

## *Appetizers*

### **Vintage Salad**

Boston bib lettuce, sliced fresh pear, Gorgonzola,  
orange pecan vinaigrette *15*

### **Bon Bon Salad**

Brussel sprouts, spinach, warm pancetta  
vinaigrette, roasted shallots, toasted almonds,  
parmesan cheese *18*

### **Sweet Corn & Shrimp Tamale**

Los Barriles style. Close your eyes, you're on the  
Sea of Cortez! *15*

### **Cajun Oyster**

Cajun spiced garlic broth, orange pepper aioli,  
pico de gallo *18*

### **Fresh Oyster**

Champagne Mignonette *4.5 ea*  
Add Idaho Caviar *2.50 ea*

### **Soup of the day**

*10/13*

\$50 per 750 ml bottle wine glass set up fee.  
Automatic 20% gratuity for parties of 6 or more.  
\$7 split fee for shared *entrees* and \$4 for appetizers.  
**No split checks**

## Entrees

### **Pecan Chicken**

Organic free range chicken breast, pecan crusted, roasted, and served with sour cream Dijon mustard sauce, tomato currant chutney, spontaneous sides 38

### **Steak of the Evening**

Different cuts, different ways  
*Market price*

### **Fresh Fish of the Evening**

We will tell you all about it.  
*Market price*

### **Jeff's Old Fashioned Crispy Skin Duck**

A half duck, slow oven roasted, served with wild rice bean sprout egg foo young, honey roasted grapes, kung pao drizzle 42

### **Comfort Food**

To warm your heart and your tummy. Your server will give you details  
*Market price*

### **Japanese Wagyu**

Certified Miyazaki A5 "11" 5 oz Filet Mignon 120

Consuming raw or undercooked meats may increase your risk of food borne illness.