



APPETIZERS

Soup du Jour

9

Smoked Castelvetrano Olives

9

Chilled Wild Pink Scallops

ginger, scallion, preserved lemon

13

Half Dozen Oysters

cocktail sauce, mignonette

24

Tempura Cod Cheeks

sauce gribiche

10

Jumbo Prawn Cocktail

classic cocktail sauce

15

Yellowfin Tuna Crudo

cucumber, shiso, jalapeno

23

Bison Tartare

egg yolk, potato

26

SALADS

Broccoli Caesar Salad

parmesan, croutons

14

Ranchmen's Wedge Salad

pork belly, saint agur blue, cherry tomato

15

Burrata

baby golden beets, almond, d'Anjou pear

17

A.E. Cross Dinner Menu

ENTRÉES

Daily Feature

please ask your server for details

MP

Ricotta Dumplings

chanterelles, brown butter, baby kale

28

Sablefish 🍷

artichoke, crispy shrimp, beurre blanc

49

Rack of Alberta Lamb

japanese eggplant, braised red cabbage

54

Spaghetti 'Fruits De Mer'

lobster, scallop, prawn

49

AAA AB Filet Mignon

porcini, agria potato, onion ring

56

Charcoal-Grilled Ribeye

peppercorn-armagnac sauce

18 oz. 75

40oz. Bone-in 135