

BRUNCH

WEEKEND BRUNCH

Butler-Style Tray Passed 90-minute maximum \$49 per adult \$28 per child (under 12)

***SCRAMBLED EGGS**

Caramelized Onions, Roasted Tomatoes

VEAL SHORT RIB HASH

Poached Egg, Fingerling Potatoes

SNICKERS PANCAKE

Caramelized Bananas Foster

FRENCH TOAST

Corn Flake Crusted Brioche Bread

HEIRLOOM TOMATO CAPRESE

Mozzarella, Balsamic Glaze

BAKED POTATO LOADED TATER TOTS

Bacon, Mozzarella, Sour Cream, Brown Gravy, Chives

***FILET MIGNON EGGS BENEDICT**

Poached Egg, Hollandaise

TOMATO MOZZARELLA FLATBREAD

Roasted Tomatoes, Capers, Basil Oil

TRUFFLE MUSHROOM GRITS

Pecorino, Truffle Oil

CHICKEN SAUSAGE LINKS

***NY EGG SANDWICH**

Canadian Bacon, Gruyere, Tomato-Aioli, Kaiser Roll

CHICKEN WINGS

Frank's Red Hot

***BACON & EGG FLATBREAD**

Neuske's Bacon and Poached Quail Egg

YOGURT PARFAIT

Granola, Honey

***ANGUS MINI BURGERS**

Chipotle BBQ, Bacon Onion Marmalade, Cheese

CINNAMON APPLE WAFFLE

Poached Apples

FRUIT CUP

Watermelon, Pineapple, Mint

CREAM CHEESE PANCAKE

Ube Jam, Whipped Sweet Cream

APPLEWOOD SLICED BACON

VEGETARIAN

HEIRLOOM TOMATO CAPRESE

Mozzarella, Balsamic Glaze

YOGURT PARFAIT

Granola, Honey

***SCRAMBLED EGGS**

Caramelized Onions, Roasted Tomatoes

SNICKERS PANCAKES

Caramelized Bananas Fosters

FRUIT CUP

Watermelon, Pineapple, Mint

FRENCH TOAST

Corn Flake Crusted Brioche Bread

TOMATO MOZZARELLA FLATBREAD

Roasted Tomatoes, Capers, Basil Oil

BOTTOMLESS LIBATIONS \$34

WINE

MIMOSAS

SPARKLING WINE

WHITE WINE

RED WINE

RED OR WHITE SANGRIA

BEER

LAS VEGAS LAGER

(make it a michelada)

COCKTAILS

POMEGRANATE LEMONADE

Vodka, Lemonade, Pomegranate Juice

FUZZY NAVEL

Peach Schnapps, Orange Juice

BLOODY MARY'S

Vodka, House-made Bloody Mary Mix

**Consumption of raw and undercooked meat, poultry, seafood, shellfish stock, or eggs may increase your risk of food-borne illnesses. Some items may contain nuts.*

DINNER

FROM THE SEA

HAMACHI & TUNA CRUDO <i>Pickled Cucumber, Truffle Ponzu</i>	21	DIVER SEA SCALLOP <i>Polenta Cake, Shrimp Sauce Trumpet Mushroom</i>	21
SALMON SASHIMI TOSTADA <i>Pickled Red Onion Sesame Soy Dressing</i>	19	CRAB RAVIOLI <i>Ricotta, Arugula, Lemon Butter</i>	23
JUMBO LUMP CRAB LETTUCE CUP <i>Citrus Segment, Lemon Vinaigrette</i>	23		

FROM THE FARM

BEEF CARPACCIO <i>Mushroom, Caper, Truffle Aioli</i>	19	BAKED MEATBALL <i>Creamy Polenta, Basil, House-made Marinara</i>	16
BACON WRAPPED DATE <i>Blue Cheese Fondue</i>	16	FETTUCCHINE <i>Cacio e Pepe, Horseradish, Toasted Breadcrumbs</i>	19
SHORT RIB TACO <i>Avocado Crema, Tomato, Cilantro</i>	21		

FROM THE OVEN

TOMATO FLATBREAD <i>Micro Mozzarella, Caper, Roasted Tomato</i>	22	EGGPLANT PARMESAN FLATBREAD <i>Cherry Pepper, Ricotta</i>	22
THREE SAUSAGE FLATBREAD <i>Chorizo, Italian, Andouille Sausage, Pepperoncini</i>	24	BEEF FILET FLATBREAD <i>Caramelized Onion, Mushroom, Blue Cheese</i>	24
CHICKEN FLATBREAD <i>Thai Basil, Sweet & Sour Chili, Red Onion, Garlic Aioli</i>	24		

FROM THE GARDEN

BEET & BURRATA SALAD <i>Arugula, Dijon Vinaigrette</i>	16	BABY KALE SALAD <i>Shaved Apple, Goat Cheese, Almond Vinaigrette</i>	16
GORGONZOLA SALAD <i>Bibb Lettuce, Pickled Onion, Crispy Prosciutto</i>	16	LA CAVE CAESAR SALAD <i>Prosciutto, Lemon Anchovy Dressing</i>	16

FRENCH ONION SOUP
Puff Pastry, Gruyère Cheese

14

WARM SALT-ROASTED BEET
Whipped Goat Cheese, Pistachio

14

FROM THE GRILL

WILD SALMON
Broccolini, Lemon, Caper

29

MOROCCAN CHICKEN SKEWER
Pear Chutney, Tzatziki, Pita

24

PRIME FLAT IRON STEAK
Crushed Fingerling Potato, Au Poivre Sauce

31

SHRIMP
Potato, Piquillo Pepper, Cilantro, Roasted Garlic

28

CHILEAN SEA BASS
Cacciatore Style, Tomato, Castelvetrano Olives, Roasted Peppers

29

CHARRED OCTOPUS
Crispy Potato, Fava Bean Puree

28

MINI BURGER
Chipotle BBQ, Bacon Onion Marmalade, Cheese

23

BEEF FILET CROSTINI
Blue Cheese, Truffle Cream

31

SEARED AHI TUNA
Cream Spinach, Port Wine Reduction

28

FROM THE SIDE

TRUFFLE MUSHROOM GRITS
Pecorino

14 EACH

GOUDA CREAMED SPINACH

14 EACH

CRUSHED FINGERLING POTATO
Bacon, Sour Cream

14 EACH

CRISPY BRUSSELS SPROUT
Gochujang

14 EACH

BROCCOLINI
Lemon, Caper

14 EACH

TRUFFLE FRIES
Parmesan, Chive (+3)

17 EACH

FROM THE MARKET

CHARCUTERIE BOARD 3 & 3
Served with honey, whole grain mustard, bacon onion marmalade, pistachio, toasted crostini, apples

46

FROMAGE

SAINT ANDRÉ

11 EACH

BELGIUM FONTINA

11 EACH

SPANISH MANCHEGO

11 EACH

TRUFFLE TREMOR

11 EACH

AGED GOUDA HOLLAND

11 EACH

BUTCHER

SOPPRESSATA	11 EACH	SALUMI WAGYU	11 EACH
SWEET COPPA	11 EACH	PROSCIUTTO DI PARMA	11 EACH

VEGAN

(not applicable for guests with soy allergy)

ROASTED TOMATO RISOTTO <i>Broccolini</i>	19	IMPOSSIBLE™ TACOS <i>Pico de Gallo, Avocado Almond Crema</i>	21
FETTUCINE <i>Roasted Garlic, Chili, Onion</i>	19	PITA <i>Hummus, Tzatziki, Bab Ghanous</i>	18
BABY BEET SALAD <i>Ricotta, Arugula, Dijon Vinaigrette</i>	16	HEARTS OF PALM CRAB CAKE <i>Garbanzo Bean, Cherry Pepper Tartar, Apricot Chutney</i>	18

Please advise your server about any allergies or restrictions and ask about our modified options. *Consumption of raw and undercooked meat, poultry, seafood, shellfish stock, or eggs may increase your risk of foodborne illnesses.