



STARTERS

FOIE GRAS - Market Price
chef's daily preparation

SHRIMP COCKTAIL (GF) - 15
tequila lime cocktail sauce

BLUE CRAB CAKE - 18
avocado cream, fresh lemon, dill

CALAMARI - 14
marinara sauce, lemon

AHI POKE STACK* (GF) - 18
yuzu ponzu, avocado, cucumber

BAKED MOZZARELLA (GF) - 14
hand stretched, house made marinara,
grilled ciabatta

P.E.I. MUSSELS (GF) - 15
coconut lemongrass broth, ciabatta,
charred lemon

PORK BELLY STEAK (GF) - 13
tondo, maldon, petit herbs

STEAK TARTARE* (GF) - 18
spanish chorizo, sherry saffron aioli

**CHILLED SEAFOOD
PLATTER* (GF) - 55**
poke, alaskan king crab legs, shrimp cocktail;
sauces include atomic horseradish, cocktail,
beer mustard

SEAFOOD

Certified Sustainable by the Monterey Bay Aquarium.

ATLANTIC SALMON* (GF) - 35
mushroom and short rib ragout,
charred cipollinis

SESAME SEARED AHI* (GF) - 36
green papaya salad, baby bok choy,
unagi sauce

GRILLED SWORDFISH* - 36
sundried tomato risotto, jardinière

ALASKAN KING CRAB LEGS (GF) - 52
lemon, drawn butter

MAINE LOBSTER TAIL (GF) - Market Price
lemon, drawn butter

SOUPS AND SALADS

LOBSTER BISQUE - 14
cognac chantilly

FRENCH ONION SOUP (GF) - 10
melted gruyère, crouton

HEIRLOOM BEET SALAD (GF) - 13
trio of beets, orange supremes, 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, Spanish anchovies

*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

FILET MIGNON* (GF) 8oz. 41 | 12oz. 52

**AKAUSHI WAGYŪ
NEW YORK* (GF) 14oz. - 54**

PRIME RIB EYE* (GF) 16oz. - 56

BONE IN RIB EYE* (GF) 22oz - 60

PORTERHOUSE* (GF) 28oz. - 64

TOPPERS & ADD-ONS

GORGONZOLA CRUST - 6

CRAB OSCAR (GF) - 17

SHRIMP SCAMPI (GF) - 17

SEARED FOIE GRAS (GF) - 17

3 JUMBO DIVER SCALLOPS (GF) - 20

½ POUND ALASKAN
KING CRAB LEGS (GF) - 30

½ MAINE LOBSTER TAIL (GF) - 35

ADDITIONAL SAUCES - 5

chimichurri (GF) | bearnaise (GF)
bordelaise | cognac peppercorn | 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

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

COLORADO LAMB CHOP* - 48
grain hash, pinot noir pan jus

RATATOUILLE EN PAPILOTE - 26
faro, saffron nage

**BOURBON GLAZED
PORK CHOP* - 32**
potato medley, raisin and fig stuffed apple

OSCAR MEDALLIONS* - 44
hand carved filet, bearnaise, asparagus,
jumbo lump crab

ROASTED CHICKEN (GF) - 32
achiote rubbed, sweet pommes puree,
winter squash

SIDE DISHES

blistered brussels sprouts (GF) - 13

wild mushroom medley (GF) - 12

giant stuffed idaho baker (GF) - 11

mashed potatoes (GF) - 12

sweet potato mashed - 12

lobster mashed potatoes - 35

white cheddar potatoes au gratin - 12

miso roasted cauliflower - 11

delicata squash risotto - 11

roasted root vegetables - 12

grilled asparagus with lemon lebni (GF) - 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 FOODBOURNE ILLNESS

Chef de Cuisine- Ronald Hunter