

## TO SHARE

### ROASTED GARLIC HUMMUS

toasted sesame, kalamata olives, flat bread, vegetable crudite 12

### SELECTION OF THREE CHEESES

marcona almonds, honey comb  
seasonal fruit compote 18

### SELECTION OF THREE CURED MEATS\*

stone ground mustard, giardiniera  
peppadew jam 18

### SALTSPRING BLACK MUSSELS\*

white wine braised, leeks, rosemary, grilled crostini 13

### GRILLED SPANISH OCTOPUS\*

persian cucumber fresh herb salad, feta cheese  
lemon vinaigrette 14

### MAINE DIVER SEARED SCALLOPS\*

cinderella pumpkin, parsnip, toasted sage butter 16

### SPANISH CHORIZO & CALAMARI\*

watercress, kalamata olive, red onion, italian parsley  
radish, garlic vinaigrette 13

### HALF DOZEN PACIFIC NORTHWEST OYSTERS\*

minus eight ice wine vinegar mignonette 18

### SALTIMBOCCA DE GAMBAS\*

sauteed prawns, prosciutto, braised tomatoes 14

### HEIRLOOM BEET SALAD

wild arugula, marcona almonds, feta dressing 11

### ORGANIC GREENS

crows dairy goat cheese, pistachio, charred bosc pear vinaigrette 11

### GARDEN VEGETABLE SALAD

grilled halloumi cheese, corn, tomato, haricot vert, kale, cucumber, oregano vinaigrette 13

### HONEY ROASTED BUTTERNUT SQUASH SOUP

pomegranate crème fraiche, candied pecans 12

### SEARED HUDSON VALLEY FOIE GRAS\*

Smoked onion soubise, heirloom apple, honey toasted brioche 22

Dishes may be modified to gluten-free upon request.

\*Contains (or may contain) raw or undercooked ingredients.

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

## SEASONAL INSPIRED DISHES

### PAN SAUTEED BRANZINO\*

pancetta, capers, cannellini beans, grilled lemon, saffron braised tomatoes 36

### BAJA STRIPED BASS\*

heirloom pepper succotash, crispy quinoa, sauce vierge 38

### CROWS DAIRY GOAT CHEESE RAVIOLI

sauteed tuscan kale, kabocha squash, cipollini onion 29

### SHERRY BRAISED MARY'S HALF CHICKEN\*

baby artichokes, olives, shallot, fingerling potato, natural jus 34

### GRILLED COLORADO LAMB CHOPS\*

harissa couscous tabbouleh salad, tzatziki, feta cheese 51

### HUDSON VALLEY DUCK BREAST\*

masa, braised escarole, grilled onion, sweet pepper jam 42

### PAN ROASTED OCEAN TROUT\*

caramelized heirloom carrots, fennel, curry spiced potato 38

### EUROPEAN TURBOT\*

king trumpet mushrooms, bloomsdale spinach, salsify, truffle gnocchi 48

## FROM THE GRILL

8OZ CORN FED FILET MIGNON, NEBRASKA\* 52

14OZ CORN FED RIB EYE, NEBRASKA\* 54

8OZ CORN FED FLAT IRON, NEBRASKA\* 33

7OZ BRAISED ALL NATURAL SHORT RIB\* 33

SALMON CREEK PORK CHOPS, IDAHO\* 38

12OZ AMERICAN WAGYU NEW YORK, IDAHO\* 65

*All Steaks Accompanied with our signature T.Cook's Steak Sauce*

## SIDES

WHIPPED IDAHO POTATOES

creme fraiche, charred green onion 8

SAUTEED FOREST MUSHROOMS

shallots, garlic, fine herbs 8

HAND CUT KENNEBEC POTATO FRIES

black truffle aioli 7

SAUTEED BROCCOLINI

harissa, leek soubise 7

HARICOT VERT NICOISE

kalamata olive, piquillo, onion, feta 7

ROASTED BRUSSEL SPROUTS

vadouvan french curry 8



**SIGNATURE COCKTAILS 15**

**MR. FIG STUFF**

bourbon, house made fig syrup, orgeat, lemon  
figgy pudding bitters

**LADY OF SPAIN**

mezcal, mure, lime juice, sherry

**MONSOON OF THE SEASON**

gin, ginger liqueur, lime, amaro, sage leaves

**GINGERED PEACH**

barreled aged rum, ginger peach syrup, lemon  
dehydrated peach

**ORANGE GROVE**

spicy tequila, orange, lemon, cinnamon demerara

**EL VERNADERO**

bourbon, carpano antica, fernet branca, cinnamon  
coffee spice dust

O. Cordeiro

10.20

*From the Kitchen of Chef Todd Allison*