

NOBLE ACE

SMALLS

CHIVE AND CHEDDAR BISCUITS
Whipped honey butter | 12

GRILLED ARTICHOKE
Whole grain mustard aioli, charred lemons, parmesan · gf | 20

GRILLED PORTOBELLO BRUSCHETTA
French baguette, caramelized onions, aged balsamic, shaved grana padano, basil pesto | 16

WARM ASSORTED OLIVES
Toasted baguette, infused citrus, rosemary | 10

SHISHITO PEPPERS
Blistered peppers, lemon aioli, tamari-ponzu sauce · gf | 16

CHOWDER
Chicken, roasted corn, potatoes, carrots, vidalia onions, sage · gf | 12

TOMATO BISQUE
Ricotta, basil oil, croutons | 16

GREENS

BURRATA + TOMATO HEIRLOOM
Arugula, aged balsamic, olive oil, shaved red onions, chili garlic crunch · gf | 22

CHOP
Bibb lettuce, roma tomatoes, castelvetrano olives, cucumber, herbed feta, mochi, pepper vinaigrette · gf | 16

SPINACH SALAD
Baby spinach, poppy seed vinaigrette, dried tart cherry, toasted pine nuts, drunken goat cheese · gf | 16

WEDGE
Iceberg, bacon lardons, oven dried roma tomatoes, gorgonzola cheese, marjoram dressing · gf | 16

ADD

Grilled Chicken 12 · Grilled Shrimp 16 · Grilled Flank Steak 26

CAVIAR

1oz Dorasti Ossetra - 175 | 1oz Dorasti Kaluga - 245

SELECT YOUR INDULGENCE

CLASSIC

Blini, egg whites, egg yolk, crème fraîche, red onion, chive

POTATO CHIPS

Yukon potatoes, caramelized onion dip

MIDS

SCALLOPS
Pan-seared sea scallops, risotto corn bacon, champagne vinaigrette · gf | 38

SHORT RIB STROGANOFF
Pappardelle, braised short ribs, cremini mushrooms, onions, dijon | 28

JUMBO BEEF POTSTICKERS
Braised beef short ribs, blue cheese fondue, fresh beet and chive salad | 21

GRILLED LAMB RACK
Roasted tomatoes, focaccia, shaved celery, pickled onions, aged balsamic, olive oil | 28

CRISPY RISOTTO
Sundried tomato pesto, fresh mozzarella, scallions | 16

DUCK CONFIT
Creamy polenta, thyme, fig balsamic · gf | 32

BIG PLATES

FRIED CHICKEN
Egg fried rice, shaved brussels, sriracha, kewpie mayo · gf | 32

NIMAN RANCH PORK CHOP
Cheddar pappardelle casserole, collard greens, maple bourbon demi | 46

BOLOGNESE RIGATONI
Shaved grana padano, aged balsamic, basil purée | 36

CHEESEBURGER
Smashed style burger, new American cheese, tomato, Solt's pickles, crispy onions, house spread | 26

SPICED BRANZINO
Roasted corn and jalapeño waffle, fried brussels sprouts, citrus butter sauce | 42

APPLEWOOD SMOKED RIBEYE
Smashed yukon potatoes, chimichurri, roasted tomatoes, bone marrow, grilled bread, crispy onions, house steak sauce | 130

SIDES

Yukon Fries · gf 14 | Egg Fried Rice · gf 16 | Fried Brussels Sprouts · gf 16
Pappardelle Casserole 14 | Roasted Broccoli · gf 16 | Roasted Jalapeño Corn Waffle 16

Bringing hospitality back—one unforgettable meal at a time. Prepared with heart by Chef Magellan Moore

We use the finest meats cooked to order. Tell us if you have any allergies or sensitivities as some menu ingredients are listed. Consuming raw or undercooked foods may increase your risk of foodborne illness. Please let us know if you have any allergies or dietary restrictions as not all ingredients are listed. Consuming raw or undercooked foods such as meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk.