



## STARTERS

- FOIE GRAS - Market Price**  
chef's daily preparation
- SHRIMP COCKTAIL (GF) - 15**  
cocktail sauce and lemon wedge
- BLUE CRAB CAKE - 17**  
avocado cream, fresh lemon, dill
- CALAMARI - 14**  
marinara or cocktail sauce, lemon
- AHI POKE STACK\* (GF) - 17**  
ahi tuna, yuzu ponzu, avocado, mango mirin, macadamia
- BAKED MOZZARELLA (GF) - 14**  
hand stretched, house made marinara, grilled ciabatta
- PEI MUSSELS - 15**  
marinara or coconut lemongrass broth, charred lemon
- PORK BELLY STEAK (GF) - 13**  
tondo, maldon, petit herbs
- STEAK TARTARE\* (GF) - 18**  
spanish chorizo, sherry saffron aioli
- CHILLED SEAFOOD TOWER\* (GF) - 55 / 105**  
poke, alaskan king crab legs, shrimp cocktail, gaucaviche; sauces include atomic horseradish, cocktail, beer mustard

## SPECIALTIES

- DYNAMIC DUCK DUO\* (GF) - 38**  
pan roasted breast and seared foie gras, perfect manhattan cherries, sweet potato leek hash
- THE HUNTSMAN\* - 46**  
elk tenderloin medallions, black pepper duck breast, smoked venison sausage, mixed mushroom and wild rice risotto
- MUSHROOM POSOLE (GF) - 26**  
pan roasted mushrooms, mashed hominy, cocoa red chile broth, radish, cilantro
- ROASTED CHICKEN (GF) - 32**  
spanish chorizo, white beans, artichokes, wilted arugula
- OSCAR MEDALLIONS\* - 42**  
hand carved filet, bearnaise, asparagus, jumbo lump crab

## SOUPS AND SALADS

- LOBSTER BISQUE - 12**  
cognac chantilly
- FRENCH ONION SOUP (GF) - 10**  
melted gruyère, crouton
- HEIRLOOM BEET SALAD (GF) - 13**  
red, gold and candy striped beets, vanilla balsamic, arugula, whipped chevre lebni, walnuts
- STEAKHOUSE CAPRESE (GF) - 13**  
heirloom tomato, sliced onion, hand stretched mozzarella, evoo, basil emulsion
- ICEBERG WEDGE (GF) - 12**  
tomato, shaved onion, lemon buttermilk dressing, gorgonzola dulce, espresso bacon jam
- CLASSIC CAESAR - 11**  
parmesan, garlic croutons

We strive to source the best products and showcase the bounty of Colorado. Our USDA Prime steaks are hand carved in-house to the highest standards.

## BUTCHER SHOP

**PRIME NEW YORK\* (GF) 14oz. - 47**

**PRIME RIBEYE\* (GF) 16oz. - 48**

**PRIME BONE-IN RIBEYE\* (GF) 22oz - 54**

**PRIME PORTERHOUSE\* (GF) 28oz. - 60**

**FILET MIGNON\* (GF) 8oz. 38 | 12oz. 49**

**COLORADO LAMB\* (GF) 2 double chops - 48**

**PORK TENDERLOIN\* (GF) 12oz. - 32**

### TOPPERS & ADD-ONS

SEARED FOIE GRAS (GF) - 14

½ MAINE LOBSTER TAIL (GF) - 28

½ POUND ALASKAN KING CRAB LEGS (GF) - 30

OSCAR (GF) - 17

SCAMPI (GF) - 17

GORGONZOLA CRUST - 6

### SAUCES - 4

chimichurri (GF), bordelaise, cognac cream, bearnaise (GF), Flying Horse signature steak sauce

### STEAK TEMPERATURES

RARE: cool red center MEDIUM RARE: warm red center  
MEDIUM: warm red/pink center MEDIUM/WELL: hot pink center

## SEAFOOD Certified Sustainable by the Monterey Bay Aquarium.

**ATLANTIC SALMON\* (GF) - 35**  
grilled broccolini, torn prosciutto and cracked black pepper

**ALASKAN HALIBUT\* (GF) - 39**  
english pea puree, baby pea shoots, wasabi mint pesto

**SEARED AHI\* (GF) - 36**  
yellowfin tuna, charred baby bok choy, orange ginger reduction, shishito pepper relish

**ALASKAN KING CRAB LEGS (GF) - 46**  
lemon, drawn butter

**MAINE LOBSTER TAIL (GF) - 48**  
lemon, drawn butter

## SIDE DISHES

- blistered brussels sprouts (GF) - 11
- wild mushroom medley (GF) - 12
- sautéed greens beans (GF) - 11
- broccolini with fennel butter (GF) - 11
- grilled asparagus with lemon lebni (GF) - 12
- giant stuffed idaho baker (GF) - 11
- mashed potatoes (GF) - 12
- lobster mashed potatoes - 30
- white cheddar potatoes au gratin - 12

(GF) These items are gluten free or can be prepared gluten free.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Chef de Cuisine- Ronald Hunter