



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

PORK BELLY STEAK ^(GF) - 13
crispy brie, honey ajo drizzle

SOUP

FRENCH ONION SOUP ^(GF) - 11
melted gruyère, crouton

SALADS

GARDEN BEET SALAD ^(GF) - 14
trio of beets, orange supremes, vanilla balsamic, arugula, fromage forte

CLASSIC CAESAR - 14
garlicky croutons, parmesan

ICEBERG WEDGE ^(GF) - 14
tomato, shaved red onion, lemon buttermilk dressing, blue cheese, bacon vinaigrette

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

english pea 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. 48 | 12oz. 59

AKAUSHI WAGYŪ NEW YORK* ^(GF) 14oz. - 65

RIB EYE* ^(GF) 16oz. - 63

TOPPERS & ADD-ONS

GORGONZOLA CRUST - 6 CRAB OSCAR ^(GF) - 22

ADDITIONAL SAUCES - 5

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

16oz - 48

THE SUNDAY PRIME RIB* ^(GF) cauliflower mashed, broccolini, yorkshire pudding, creamy horseradish, au jus

SUNDAYS ONLY, WHILE SUPPLIES LAST

STEAK TEMPERATURES

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

SPECIALTIES

OSCAR MEDALLIONS* - 49
hand carved filet, bearnaise, asparagus, jumbo lump crab

CHICKEN VALDOSTANO ^(GF) - 32
spinach, fontina, prosciutto, 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) - 41
sandalwood rub, haricot verte, house smoked lardon, sake mustard

SALMON OSCAR* ^(GF) - 41
pan seared atlantic salmon served oscar style

ALASKAN HALIBUT* - 46
fennel asparagus salad, tarragon vinaigrette



^(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

	6 oz	9 oz
Merlot HAHN Napa, CA	9	14
Malbec FINCA LAS MORAS San Juan, AR	12	18
Zinfandel ROSENBAUM CA	13	20
Pinot Noir ERATH "Resplendent", OR	14	22
Montepulciano CANTINA ZACCAGNINI Abruzzo, IT	14	22
Cabernet Sauvignon LOUIS MARTINI Sonoma, CA	14	22
Red Blend FESS PARKER Central Coast, CA	15	24
Tempranillo Tinto VIÑA SASTRE Ribera Del Duero, SP	15	23
Cabernet Sauvignon NINER Paso Robles, CA	17	26

WHITE WINE

	6 oz	9 oz
Chardonnay LINE 39 CA	9	14
Riesling KUNG FU GIRL WA	10	15
Pinot Grigio TIEFENBRUNNER Trentino-Alto Adige, IT	10	15
Sauvignon Blanc WITHER HILLS "Rarangi" Marlborough, NZ	12	18
Moscato d'Asti MICHELE CHIARLO "Nivole" Piedmont, IT	12	18
Rosè PEYRASSOL "La Croix" IGP Méditerranée, FR	12	18
Chardonnay CAMBRIA Santa Maria Valley, CA	13	19

BUBBLY

	6 oz
Prosecco LaMARCA IT	10
Branchetto D'Acqui BANFI "Rose Regale" IT	11
Blanc de Blancs SCHRAMSBERG CA	18

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