



Appetizers

- ESCARGOT** *Jakes Classic*- Merlot steeped French escargot served in garlic butter, topped with toasted herb parmesan bread crumb and charred pita. 17
- PEPPEDEW SHRIMP** Roasted butternut squash, peppe dew coulis, fresh oregano and apple cider glaze. 18
- PUMPKIN SOUP** Fresh pumpkin, seared diver scallop, pumpkin seed oil and pumpkin caviar. 15
- CHARCUTERIE BOARD** Serrano ham, guanciale, duck pastrami with balarina goat cheese, stinging nettle gouda, and herb boursin cheeses. Tapenade and bonne mamam preserve, garlic baguette, crackers, toasted pistachio, and fresh berries. 32
- FARM TO FOREST** Tart apple spring roll, seared foie gras, roasted shallot, duck confit, wild hedgehog mushrooms, micro greens, and aged balsamic glazed figs. 29

Seafood

All Entrées include salad and bread.

- HALIBUT** Macadamia crusted halibut, with vegetable noodle spring roll, and citrus ginger beurre blanc. 42
- SEA BASS** Pan seared chilean sea bass, risotto croquette, grilled asparagus, black truffle cream. 45
- YELLOWFIN TUNA** Sesame crusted, with cucumber wakame salad, sticky rice, tempura shiitake and soy ginger dipping sauce. 36

*Consuming raw or undercooked meat, eggs or poultry may increase your risk of food borne illnesses.
20% gratuity added to parties of 8 or more.*



PORTABELLA WELLINGTON Mushroom, spinach and red pepper duxelle, puff pastry, heirloom tomato coulis and grilled asparagus.	23
REGINETTI SAUSAGE AND PEPPERS Reginetti pasta, trio of charred peppers, roasted garlic, shallot, italian sausage, sauvignon blanc rosa sauce.	25
COLORADO LAMB Grilled chops, parmesan polenta, spinach served with blackberry mint and vintage port raspberry sauces.	46
TRIO OF TENDERLOIN Buffalo tournedos toasted brioche with compound butter and topped with foie gras. Elk tenderloin with white balsamic glaze, kale, and roasted beets. Venison tenderloin with hedgehog mushrooms and cognac cream sauce.	55
COLD WATER LOBSTER TAILS Twin 6 oz. tails, drawn butter and fresh lemon served with heirloom fingerling potato and grilled asparagus.	66
RIBEYE 12 oz certified angus beef, with brocolinni, and heirloom fingerling potato.	45
BEEF TENDERLOIN 8oz. certified angus beef with heirloom carrot, veal demi glace, roasted shallot, toasted pistachio, and roasted fingerling potato.	46
TOMAHAWK Certified angus beef-charred 32 oz. bone-in-ribeye, served with roasted sweet potato, grilled asparagus and veal demi glace.	100
add lobster tail	30

Desserts

Chef Made In House Choices.

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