
SOUPS & SALADS

Tomato Basil Soup 5

Grilled pesto crostini

Lobster Bisque 7.5

Lobster, cognac cream and puff pastry

Esbin's Famous Soup du Jour 6

Roasted Beet Salad 10

Chevre goat cheese, candied walnuts, arugula, citrus dressing and balsamic reduction

Arugula and Pear Salad 10

Arugula, pear, shaved onion, gorgonzola cheese, candied walnuts and a sweet sherry vinaigrette

Traditional Iceberg Wedge 9

Chilled iceberg, applewood smoked bacon, Maytag blue cheese, chives and tomatoes

Traditional Caesar Salad 7

Shaved parmesan cheese, garlic croutons and white anchovies

California Spinach Salad 9

Baby spinach, artichoke, tomato, evoo poached egg, crispy tobacco onions and warm bacon sherry vinaigrette

To any salad, add: Grilled Chicken 5, Grilled Shrimp 7, Grilled Salmon 6, Seared Ahi 6

APPETIZERS

Ahi Poke Tower 12

Marinated ahi, layered with crisp wontons and fresh avocado, laced with wasabi crème fraîche and soy honey

French Bourguignonne Escargot 11

Served en crouete with herbed garlic butter surrounding spinach and wild mushroom salad, lightly dressed with our sherry vinaigrette

Crispy Brussel Sprouts 9

With pomegranate toasted pepitas, ancho-citrus agave and chevre goat cheese

Traditional Shrimp Cocktail 14

Bloody Mary cocktail, fresh lemons and crisp romaine lettuce

Jumbo Lump Crab Cake 14

Marinated fennel salad, orange creole horseradish sauce and arugula

TOUR DI ITALIA

Tuscan Orecchiette Pasta 18

Sautéed spinach, oven roasted tomatoes, shaved garlic, cipolini onions, wild mushrooms, pecorino cheese, Kalamata olives and a light chardonnay cream with burrata highlights

Pappardelle Bolognese 19

Chef Encino's famous bolognese sauce, set on pappardelle pasta with reggiano parmesan, burrata cheeses and fresh basil

Fettuccine al Pescatore 23

Clams, shrimp, scallops, mushrooms, tomatoes, and fettuccine set in a rich pesto seafood broth topped with fresh reggiano parmesan and toasted pine nuts

All pastas served with cheesy focaccia toast

ENTREES

Pan Seared Barramundi 23

With brie whipped potatoes, baby vegetables and a light blood orange vinaigrette

Brick Chicken 20

Served with roasted fingerling potatoes, fresh asparagus and a light mushroom pan jus

Wood Grilled Sea Bass 28

With sautéed mushrooms and toasted chive buerr blanc, accompanied by herbed spaetzle and baby carrots

Cedar Planked Salmon 24

Lemon aioli, spinach gnocchi and vegetable mélange

Miso Glazed Black Cod 27

Cabernet wild rice, fresh asparagus and baby carrots with a ginger soy reduction

Crispy Sautéed Sand Dabs 21

Laced with a lemon caper butter sauce and served with cabernet wild rice, fresh asparagus and fresh lemon

SIGNATURE STEAKS & CHOPS

Grilled Colorado Lamb Chops 29

Laced with a light garlic jus, accompanied by warm fingerling potato salad, creamed spinach, baby vegetables and house made orange-mint marmalade

The Crown Jewel 35

Bone-in 16oz rib-eye, grilled as desired over glowing embers of cherry wood. Served with a petite salt-crusted baked potato, fresh asparagus and green pepper corn sauce on the side.

8 Oz Filet Mignon 34

Grilled as desired and topped with sautéed chanterelles. Served with potatoes gratin, fresh asparagus and chianti glace de viande

Prime 14 Oz New York Strip Steak 42

Topped with crispy tobacco onions, served with fontina shishito pepper macaroni and cheese, baby vegetables and fresh horseradish aioli

Veal Picatta 24

Provimi veal loin, sautéed golden brown and topped with a lemon caper and white wine butter sauce. Served with herbed spaetzle with Gouda cheese highlights, braised red cabbage and baby carrots

Upon Request, available sauces include:

*Béarnaise, Port Wine Demi-Glace, Creamy Horseradish,
Maytag Bleu Cheese Cream Sauce, Mint Jelly and Truffle Compound Butter*