

**SHAREABLE**

GULF SEAFOOD COCKTAIL Shrimp, Crawfish Tails, Lump Crab, Bloody Mary Cocktail Sauce, Old Bay Tortilla Chips **GF**.....29

HOUSE SMOKED SALMON Grilled Baguette & Caper Aioli Spread **GF UPON REQUEST** .....24

PIMENTO CHEESE & PEPPER JELLY Grilled Baguette ..... 15

BRUSSELS SPROUTS Tamari Glaze, Marcona Almonds, Utah Cherries **V**..... 13

CHEF’S FEATURED SOUP ..... Cup 8 / Bowl 12

LOBSTER BISQUE Lobster Rilette ..... Cup 10 / Bowl 18

**SALADS**

WEDGE Baby Gem, Heirloom Tomatoes, Applewood Smoked Bacon, Pickled Onions, Gold Creek Bleu Cheese Dressing **GF** ..... 15

WINTER CITRUS Endive, Frisee, Fennel, Crispy Grains ..... 18

GEM CAESAR Focaccia Croutons, Parmesan Tuille, Anchovies, Charred Lemon & Onion Caesar Dressing ..... 14

CHOPPED COBB Baby Romaine, Avocado, Cucumber, Bacon, Hard Boiled Egg, Crumbled Blue Cheese, Green Goddess Dressing ..... 16

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

**HOUSE SPECIALTIES**

CERTIFIED ANGUS BEEF FILET\* Garlic Butter Mushrooms, Red Wine Jus **GF**..... 59

DELMONICO STEAK\* Duck Fat Frites, Beef Fat Bearnaise **GF**..... 48

HOUSE MADE VEGGIE BURGER Vegan Swiss, Arugula, Heirloom Tomatoes, Pickled Onions, Potato Bun **GF UPON REQUEST, V** ..... 17

HEARTH BURGER (SRF)\* Gold Creek Smoked Cheddar, Heirloom Tomatoes, House Pickles, Bacon Aioli, Local Brioche Bun, Truffle Frites **GF UPON REQUEST** .....25

CRISPY SKIN SALMON\* Pan-Seared, Grilled Asparagus, Garlic Butter Mushrooms, High West Honey Glaze **GF**...38

SNAKE RIVER FARMS DOUBLE CUT PORK CHOP\* Whiskey Pork Jus, Fingerling Potato Hash **GF**.....41

BARBECUE PORK RIBS (Half Rack)\* House-Smoked, Mustard Slaw .....31

MACADAMIA-CRUSTED MAHI MAHI\* Citrus Beurre Blanc & Sautéed Winter Greens .....37

CAULIFLOWER STEAK Wood-Grilled, Chimichurri & Marinated Heirloom Tomato Salad..... 26

MARY’S ORGANIC HALF CHICKEN Pan-Roasted, Boursin Mashed Potatoes, Mustard Chicken Jus **GF**.....33

PAN SEARED DIVER SCALLOPS\* Celery Root Puree, Roasted Root Vegetables..... 32

**SIDES 12**

Loaded Baked Potato **GF** | Side Salad **GF** | Sweet Potato Tots | Garlic Butter Mushrooms **GF**  
 Boursin Mashed Potatoes **GF** | Duck Fat Frites **GF** | Creamed Spinach & Kale **GF** | Truffle Mac & Cheese  
 Coal Roasted Winter Squash **GF VG** | Truffle Frites **VEGETARIAN**

Split Plate Charge: Salad \$2 | Entree \$8



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.