



STARTERS

SHRIMP COCKTAIL ^(GF) - 15
tequila lime cocktail sauce

BLUE CRAB CAKE - 18
pickled tomatoes, fresh lemon, dill

CALAMARI - 14
marinara sauce, lemon

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

AHI POKE STACK* ^(GF) - 18
citrus ponzu, avocado, mango

AHI SUSHI ^(GF) - 18
#1 sushi grade ahi, sesame sprouts, pickled ginger, wasabi

SOUPS AND SALADS

LOBSTER BISQUE - 14
cognac chantilly

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

GARDEN BEET SALAD ^(GF) - 13
trio of beets, orange supremes, vanilla balsamic, arugula, whipped chevre lebni, walnuts

STEAKHOUSE CAPRESE ^(GF) - 13
beefsteak tomato, sliced onion, mozzarella, evoo, basil emulsion

ICEBERG WEDGE ^(GF) - 13
tomato, shaved onion, lemon buttermilk dressing, blue cheese, bacon chunks

CLASSIC CAESAR - 13
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. 44 | 12oz. 55

AKAUSHI WAGYŪ NEW YORK* ^(GF) 14oz. - 60

TOPPERS & ADD-ONS

GORGONZOLA CRUST - 6 CRAB OSCAR ^(GF) - 17

ADDITIONAL SAUCES - 5

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

STEAK TEMPERATURES

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

SPECIALTIES

MUSHROOM CRUSTED PORK CHOP* - 32
cheesey polenta, smoked tomato jam

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

JERKED CHICKEN ^(GF) - 32
giblet dirty rice, mango salsa

SEAFOOD

SESAME SEARED AHI* ^(GF) - 36
baby bok choy, sushi rice, 5 spice gastrique

SALMON OSCAR* ^(GF) - 38
pan seared atlantic salmon served oscar style

HALIBUT* - 36
cucumber shrimp salad, snow peas, fresh mint

SIDE DISHES

VEGETABLES
blistered brussels sprouts ^(GF) - 12

wild mushroom medley ^(GF) - 12
grilled asparagus with lemon lebni ^(GF) - 13

POTATOES
giant stuffed idaho baker ^(GF) - 11
mashed potatoes ^(GF) - 12
white cheddar potatoes au gratin - 12
Steakhouse french fries - 10

^(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