

## RAW BAR

view chef's daily menu for today's selections

<b>Oysters *</b>	<b>MP</b>
served with lemon, cocktail, mignonette OR horseradish & sourdough cracker GLUTEN FREE OPTION AVAILABLE	
<b>Wild Caught Shrimp <sup>GF</sup></b>	<b>18</b>
five poached shrimp, cocktail sauce	
<b>Alaskan Snow Crab Legs <sup>GF</sup></b>	<b>18</b>
drawn butter, lemon	
<b>Ceviche * <sup>GF</sup></b>	<b>19</b>
corvina, lime, serrano, avocado, plantain chip	
<b>Pickled Mussels <sup>GF</sup></b>	<b>12</b>
fresno chili, preserved lemon aioli	

## STARTERS

<b>Oven Roasted Olives <sup>GF</sup></b>	<b>9</b>
Buttermilk Cheddar Biscuits	<b>9</b>
umami butter	
<b>Wood Fired Oysters * <sup>GF</sup></b>	<b>6 EACH</b>
compound butter, lemon, umami crumb	
<b>Rhode Island Fried Calamari <sup>GF</sup></b>	<b>24</b>
pickled peppers, cajun aioli, marinara, lemon	
<b>Dynamite Shrimp <sup>GF</sup></b>	<b>19</b>
naam jim aioli, sesame seeds, green onion, cabbage	
<b>Baked Alaskan Lobster Dip</b>	<b>24</b>
cream cheese, smoked cheddar, dill, brown butter, crostini	
<b>Braised Pork Belly * <sup>GF</sup></b>	<b>22</b>
garlic chili glaze, pickled daikon, sesame, korean cucum	
<b>Prime Beef Tartare *</b>	<b>24</b>
charred onion gremolata, arugula, beef tallow aioli, pickled onion	
<b>Scallion Crab Cake <sup>GF</sup></b>	<b>24</b>
celery root espuma, arugula, pickled fennel, calabrian chili	

## SOUP, SALAD & SANDWICH

<b>Butternut Bisque <sup>GF</sup></b>	<b>16</b>
coconut cream, toasted pepita, chive	
<b>Butter Leaf Salad <sup>GF N</sup></b>	<b>16</b>
sugar snap pea, radish, parmesan, pistachio brittle, citrus-white wine vinaigrette NUT FREE OPTION AVAILABLE	
<b>Chilean Sea Bass Tacos *</b>	<b>24</b>
tomatillo salsa, coleslaw, lime, pickled red onion, cilantro GLUTEN FREE OPTION AVAILABLE	
<b>Shrimp Po Boy</b>	<b>32</b>
remoulade, shaved lettuce, tomato, french roll, fries GLUTEN FREE OPTION AVAILABLE	

## ENTRÉES

<b>Tiger Shrimp Curry * <sup>GF</sup></b>	<b>48</b>
vermicelli noodle, zucchini, coconut milk, house laksa curry paste	
<b>Hanger Steak * <sup>GF</sup></b>	<b>56</b>
pomme purée, crimini mushroom, braised onion, seasonal vegetable, red wine demi UPGRADE TO NEW YORK STRIP STEAK +14	
<b>Lemon Ricotta Gnocchi <sup>GF</sup></b>	<b>52</b>
manila clams, summer squash, cherry tomato white wine butter sauce, shaved pecorino	
<b>Fire-Roasted Half Chicken <sup>GF</sup></b>	<b>44</b>
roasted red peppers, charred sweet potato, sherried brown butter vinaigrette	
<b>Seared Verlasso Salmon *</b>	<b>49</b>
israeli couscous, cherry tomato, seasonal vegetable, celeriac purée, salsa verde	

## SWEETS

<b>Banana Bread <sup>N</sup></b>	<b>14</b>
hazelnut mousse, butter rum toffee, chantilly NUT FREE OPTION AVAILABLE	
<b>Cheesecake <sup>GF</sup></b>	<b>14</b>
macerated seasonal fruit, whipped cream, lemon curd	
<b>Gelato</b>	<b>7</b>
<b>CHOICE OF:</b> vanilla - chocolate - coconut - salted caramel vegan vanilla - raspberry sorbet	

Chef DE Cuisine Josiah Gordon  
General Manager Greyson Clifford

A 3% employee benefit surcharge is added to the check. This allows us to provide a more robust benefits package for our valued team members so they are better equipped to meet the high cost of living in our resort community.

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Breckenridge - Steamboat Springs - Snowmass - Maui

**DESTINATION**  
HOSPITALITY

GF GLUTEN FREE | N CONTAINS NUTS

\* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Your well-being is important to us, not all ingredients are listed on the menu. The following major food allergens are used as ingredients: fish, crustacean, shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.