

Starters

shrimp cocktail \$22

cocktail sauce, meyer lemon, pickled mustard seeds

bacon wrapped shrimp \$21

jumbo shrimp, applewood bacon, crispy onions,
mustard dressing

slab bacon \$19

house-cured and smoked, bourbon glazed

hand-made meatballs \$19

pomodoro, grana padano

crab cakes \$23

red pepper remoulade

beef carpaccio \$19

filet, herb salad, grana padano, baguette crisp,
balsamic perals

seafood tower *MP*

built-to-order seafood tower with selections from our fresh chilled seafood, served with signature house sauces

Soup & Salads

baked potato soup \$15

cheese, bacon, chives, creme fraiche

caesar salad \$14

hearts of romaine, baguette crisp, white anchovy,
grana padano

french onion \$14

bourbon-glazed sweet onion, gruyere, sourdough

wedge salad \$15

bacon, blue cheese, pickled onions, green goddess,
heirloom tomatoes

roasted beet salad \$13

whipped goat cheese, citrus supremes, meyer lemon vinaigrette, fennel

Sides & Sauces

—• SIDES \$12 •—

steak fries

truffle oil, garlic, grana padano, parsley

boursin mashed potatoes

garlic and herb boursin cheese

grilled asparagus

hollandaise sauce

forest mushrooms

sherry, garlic-thyme butter

creamed spinach

baguette crisp

twice baked potato

bacon, cheese, chives, creme fraiche

roasted carrots

vermont maple glaze

mac & cheese

4 cheese mornay, chives
+ lobster \$15 | + bacon \$10

—• SAUCES •—

\$3 each or (3) for \$8

bearnaise | hollandaise | peppercorn | bordelaise | chimichurri | b2 steak sauce

18% gratuity added to parties of 6 or more.

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness.
Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

..... Entrées

includes a small house salad or cup of soup

—■ STEAKS ■—

CENTER CUT STEAKS | CERTIFIED ANGUS BEEF

creekstone farms

10oz. large filet \$59

18oz. ribeye \$55

8oz. petite filet \$49

LONG BONE STEAK | CERTIFIED ANGUS BEEF

bourbon aged for 14 days - creekstone farms

50oz. tomahawk \$180

ON THE BONE STEAKS | USDA PRIME

bourbon aged for 14 days - creekstone farms

16oz. delmonico \$69

16oz. bone-in new york \$59

24oz. t-bone \$80

WAGYU STEAKS | AMERICAN WAGYU 5-STAR

bourbon aged for 35 days - mishima reserve 5-star wagyu beef
fed on high quality grains and grasses - mishima reserve has a focus on humane and caring practices

16oz bone-in new york \$105

22oz. porterhouse \$120

—■ SEAFOOD ■—

seared scallops \$46

U8 scallops, mascarpone risotto, tobiko, baby arugula,
pomegranate seeds, pomegranate molasses

lobster pasta \$40

lobster cream, 8oz lobster tail, fresh fettuccine,
lardons

alaskan king crab legs \$89

1lb. warm water lobster tail \$77

drawn butter, charred lemon

—■ SPECIALTIES ■—

steakhouse burger \$31

house blend aged ground beef, onion jam, heirloom
tomato, red leaf lettuce, truffle aioli, sharp cheddar,
brioche bun

chicken piccata \$42

chicken breast, lemon linguine, piccata sauce

surf & turf \$110

8oz petite filet, 1lb. lobster tail, drawn butter, charred
lemon

rack of lamb \$51

colorado, huckleberry demi

..... Add Ons

oscar style steak \$28

asparagus, crab cakes, bearnaise sauce

"au poivre" peppercorn steak \$12

pan seared, green peppercorn demi-glace
**boneless steaks only*

shrimp scampi \$15

blue cheese crust \$9

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