

BISTRO FARE

APACHE CAESAR GRILLED PETITE FILET* 21
OR GRILLED CHICKEN BREAST 16

*HAWAIIAN AHI POKE ASIAN CHOPPED SALAD
WONTON CHIPS 18

HEIRLOOM TOMATO SALAD
FRESH TOMATOES, RED ONION, WATERCRESS AND GOAT CHEESE 9

*APACHE BURGER CHOICE OF PREPARATION 10.5

SOUTHWESTERN CHICKEN TACO'S
TWO CHICKEN TACO'S, SHREDDED CHEDDAR CHEESE, ICEBERG LETTUCE, PICO DE GALLO, SOUR
CREAM, AND HOMEMADE GUACAMOLE 9.5

APPETIZERS & SMALL PLATES

BUILD TO ORDER SEAFOOD TOWER
MIX AND MATCH, CHOOSE AS MANY AS YOU PREFER
1/2 DOZEN CHILLED SHRIMP 18, 1/2 DOZEN FRESH SHUCKED OYSTERS* 14
1/2 POUND KING CRAB LEGS 18
PRESENTED WITH COCKTAIL SAUCE AND LOUIS SAUCE, LEMON WEDGES
AND BLACK PEPPER MIGNONETTE

SHRIMP COCKTAIL
SPICED JUMBO SHRIMP, CAPER HORSERADISH SAUCE 14

 MUSHROOM AND ASPARAGUS RISOTTO
GRILLED JAPANESE EGGPLANT, WILD MUSHROOMS, ASPARAGUS TIPS,
GOAT CHEESE CROSTINI 22

SALT & PEPPER CALAMARI
CRISPY SALT AND PEPPER CALAMARI PAIRED WITH SWEET CHILI SAUCE
TOMATO BASIL 9.5

*4 OZ. PETITE CUT FILET OF BEEF
DAUPHINOISE POTATO, MARCHANDS DE VIN 28

ACCOMPANIMENTS

SERVES THREE TO FOUR

SAUTÉED BROCCOLINI
MADEIRA BRAISED MUSHROOMS
ROASTED SWEET POTATOES
STEWED OKRA
NEW ORLEANS STYLE PASTA BORDELAISE
SUMMER ASPARAGUS
10

 VEGETARIAN SELECTION

* THESE ITEMS COULD BE SERVED RAW OR UNDERCOOKED *
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Persons with allergies and special dietary restrictions, please be aware that an ingredient list
of all menu items and all specials is immediately available to you upon request.

ENTRÉES

ALASKAN HALIBUT

FAVA BEANS, BACON AND SWEET CORN
TOMATO BROTH 30

GRILLED TROUT DORIA

KASHMIR STYLE LENTILS AND YUZU CUCUMBERS
SAGE BUERRE NOISETTE 24

LOCH DUART ORGANIC SCOTTISH SALMON

CEDAR ROASTED, MADEIRA AND BLACK TRUFFLE SAUCE
ROASTED GARLIC MASHED POTATOES, SAUTÉED SPINACH 30

SHRIMP SCAMPI

SAUTÉED SHRIMP TOSSED IN GARLIC, WHITE WINE AND BUTTER 24
ANGEL HAIR PASTA 24

USDA PRIME STEAKS

CHOICE OF SAUCE
PEPPERCORN—BÉARNAISE—MARCHANDS DE VIN

FILET MIGNON 34

RIB EYE 38

NY STRIP 38

COWBOY CHOP 48

SERVED WITH BAKED POTATO AND JULIENNE VEGETABLES

ADD 3 SCAMPI STYLE SHRIMP TO ANY STEAK 10

RARE
VERY RED,
COOL CENTER

MEDIUM RARE
RED,
WARM CENTER

MEDIUM
PINK
CENTER

MEDIUM WELL
SLIGHTLY PINK
CENTER

WELL DONE
BROILED THROUGHOUT,
NO PINK

TOURNEDOS

“CONTINENTAL MOUNTAIN”

TWIN PETITE FILETS, WITH BÉARNAISE AND
MARCHANDS DE VIN SAUCES, SAUTÉED SPINACH 36

PECAN CRUSTED PORK TENDERLOIN SCHNITZEL

APPLE CHUTNEY, ROASTED SWEET POTATOES,
SAUTÉED SPINACH 24

ROASTED MAPLE LEAF FARMS DUCK BREAST

DUCK CONFIT MAC AND CHEESE, BASIL GLAZED CARROTS
HUCKLEBERRY GASTRIC 30

ROASTED RACK OF LAMB

KALAMATA OLIVE DEMI GLACE, ROASTED GARLIC MASHED POTATOES
BABY CARROTS, ARUGULA, FETA, LEMON AND OLIVE OIL 32

*ALL ENTRÉES SERVED WITH CHOICE OF STEAK SOUP, LOBSTER BISQUE,
CHOPPED SALAD, CAESAR SALAD OR ICEBERG WEDGE*