

# STARTERS

## DEVILED EGGS

Mustard Seeds, Jalapeños

## STEAK TARTARE\*

Shallots, Egg Yolks,  
Horseradish Crème Fraîche

## SHRIMP COCKTAIL

Jumbo Shrimp, Cocktail Sauce,  
Horseradish, Lemon

## WAGYU MEATBALLS

Polenta, Parmesan Cheese

## FRIED OYSTERS

Creamy Spinach, Citrus Aioli, Tabasco

## ROASTED BEET TARTARE

Pistachio, Goat Cheese,  
Paratha Crisp, Lemon Tahini

# SOUP & SALAD

## FRENCH ONION SOUP

Beef Broth, Caramelized Onions,  
Croutons, Gruyère Cheese

## CAESAR SALAD

Romaine Hearts, Aged Parmesan,  
House Croutons

## RADICCHIO & ARUGULA

Currants, Pecorino Romano,  
Walnuts, Citrus Vinaigrette

## WEDGE SALAD

Gem Lettuce, Danish Bleu,  
Grape Tomatoes, Bacon, Red Onion

# PRIME STEAK & CHOPS

## RIBEYE\* 12 oz

NEW YORK STRIP\* 10 oz

CENTER CUT FILET\* 6 oz

## WAGYU SHORT RIBS\*

Grilled Short Ribs, Chimichurri

## COLORADO RACK OF LAMB\*

Apricot Chutney

## Enhancements

AU POIVRE

BÉARNAISE

CITRUS BEURRE BLANC

4 oz GRILLED NEW ENGLAND LOBSTER TAIL \$20

GRILLED JUMBO SHRIMP \$20

# ENTRÉES

## CHICKEN AU JUS

Yukon Mashed Potatoes, Seasonal Vegetables, Au Jus

## PAN SEARED BRANZINO

Lemon Dill Beurre Blanc, Haricot Verts

# TABLE SIDES

SAUTÉED BROCCOLINI ▪ GRILLED ASPARAGUS ▪ SHOE STRING PARMESAN FRIES

YUKON MASHED POTATOES ▪ CHEESE SOUFFLÉ ▪ CREAMY SPINACH

# DESSERTS

BANANA CREAM PIE ▪ TRES LECHES ▪ CHOCOLATE CAKE ▪ KEY LIME PIE

18% Service Charge

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

# JWB COCKTAILS

## RIDIN' IN THE SLOW LANE

Elijah Craig Small Batch Bourbon, Grand Marnier Orange Liqueur, Demerara Syrup, Orange Bitters \$17

## ALL RIGHT, ALL RIGHT, ALL RIGHT

Wild Turkey Longbranch Bourbon, Giffard Banane Du Brésil, Jägermeister, Demerara Syrup \$17

## JAMAICA MISTAICA

Appleton Estate Reserve Rum, Diplomático Reserva Exclusiva Rum, Pierre Ferrand Dry Curaçao, Giffard Orgeat Syrup, Lime Juice, Dashfire Cinnamon Bitters \$17

## PASSIONATE MOJITO

Bacardi Superior Rum, Lime Juice, Pure Cane Syrup, Passion Fruit, Mint, Club Soda \$17

## THE GOOD LIFE

Casamigos Blanco Tequila, Grand Marnier Orange Liqueur, Earl Grey Agave, Lime & Lemon Juices \$17

## TROPICAL PALOMA

Espolón Blanco Tequila, Giffard Crème De Pamplemousse Rose, Lime Juice, Pineberry, Q Grapefruit Soda \$17

## WHERE THE WARM WIND BLOWS\*

Maestro Dobel Reposado Tequila, Grand Marnier Orange Liqueur, Ancho Reyes, Agave Nectar, Lime & Lemon Juices, Pasteurized Egg Whites \$17

## CARIBBEAN MULE

Tito's Handmade Vodka, Pineapple Purée, Lime Juice, Q Ginger Beer \$17

## SHIPS ON THE HORIZON\*

Wheatley Vodka, John D. Taylor's Velvet Falernum Liqueur, Lime Juice, Passion Fruit, Pasteurized Egg Whites \$17

## BEACH HOUSE ON THE MOON

Hendricks Gin, Cointreau Orange Liqueur, English Cucumber, Pure Cane Sugar, Tonic Water \$17

# WINE BY THE GLASS

## SPARKLING

Taittinger Sparkling, *France* \$16

La Marca Prosecco, *France* \$12

## WHITE

Saint M Riesling, *Columbia Valley, WA* \$8.5

Ecco Domani Pinot Grigio, *Veneto, Italy* \$10

Joel Gott Chardonnay, *California* \$10

Fleur De Mer Rosé, *France* \$10

Santa Elvira Moscato, *France* \$10

## RED

Davis Bynum Pinot Noir, *Sonoma, California* \$10

Resonance Pinot Noir, *Oregon* \$10

Alamos Malbec, *Mendoza, Argentina* \$10

Merf Cabernet Sauvignon, *Columbia Valley, Washington* \$9

Decoy Cabernet Sauvignon, *Sonoma, California* \$12

Chateau Souverain, *Sonoma, California* \$9

Apothic Red Blend, *California* \$10

Petit Guirard Sauternes, *France* 375 ml \$12

18% Service Charge

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