ... 10  
**Grilled Asparagus** olive oil, lemon (GF) ... 12  
**Buttery Mashed Potatoes** (GF) ... 10  
**Risotto** mushrooms, cream ... 14  
**Pomme Frites** salt, oregano (GF) ... 6  
**Sautéed Mushroom** thyme, butter (GF) ... 9

## DESSERTS

- Whimsical Wonderland**  
A imaginative, delectable feast curated for the ultimate dessert experience. ... 45  
**Caramel Brioche Bread Pudding**  
with vanilla bean gelato ... 12  
**Almond Amaretto Cake**  
almond cream, mascarpone, amaretto liquor ... 10  
**Chocolate Decadence**  
eight layer chocolate cake, vanilla bean gelato ... 15  
**Ricotta Cheesecake Brûlée**  
blueberry marmalade ... 12

\* Thoroughly cooking meat, poultry, shellfish, seafood and eggs reduces the risk of food-borne illness. Please notify your server of any allergies. 20% gratuity may be added to parties of 6 or more. Please review your receipt carefully.