

Jakes

fine dining

APPETIZERS

ESCARGOT.....\$18

A Jakes classic - Merlot steeped French escargot served in garlic butter, topped with toasted herb parmesan bread crumbs and charred pita.

CHARCUTERIE BOARD.....\$32

Buffalo pastrami, guanciale, duck pastrami with balarina goat cheese, stinging nettle gouda, and herb boursin cheeses. Tapenade and Bonne Mamam preserve, garlic baguette, toasted pistachio fresh berries and balsamic glazed figs.

APPLEWOOD SMOKED BACON WRAPPED

UIO DIVER SCALLOPS.....\$25

Served with a lime and chive vinaigrette and citrus supremes.

AHI TUNA TARTAR.....\$24

Lightly marinated, wakame and cucumber salad, kombu sauce, crispy wontons and wasabi tuille.

WILD MUSHROOM RAVIOLI.....\$23

Homemade squid ink pasta, roasted tomato confit, toasted pine nuts, truffled arugula salad and Italian percorino romano cheese.

BISON STEW.....\$12

Dakota raised buffalo, wild mushrooms, saffron potato, vine ripened tomato, heirloom carrot. Topped with crispy sweet onion.

LOBSTER & CRAB WON-TONS....\$18

Cold water lobster tail, lump crab, green onions and cream cheese. Served with soy ginger dipping sauce and pineapple sweet and sour.

SEAFOOD

ALL ENTREES INCLUDE SALAD, BREAD AND SORBET

HALIBUT.....\$45

Macadamia crusted halibut, with vegetable noodle spring roll and citrus ginger buerre blanc.

COLD WATER LOBSTER TAILS...\$68

Twin 6 oz tails, drawn butter and fresh lemon served with heirloom fingerling potato and grilled asparagus.

SEA BASS.....\$52

Pan seared chilean sea bass, risotto saffron arancini, grilled asparagus, italian black truffle cream sauce.

ADD LOBSTER TAIL.....\$30

To any dish.

Consuming raw or undercooked meat, eggs or poultry may increase your risk of food borne illnesses. 20% gratuity added to parties of 8 or more.

Split plate fee of \$10.

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ENTREES

ALL ENTREES INCLUDE SALAD, BREAD AND SORBET

PHEASANT GNOCCHI.....\$44

Pan seared pheasant breast, brown butter, wild mushrooms, butternut squash, fresh spinach, tomato concasse, toasted pine nut topped with pecorino romano cheese.

VEAL OSSCO BUCCO.....\$48

12 oz. braised milk fed veal, roasted garlic mashed potato, fried veal sweetbread, demi glace', asparagus, topped with lemon parsley gremolata.

ROASTED BEET CARPACCIO.....\$28

Goat cheese croquettes, pickled heirloom vegetables, spring lettuce and a truffle lemon dressing.

RIBEYE.....\$49

12 oz certified angus beef, with asparagus, roasted garlic mashed potato and demi glace'.

FILET OSCAR.....\$56

7oz certified Angus beef tenderloin, topped with jumbo lump crab, and served with a sherry caper cream sauce, roasted garlic mashed potato and asparagus.

TRIO OF TENDERLOIN.....\$58

Buffalo tournedos rossini with toasted brioche, topped with foie gras. Elk tenderloin with wilted spinach and roasted beets. Venison tenderloin with seasonal forest mushroom and cognac cream sauce.

PIEDMONTESE

STYLE TOMAHAWK.....\$115

Certified Angus beef, light dry-aged, charred 32 oz bone-in ribeye, heirloom carrots and heirloom fingerling potato and veal demi glace'.

COLORADO LAMB.....\$52

Grilled chops, parmesan polenta, spinach served with blackberry mint and vintage port raspberry sauces.

DESSERT

Chef-Made In-House Choices

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