

**SHAREABLE**

GULF SEAFOOD COCKTAIL Shrimp, Crawfish Tails, Lump Crab, Bloody Mary Cocktail Sauce, Old Bay Tortilla Chips <small>GF</small> .....	29
HOUSE SMOKED SALMON Grilled Baguette & Caper Aioli Spread <small>GF UPON REQUEST</small> .....	24
PIMENTO CHEESE & PEPPER JELLY Grilled Baguette .....	15
BRUSSELS SPROUTS Tamari Glaze, Marcona Almonds, Utah Cherries <small>V</small> .....	13
CHEF'S FEATURED SOUP .....	8

**SALADS**

WEDGE Baby Iceberg, Heirloom Tomatoes, Bacon, Pickled Onions, Smoked Bleu Cheese Dressing <small>GF</small> .....	15
STRAWBERRY FIELDS Mixed Greens, Arugula, Candied Pistachios, Goat Feta 'Croutons', Lemon Honey Vinaigrette <small>GF</small> .....	15
GEM CAESAR Focaccia Croutons, Parmesan Tuille, Charred Lemon & Onion Caesar Dressing.....	14
CHOPPED COBB Baby Romaine, Avocado, Cucumber, Bacon, Hard Boiled Egg, Crumbled Blue Cheese, Creamy Herb Vinaigrette.....	16

Sirloin Steak\* 17 | Chicken 12 | Salmon\* 16

**HOUSE SPECIALTIES**

CERTIFIED ANGUS BEEF FILET* Garlic Butter Mushrooms <small>GF</small> .....	59
DELMONICO STEAK* Truffle Frites <small>GF</small> .....	48
WAGYU BAVETTE* Garlic Butter Mushrooms <small>GF</small> .....	42
HOUSE MADE VEGGIE BURGER Vegan Swiss, Arugula, Heirloom Tomatoes, Pickled Onions, Potato Bun <small>GF UPON REQUEST, V</small> .....	17
HEARTH BURGER (SRF)* Bacon, Frisee, Heirloom Tomatoes, House Pickles, Bacon Aioli, Local Brioche Bun, Truffle Frites <small>GF UPON REQUEST</small> .....	25
WILD CAUGHT SALMON* Pan-Seared, Grilled Asparagus, High West Honey Glaze <small>GF</small> .....	38
SNAKE RIVER FARMS DOUBLE CUT PORK CHOP* Roasted Shallot Butter, Fingerling Potato Hash <small>GF</small> .....	41
BARBECUE PORK RIBS (Half Rack)* House-Smoked, Mustard Slaw .....	31
MACADAMIA-CRUSTED MAHI MAHI* Citrus Beurre Blanc & Sautéed Summer Greens.....	37
CAULIFLOWER STEAK Wood-Grilled, Basil Pesto & Marinated Heirloom Tomato Salad.....	26
MARY'S ORGANIC HALF CHICKEN Pan-Roasted, Boursin Mashed Potatoes, Sautéed Spinach, Chicken Demi <small>GF</small> .....	33
PAN SEARED DIVER SCALLOPS* Lobster Butter, Jalapeño Bacon Corn Succotash .....	32

**SHAREABLE SIDES 12**

Grilled Asparagus GF, V | Loaded Baked Potato GF | Side Salad GF  
 Garlic Butter Mushrooms GF | Jalapeño Bacon Heirloom Corn Succotash | Boursin Mashed Potatoes GF  
 Truffle Frites VG | Market Vegetable GF, V | Creamed Spinach & Kale GF | Truffle Mac & Cheese

**SAUCES**

Au Jus | Cognac Peppercorn | Demi-Glace | Lemon Beurre Blanc



We are happy to accommodate your dietary restrictions, please alert us as not all ingredients are listed!

\*We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of food-borne illness. Please enjoy your time with us. Bon Appétit.