

## RAW

**SEASONAL OYSTERS** · 18/32  
shallot mignonette, horseradish, cocktail sauce

**YELLOWTAIL TUNA CRUDO** · 16  
shishito powder, apple granita, yuzu aioli

**ORA KING SALMON POKE** · 15  
soy-ginger vinaigrette, wontons, furikake, ogo

**PRIME BEEF TARTARE** · 17  
black garlic aioli, malted gaufrette chips

## APPETIZERS

**WARM ASIAGO BREAD** · 6  
whipped 'nduja pork butter, local honey

**BURRATA & FIGS** · 16  
pistachio pesto, poached mission figs, sourdough

**BLUE CHEESE WEDGE SALAD** · 16  
fried egg, tomato, avocado, green goddess

**KING CRAB SALAD** · 23  
treviso, horseradish, citrus, pepitas, pecorino

**BROILED OYSTERS** · 21  
garlic parsley butter, serranos, lemon, parmesan

**STEAMED MUSSELS** · 21  
spinach, fregola, chorizo, vanilla saffron aioli

**SEARED OCTOPUS 'PATATAS BRAVAS'** · 18  
harissa aioli, paprika

**TRAVELLE MEATBALLS** · 18  
padda classico, basil, pomodoro sauce

**PEPPERONI FLATBREAD** · 18  
sausage, pepperonata, mozzarella, basil

**ARTISANAL CHEESE BOARD** · 24  
seasonal accoutrements



TRAVELLE



## LOCAL FARMS

**SWEET CORN SOUP** poblano mousse, tomatoes, chives · 12

**BRUSSELS SPROUTS & PORK BELLY** maple miso glaze, pecan dukkah · 16

**ROYAL BEET STACKS** smoked chevre, toasted almonds, raspberry vinaigrette · 15

**ROASTED APPLE & SQUASH CROSTINI** pecans, robiola, crispy sage, blue cornbread · 12

**CONFIT DUCK LEG RILLETTES** giant pickle raisins, cornichons, grilled sourdough · 15

**SWEET POTATO GNOCCHI** chorizo, salsa verde, sunny up farm egg · 21

## MAINS

**UNI CACIO E PEPE** spaghetti, santa barbara uni, parmesan, basil · 25

**BARLEY RISOTTO** butternut squash, swiss chard, maitake, parmesan · 22

**ICELANDIC COD** beans, manila clams, pancetta, bouillabaisse · 34

**ORA KING SALMON** umami brodo, carrots, matsutakes · 28

**DIVER SCALLOPS** zucchini, golden tomato buerre blanc, guajillo eggplant · 36

**FRIED CHICKEN ROULADE** farro, squash, pea puree, apple jus · 29

**GLAZED ROHAN DUCK BREAST** grits, chanterelles, pickled blueberries · 36

**FOR TWO** includes choice of two sides

**"CHEF'S PICK WHOLE FISH"** lemon buerre blanc, salsa verde, petite salad · mp

**PRIME BONE-IN TOMAHAWK STEAK AND MAINE LOBSTER** 32oz salt crusted, Travelle A-1 sauce, bordelaise, truffled hollandaise, shishitos in manchego and tagarashi · 155

## CLASSIC CUTS

**PRIME DRY-AGED BONE-IN RIB EYE** 16oz., black truffle, king trumpets, confit garlic · 75

**PRIME BEEF TENDERLOIN** 6oz. or 9oz. bone marrow, au poivre sauce, brioche · 39/48

**STEAK & FRITES** 10oz new york strip, fries, mushroom ragout, piquillo aioli · 46

**COLORADO RACK OF LAMB** gremolata, smoked date mostarda, lamb jus · 42

**CRISPY PORK SHANK** honey nut squash, radicchio, plum jus · 23

**WAGYU SHORT RIB** potato puree, fried parsley, pickled fresnos · 52

## SIDES

**ITALIAN HERITAGE "FLORIAN" POLENTA** parmesan brodo, rosemary, garlic chips · 9

**MACARONI AND CHEESE** four cheese, bacon, chives · 9

**WOK FRIED GREEN BEANS** spiced peanuts, nuoc cham, mint, chili · 11

**GRILLED JUMBO ASPARAGUS** herb balsamic vinaigrette, sea salt · 10

**LOADED CRISPY POTATOES** sour cream, bacon, cloth bound cheddar, green onions · 12

**ROASTED CARROTS** cumin, honey yogurt, figs · 10

**FRIES** secret spice, Travelle A-1 sauce · 8

Ingredients sourced in partnership with our local farms:  
Nichols, Mick Klug, Seedling, Green Acres, Mint Creek.

Consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order please inform your server if anyone in your party has a food allergy.