

RANDOLPH'S

SHARE

Truffle Fries

Parmesan Cheese, Fresh Herbs Tapenade Aioli 8

Devils on Horseback

Dates, Bacon, Gorgonzola 11

Charcuterie

Cured Meat, Pork Rillettes, Artisan Cheese, Pickled Vegetables 15

Creole Crab Cake

Crispy Jalapeño, Remoulade, Grilled Lemon 13

Crispy Calamari

Mixed Vegetables, Spicy Marinara 13

BEGIN

*Add Chicken 5, Shrimp 7, Salmon 7, "7X" Beef Sirloin 9

Randolph's Signature Salad

Roasted Grapes, Gorgonzola, Candied Walnuts, House Vinaigrette 6/10

Iceberg Wedge

Bacon, Tomato, Gorgonzola, Green Onion, Bleu Cheese Dressing 10

Caesar Salad*

White Anchovy, Garlic, Crouton, Parmesan 6/10

Niçoise Salad*

Seared Tuna, Artichoke, Green Bean, Potato, Egg, Niçoise Olive 14

Farmers Salad

Cucumber, Carrot, Cherry Tomato, House Vinaigrette 6/8

Cobb Salad

Baby Spinach, Bacon, Tomato, Avocado, Egg, Goat Cheese, House Vinaigrette 10

New England Clam Chowder

Cream, Bacon, Potato 6/10

Soup of the Day

Chef's Daily Preparation 5/8

JOIN US FOR HAPPY HOUR, WEEKDAYS 3-6 PM AND DRINKS ONLY 10-CLOSE
20% GRATUITY INCLUDED FOR PARTIES OF 6 OR MORE. \$2 CHARGE FOR SPLIT PLATES.

*ITEMS MAY BE SERVED RAW OR UNDERCOOKED, BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

RANDOLPH'S

EVENING

VEGETARIAN

Risotto Primavera

Seasonal Vegetables, Baby Spinach, Chardonnay Cream Sauce 14

Stuffed Portobello

Mediterranean Quinoa, Blistered Asparagus, Red Pepper Coulis 12

SEAFOOD

House Smoked Salmon Cakes

Crispy Brussels Sprouts, Potato Latke, Scandinavian Dressing 19

Chef's Grilled Catch of the Day

Chef's Prepared Fresh Fish Daily 25

Fish & Chips

French Fries, Avalanche Amber Ale, House-Made Tartar Sauce 17

Grilled Scallops and Chorizo*

Shrimp, Cataplana, Crispy Polenta 22

HOUSE-MADE PASTA

Cacio e Pepe

Toasted Pepper, Parmesan, Butter, House-made Fettuccine 15

CO Beef Tip Stroganoff*

Wild Mushrooms, Pappardelle 19

Gnocchi

12 Hour CO Lamb Shoulder, Fresh Herbs 19

Fettuccine Carbonara

Bacon, Pancetta, Onion, Red Pepper Flakes, Egg Yolk 20

MEAT

Buffalo Bacon Burger & Fries*

Provolone, Crispy Jalapeno, Brioche Bun 17

Chicken & Mushroom Risotto

Wild Mushroom Risotto, Brie, Whole Grain Mustard 17

Bone-in Pork Chop*

Sweet Potato Mash, Crispy Brussels Sprouts, Apple Chutney 24

Buffalo Banger and Mash

House-Made Buffalo Sausage, Sweet Potato Mash, Port Wine Demi-Glace 19

Hand Cut Ribeye*

Potato Strings, Seasonal Vegetables, Black Pepper Cognac 25

Filet*

Foie Gras, Mushrooms, Shallot, Puff Pastry, Port Wine Demi-Glace 30

CO Lamb Lollipops*

Green Beans, Caramelized Onions, Fingerling Potatoes, Natural Jus 30

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