



APPETIZERS

SOUP

ROASTED TOMATO,
GOAT CHEESE SANDWICH 9

BURGERS*

TWO MINI WAGYU BURGERS,
MONTEREY JACK, CARAMELIZED ONIONS,
TOMATO PICKLE, STEAK FRIES 14

SCALLOPS

CONFIT PORK BELLY, EDAMAME PUREE,
PICKLED SWEET CORN 18

THREE CONES

LOBSTER SALAD, CAVIAR,
SALMON GRAVLAX 19

KING CRAB

BUTTER POACHED
ALASKAN RED KING CRAB 30

SHRIMP

TEMPURA FRIED PRAWNS,
SWEET CHILI SAUCE 19

FOIE

SAUTERNES POACHED, PICKLED
VEGETABLES, VANILLA REDUCTION 22

SALADS

CAESAR

ROMAINE LETTUCE, PARMESAN GARLIC
DRESSING, SOURDOUGH CROUTONS 9

BABY BEET

CANDIED PISTACHIOS,
GOAT CHEESE MOUSSE, LEMON
FENNEL VINAIGRETTE 11

STRAWBERRY

GEM LETTUCE,
PICKLED RED ONIONS,
CANDIED PISTACHIOS,
LOCAL HONEY, GOAT CHEESE,
CHAMPAGNE VINIAGRETTE 12

KALE

QUINOA, EDAMAME, TOMATOES,
HARICOT VERT, RICOTTA SALATA,
PINE NUTS, GOLDEN BALSAMIC
VINAIGRETTE 10

ENTREES

SALMON

HOUSEMADE GNOCCHI, LOBSTER, HARICOT VERTS,
FOREST MUSHROOMS, TOMATO FONDUE,
LEMON VIN BLANC 34

AHI TUNA*

HUDSON VALLEY FOIE GRAS, ASPARAGUS, MUSHROOMS,
CARROTS, BLACK TRUFFLE REDUCTION 41

SEA SCALLOPS

SWEET CORN PUREE, TOASTED GARLIC TOMATO SAUTÉ,
YELLOW PEPPER VINAIGRETTE 35

CHILEAN SEA BASS

SHRIMP DUMPLINGS, WATER CHESTNUTS,
THAI BROTH 42

HALIBUT

ENGLISH PEA PUREE, BABY CARROTS, TOMATO FONDUE,
TARRAGON VINAIGRETTE 44

CHICKEN

PARK FARMS AMISH CHICKEN,
GLAZED ROOT CROP, WILD MUSHROOMS,
SMOKED BACON, NATURAL JUICES 28

VEAL MIGNON

VEAL TENDERLOIN, BRAISED VEAL CHEEK,
ASIAGO CREPE, SHIITAKE MUSHROOM SAUCE 39

COLORADO LAMB CHOPS

MARINATED TOMATOES, CUCUMBERS, FETA CHEESE,
MINT GREMOLATA 42

STEAK IN A BOWL

BUTTER POACHED FILET MIGNON,
BLEU CHEESY POTATOES, TRUFFLE JUS

8 oz 40 / 10 oz 46
“ROSSINI STYLE” 14

NY STRIP

14 OZ. PRIME, CARAMELIZED ONION, MUSHROOM RAGOUT,
CARDAMOM HORSERADISH REDUCTION 46

JOSEPH HAHN GENERAL MANAGER

JEFF RABOLD EXECUTIVE CHEF

FOR PRIVATE PARTIES & SPECIAL EVENTS

CALL JOSEPH 614.629.0000

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.
WHILE WE WILL DO OUR BEST TO ACCOMMODATE YOUR NEEDS, PLEASE BE AWARE
OUR RESTAURANT USES INGREDIENTS THAT CONTAIN ALL THE MAJOR FDA ALLERGENS
(PEANUTS, TREE NUTS, EGGS, FISH, SHELLFISH, MILK, SOY & WHEAT). WE OFFER
GLUTEN-FREE FRIENDLY MENUS; HOWEVER, OUR KITCHEN IS NOT COMPLETELY GLUTEN FREE.

SUSHI*

SPICY TUNA

AHI TUNA, SESAME,
SPICY MAYO 12

SPICY SCALLOP

REAL CALIFORNIA ROLL,
SPICY SCALLOPS 14

DRAGON

CRAB, AVOCADO, CUCUMBER,
BARBECUED EEL 16

MANGO AHI

AHI TUNA, ASPARAGUS,
AVOCADO, MANGO 15

CATERPILLAR

TEMPURA SHRIMP,
AVOCADO, CREAM CHEESE,
SCALLION, SPICY TUNA 18

SURF - N - TURF

TEMPURA SHRIMP,
FILET MIGNON 18

POKE

HAWAIIAN AHI TUNA,
SUGAR SNAP PEAS, PINEAPPLE,
RED ONION, CILANTRO,
TARO ROOT CHIPS 17

SIDES

FRENCH FRIES

HAND CUT STEAK FRIES,
KETCHUP 9

LOBSTER
MASHED POTATOES

MAINE LOBSTER,
YUKON GOLD POTATOES 16

ASPARAGUS

BLACK TRUFFLE, MILLED EGG,
PARMIGIANO-REGGIANO 14

MAC - N - CHEESE

MACARONI, TILLAMOOK CHEDDAR,
BLACK TRUFFLES 15

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