



The Table

PRESENTS OUR WINTER MENU

Starters

Prosciutto Wrapped Shrimp- bourbon barbecue 12

Fried Goat Cheese- vodka sauce 12

Stuffed Mushrooms- italian sausage and parmesan 11

Bacon Wrapped Brussels Sprouts- tomato bacon jam 10

Lobster Macaroni and Cheese 14

Soup

French Onion Soup

Cup 4 Bowl 8

Salad

Apple Walnut - baby lettuce, apples, candied walnuts,
gorgonzola, cider vinaigrette 8

Winter Salad - microgreens, shaved brussel sprouts, pistachios,
cranberries, sweet potato, dijon vinaigrette 9

Beet and Goat Cheese -lettuce blend, microgreens, roasted
beets, goat cheese croutons, raspberry balsamic 10





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Entrée

Outer Banks Scallops -truffle cream, sweet potato bacon hash,
lemon arugula microgreens 32

Grilled Angus Filet- mushroom demi glace, yukon gold loaded
twice baked potato, asparagus 32

Lump Crab Cakes - caper rouille, lobster macaroni and cheese,
green beans 32

Sockeye Salmon - smoked sugar glaze, roasted root vegetables,
brussels sprouts 30

Colorado Lamb Chops - rosemary garlic marinade, parsnip
puree, swiss chard, patchwork microgreen blend 32

Grilled Ribeye - garlic whipped potatoes, broccolini, compound
butter 34

Ask About Chef Jon's Pasta Du Jour and Nightly Specials

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, EGGS, OR UNPASTEURIZED MILK MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS**

