

prairie star restaurant & wine bar

Small Plates

Tamaya Cornmeal Crusted Calamari

basil aioli • chipotle-tomato salsa • Urban Rebel Farms microgreens
ten

Smoked Trout & Potato Cakes

basil crema • blueberry compote • local radishes & microgreens
twelve

Seared Rare Tuna Tostados

black bean puree • fresh avocado • threaded peppers • chipotle aioli
fourteen

Artichokes Rockefeller

spinach • parsley • house pickles • fried shallots • smoked bacon • duck hollandaise sauce
eleven

Antipasto Board

foie gras bratwurst • burrata cheese • basil pesto • seasonal pickles • onion-poppy crackers
strawberry agrodulce • marinated olives • balsamic-coffee reduction
sixteen

Blistered Shishito Peppers

Maldon sea salt • sumac • roasted garlic cloves • fermented soybean dipping sauce
nine

Beer Battered Squash Blossom Rellenos

lobster & shrimp filling • carrot coulis • fennel oil • beet reduction • local microgreens
thirteen

Green Chile-Couscous Mac & Cheese

roasted fennel bulb • rendered pancetta • garlic-herb bread crumbs
nine

Salads

Baby Field Greens Salad

sliced cucumbers • fresh blueberries • citrus vinaigrette
seven

Strawberry & Beet Salad

organic baby greens • marcona almonds • blood orange vinaigrette
eight

Organic Arugula Caesar Salad

herb-anchovy dressing • parmesan tuile • grated grana padano
seven

Local Heirloom Tomato Caprese Salad

hand-pulled fresh mozzarella • Seka Hills elderberry balsamic pearls • basil pesto
arugula greens • Copay Valley olive oil • Maldon sea salt
ten

Signature Dishes

Artichoke & Three Cheese Ravioli

handmade spinach pasta • fresh english peas & asparagus • basil pesto butter sauce
twenty-one

Cedar Planked Salmon

miso glaze • fermented lemon sticky rice • togarashi asparagus • scallions • sesame vinaigrette
twenty-seven

Grilled Australian Rack of Lamb

quinoa & cucumber pilaf • garlic roasted baby carrots • mint gelee • balsamic demi-glace
twenty-eight

Garlic & Blue Cheese Crusted Beef Tenderloin

allium smashed potatoes • garlic sautéed haricots verts • mushroom demi-glace
thirty-three

Entrées

Tomato Romesco Crusted Chicken Breast

hand-cut spinach pasta • fresh pea vegetable medley • lemon pan sauce
twenty-two

Grilled Prime New York Strip

beef roasted potatoes • garlic grilled asparagus • wild mushroom demi-glace
thirty-nine

Pan Roasted Wild Alaskan Halibut

fresh fava bean risotto • tri-color baby carrots • fermented lemon vinaigrette • local microgreens
thirty-one

House -Ground Steak Burger

warm potato bun • swiss cheese • veal-onion jam • seasonal pickles • julienned fries
fifteen

Roasted Vegetable Terrine

pastry crust • roasted golden beet • braised leeks • arugula greens • portobello mushroom •
carrot coulis • herb oil • balsamic-coffee reduction
twenty

Pan Roasted Whole Rainbow Trout

butter popped amaranth • sautéed haricots verts & marcona almonds
red wine-cherry beurre rouge
twenty-five

Executive Chef Myles Lucero

Consuming raw or under cooked meats/poultry/seafood/shellfish/or eggs may increase risk of food borne illness,
especially if you have certain medical conditions.

