

## Starters

**Escargots à la Bourguignonne 15**

Parsley and Garlic Butter

**Lobster Bisque 14**

Lump Crab

**Petrossian Osetra Caviar MP**

Blini, Tempered Egg, Fresh Cream, Chive

**Jumbo Lump Crab Tower 29**

Avocado, Tomato, Cucumbers, Olive Oil, Citrus Dressing

**Petrossian Smoked Salmon 23**

Capers, Hard-Boiled Egg, Green Onions, Fresh Cream

**Crispy Foie Gras 24**

Seasonal Berries Marmalade, Balsamic Vinaigrette

## Salads

**Spring Mix Berry Salad 16**

Seasonal Berries, Pecans, Feta Cheese, Raspberry Vinaigrette

**Heirloom Tomato Mélange 14**

Pesto & Fresh Mozzarella

**Romaine Hearts Caesar Salad 12**

Parmesan Crisp

**House Salad 14**

Mixed Greens, Fresh Vinaigrette, Roasted Goat Cheese, Sliced Tomatoes

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R E S T A U R A N T  
C I N Q

## Main Plate

**Pan Seared Gulf Red Snapper 46**

Fresh Caught Lump Crab, Beurre Blanc

**Châteaubriand (for two) 99**

**Center Cut Filet 56**

Roasted Potatoes, Choice of Béarnaise or Bordelaise

**Fresh Catch of the Day 46**

Jalapeno Polenta

**Roasted Rack of Prime Colorado Lamb 69**

Vegetable of the Moment, Mint Jelly

**44 Farms Rib Eye (16 oz.) 65**

Roasted Potatoes, Asparagus, Peppercorn Glaze

**Pasta Portofino 42**

Lobster, Shrimp, Crab Meat & Lobster Sauce

**Sautéed Salmon Steak 44**

Topped with Shrimp, Lemon Butter and Capers

**Cedar Smoked Moulard Duck Breast 43**

Savory Cabbage, California Port

## SIDES 12

**Black Truffle Macaroni Gratin**

**Sautéed Brussels Sprouts,  
Bacon & Lemon Aioli**

**Sautéed Asparagus, Hollandaise**

**Charred Eggplant**

*Chef de Cuisine Victor Peña*