

# BOLD

*SIMPLE FOOD... BIG FLAVORS*

## SMALL PLATES

### **RISOTTO FRITTERS**

*Creamy parmesan risotto, panko,  
roasted red pepper aioli*

8

### **ASIAN MEATBALLS**

*Beef tenderloin & pork belly, ginger chili glaze,  
micro arugula, scallions, toasted sesame seeds*

14

### **TENDERLOIN OF BEEF**

*Pan seared medallions,  
whiskey-peppercorn sauce, haystack onions*

23

### **WASABI STEAK TACOS**

*Tenderloin tips, onions, shredded cabbage,  
wasabi vinaigrette, cilantro, grilled flour tortillas*

10

### **CAULIFLOWER**

*Cauliflower florets, roasted chili oil,  
arugula, romesco sauce*

12

### **LOLLIPOP LAMB CHOPS**

*Grilled medium rare, roasted corn relish,  
green chili coulis, roasted poblano mustard*

17

### **PORK LOIN**

*Smoked & chilled, local chevre,  
caramelized onion & bacon jam,  
micro arugula, extra virgin olive oil*

12

### **BOLD SHRIMP**

*Sautéed shrimp, haystack onions,  
andouille sausage & pepper sauce*

15

### **BAKED GOAT CHEESE**

*Italian sausage, six-pepper tomato sauce,  
local chevre, fresh basil, toasted crostinis*

12

### **SCALLOPS**

*Pan seared, six-pepper seasoning,  
roasted corn relish, cilantro beurre blanc*

24

### **WHITEFISH**

*Lump crab & panko crust, citrus beurre blanc,  
arugula, sautéed asparagus*

14

### **SALMON**

*Grilled medium rare, feta crust, grape tomato salsa,  
sautéed spinach, cucumber sauce*

13

### **BRUSSELS SPROUTS**

*Roasted brussels sprouts, red onion,  
house cured bacon, balsamic reduction*

11

### **ROASTED CORN & CRAB DIP**

*Roasted corn, lump crab, chipotle,  
mozzarella, monterey jack, parmesan,  
parsley, toasted crostinis*

13

## BIG PLATES

### **BOLD TENDERLOIN**

*Pan seared beef tenderloin medallions, andouille sausage & pepper sauce, sweet potato gratin, haystack onions*

34

### **FILET**

*Grilled center-cut, whiskey-peppercorn sauce, sautéed asparagus, haystack onions*

34

### **COWBOY**

*Bone-in ribeye, roasted garlic & shallot compound butter, sweet potato gratin, haystack onions*

46

### **NEW YORK STRIP**

*Gorgonzola crust, port wine reduction, bacon & onion roasted brussels sprouts, haystack onions*

41

### **SALMON**

*Grilled medium rare, feta crust, grape tomato salsa, risotto cake, sautéed spinach, cucumber sauce*

25

### **WHITEFISH**

*Lump crab & panko crust, citrus beurre blanc, arugula, sautéed asparagus*

27

### **BOLD SHRIMP & SCALLOPS**

*Sautéed shrimp, pan seared scallops, risotto cake, andouille sausage & pepper sauce, haystack onions*

38

### **SEAFOOD TRIO**

*Pan seared scallops, sautéed shrimp, lump crab, risotto cake, sautéed spinach, citrus beurre blanc*

36

## SALADS

### **CHOPPED**

*Chopped greens, roasted corn, bacon, tomatoes, red onion, mozzarella, roasted red pepper dressing*

6

### **WEDGE**

*Iceberg lettuce, **spicy!** cayenne-buttermilk dressing, grape tomato salsa, bacon, crumbled gorgonzola*

7

### **MIXED GREENS**

*Mixed greens, dried cherries, cayenne candied pecans, cilantro-lime vinaigrette, goat cheese*

7

### **CAESAR**

*Romaine, croutons, caesar dressing, parmesan, white anchovies*

7

### **ARUGULA & PEAR**

*Arugula, d'anjou pear, red onion, smoked pork loin, honey vinaigrette, marcona almonds, goat cheese*

9