



STEAKHOUSE MENU

STARTERS

SHRIMP COCKTAIL ^(GF) - 17

tequila lime cocktail sauce

BLUE CRAB CAKE - 18

pickled tomatoes, fresh lemon, dill

CALAMARI - 14

marinara, lemon

PRETZEL FONDUE - 13

soft pretzel bites, local ale cheese

AHI POKE STACK* - 18

#1 sushi grade ahi, crispy shallots, avocado, red-eye aioli

PORK BELLY STEAK ^(GF) - 13

crispy brie, honey ajo drizzle

SOUPS AND SALADS

SOUP DU JOUR

rotating selection of Chef favorites

FRENCH ONION SOUP ^(GF) - 10

melted gruyère, crouton

GARDEN BEET SALAD ^(GF) - 14

trio of beets, orange supremes, vanilla balsamic, arugula, fromage forte

INSALATA CAPRESE ^(GF) - 14

tomato, sliced onion, burratini, evoo, broken basil vinaigrette

ICEBERG WEDGE ^(GF) - 14

tomato, shaved red onion, lemon buttermilk dressing, blue cheese, bacon vinaigrette

CLASSIC CAESAR - 14

garlicky croutons, parmesan

SIDE DISHES

VEGETABLES

creamed spinach ^(GF) - 13

blistered brussels ^(GF) - 12

steamed broccoli ^(GF) - 12

grilled asparagus ^(GF) - 13

wild mushroom ^(GF) - 12

POTATOES & PASTA

giant stuffed Idaho baker ^(GF) - 11

white cheddar au gratin ^(GF) - 12

mashed potatoes ^(GF) - 12

steakhouse french fries - 10

winter risotto ^(GF) - 10

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

RIB EYE* ^(GF) 16oz. - 58

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

BARQ'S PORK CHOP* - 32

sweet potato mashed, caramel onions, root beer glaze

OSCAR MEDALLIONS* - 44

hand carved filet, bearnaise, asparagus, jumbo lump crab

CHICKEN VALDOSTANO ^(GF) - 32

spinach, fontina, proscuitto, fingerling potatoes, marsala jus

DUET OF DUCK ^(GF) - 42

crispy duck breast, 6-hour confit leg, gnocchi, butternut squash, apricot-fig chutney

SEAFOOD

BLACKENED

AHI* ^(GF) - 38

sandalwood rub, haricot verte, house smoked lardon, sake mustard

SALMON

OSCAR* ^(GF) - 38

pan seared atlantic salmon served oscar style

SWORDFISH

PROVENCAL* - 38

blistered garlicky tomatoes, tapenade risotto,

THE SUNDAY PRIME RIB* ^(GF) 16oz. - 42

cauliflower mashed, broccolini, yorkshire pudding, creamy horseradish, au jus

SUNDAYS ONLY, WHILE SUPPLIES LAST



^(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

FLYING HORSE SIGNATURES

OLD FASHIONED

dickel rye, house made orange bitters,
luxardo cherries, orange

MILE HIGH MANHATTAN

breckenridge bourbon, amaro montenegro,
carpano antica formula

RASPBERRY MOJITO

house made raspberry syrup, mint,
silver rum, soda, lime

SUPERFRUIT COSMO

van gough blueberry acai vodka, triple sec,
pomegranate juice, berries

BARREL AGED NEGRONI

tanqueray, campari, carpano antica formula

HOUSE-INFUSED MARTINIS

Appletini | Lemon Drop | Cosmopolitan

CRAFT COCKTAILS

SANDY VIBES

vodka, chareu, lemon, simple, grapefruit, sparkling water

BASIL MARGARITA

reposado tequila, basil, triple sec, lime

GOOD DAY

tequila blanco, campari, lime, simple, IPA, orange

FEISTY HORSE

vodka, mint simple, cucumber, jalepeño, lime

FARMERS MARKET

Introducing Our
HOUSE-MADE
SHRUBS

PICK YOUR FLAVOR:

STRAWBERRY | PEAR + GINGER | LEMON + ROSEMARY

PICK A DRINK, SOME RECOMMENDATIONS:

HARD LEMONADES | CHAMPAGNE SPRITZERS | GIN + TONICS

ALL SIGNATURE, CRAFT COCKTAILS, & FARMERS MARKET - 14

RED WINE

	Glass	Bottle
Pinot Noir ERATH "Resplendent", OR	12	48
Malbec FINCA LAS MORAS San Juan, AR	12	48
Montepulciano CANTINA ZACCAGNINI Abruzzo, IT	12	52
Red Blend FESS PARKER Central Coast, CA	15	60
Tempranillo Tinto VIÑA SASTRE Ribera Del Duero, SP	15	60
Cabernet Sauvignon LOUIS MARTINI Sonoma, CA	14	52
Cabernet Sauvignon NINER Paso Robles, CA	17	68
Zinfandel ROSENBAUM CA	13	52

WHITE WINE

	Glass	Bottle
Chardonnay LINE 39 CA	9	36
Riesling KUNG FU GIRL WA	10	40
Pinot Grigio TIEFENBRUNNER Trentino-Alto Adige, IT	10	40
Sauvignon Blanc WITHER HILLS "Rarangi" Marlborough, NZ	12	48
Moscato d'Asti MICHELE CHIARLO "Nivole" Piedmont, IT	12	48
Chardonnay CHALK HILL Sonoma, CA	13	52

BUBBLY

	Glass	Bottle
Prosecco LaMARCA IT	10	40
Champagne NICOLAS FEUILLATTE "Brut" FR	17	68

BOTTLED BEER

FLYING HORSE LAGER , IND	11
MAUDITE , QC	9
AVERY'S IPA , CO	6.5
MICHELOB ULTRA , MO	6
AVERY'S WHITE RASCAL , CO	6.5
ESTRELLA JALISCO , MEX	6.5
BUD LIGHT , MO	5.5
LA FIN DU MONDE , QC	9
PAULANER HEFEWEIZEN , GER	7