

Starters

Cedar Smoked Bison Crudo Chili Bourbon Glaze Citrus Salad	16
Margarita Cured Tuna Loin Yellow Corn Blini Spicy Mango	14
Ancho Chorizo Shrimp* Green Chili Hollandaise Avocado Salad	16
Southwest Crab Cake* Guacamole Corn-Jicama Pico	15
Crispy Warm Brie Whole Leaf Arugula Orange Vinaigrette Candied Pecans	12

Garden

Wild Mushroom and Bean Salad Crow Farms Peppercorn Goat Cheese Pistachio Pesto Fried Garbanzo	8
Southwest Caesar Ancho Caesar Dressing Shaved Manchego Heirloom Tomato	8
Iceberg Wedge Maytag Blue Cheese Marinated Olives Red Onion Heirloom Cherry Tomatoes	8
Compass House Salad House Vinaigrette Cucumber Tomato	7
Black Bean Soup Roasted Tomato Sour Cream	7
Compass Eggplant Bisque* Dungeness Crab Chive	7



Sear

Filet Oscar* Asparagus Chili Brown Butter Hollandaise 8 oz	38
Jumbo Sea Scallops* Cilantro Mash Chipotle Cajeta 8 oz	34
Mushroom and Eggplant Harvest Grains and Apricots Balsamic Glaze	28
Pan Seared Snapper Cumin Rice Cippolini Tomato Relish 8 oz	30

Grill

Ribeye* Roasted Cauliflower Tomato Blue Cheese Butter 12 oz	32
New York Steak* Spinach and Leek Sauté Cascabel Chili Demi 12 oz	34
Pork Chop* Blue Corn Hominy Cake Pineapple AI Pastor Sauce 12 oz	28
Atlantic Salmon* Chayote Succotash Fig Butter 8 oz	32

Roast

Lamb Rack Roasted Garlic Mash Apricot Mustard 8 oz	36
Veal Porterhouse* Crispy Fingerling Potatoes Charred Piquillo Pepper Salsa 12 oz	36
Cumin Dusted Chicken* Green Chili Orzo Yellow Pepper Mole' 7 oz	28

Sides

5

Crispy Fingerling Potatoes
Blue Corn Hominy Cake
Harvest Grains & Apricots
Chayote Squash Succotash
Spinach and Leek Sauté
Grilled Jumbo Asparagus
Green Chili Orzo
Roasted Garlic Mash
Cilantro Mash
Roasted Cauliflower

Sweets

7

Molten Chocolate Cake Vanilla Ice Cream Chili de Arbol Sugar
Peach Upside Down Cake Canela Ice Cream Hazelnuts Tres Leches Sauce
Strawberry Shortcake White Chocolate Mousse Strawberry Preserves
Caramel Apple Bread Pudding Cajeta Caramel Cinnamon Custard Dulce de Leche Ice Cream
Butter Pecan Goat Cheese Cake Basil Blueberries Cinnamon Cookie Crust
Compass Fudge Brownie Flan Warm Brownie Caramel Flan

Add three Black Tiger Shrimp or a 4-ounce Lobster Tail for an additional \$15

For parties of 6 or more, 18% gratuity is included

**Information is available upon request regarding the safety of these items.*